



Dinner Menu



Not a Carnivore? Try one of our **Vegetarian** specialties.



Want to **spice** up your life? Try something with a kick.



MF Try an MF'er - one of Mamá's Favorites!

All of our menu items are gluten-free except for the Mividita and the Hot and Crispy Churros.

## Mamá Primero

# (Appetizers)

Sopa de Tortiritas Beef broth, tortilla strips, queso fresco, sour cream, avocado, lime. Cup - \$4.49 Bowl - \$7.99

MF Sopa Washanware Chicken broth, rice, shredded chicken, tortilla strips, cilantro, lime. Cup - \$4.49 Bowl - \$7.99

MF Frisalada de Locos Romaine lettuce, Mamá's spicy Caesar dressing, Parmesan cheese, tortilla strips, and salsa fresca with chicken or steak. Half -\$4.49 Full - \$7.99

Guacamole Mamá's homemade quacamole. \$4.49

🌺 De Aire These five crunchy rolled corn tortillas are light as air but sure to fix your appetite! Topped with lettuce, sour cream, salsa fresca and queso fresco. \$5.49

**Totopos** It's not your ordinary nacho. Homemade chips smothered in black beans and topped with gueso fresco. \$3.49

# Mamá Blanditos

(Soft Tacos)

Served with rice and beans (Can't decide on just one? Make a 3 item combo plate for \$1.50 extra)

MF Bistec In the beginning there was steak! Three corn tortillas stuffed with savory grilled steak, topped with cilantro, onion and red tomatillo salsa, \$8.99

MF De Alemán Save yourself a trip to México City and try three corn tortilla al pastor tacos. Served with cilantro, onion, grilled pineapple and red tomatillo salsa. \$8.99

Tres Cochinitos Pig out! Three corn tortillas filled with Mamá Testa's delicious homemade carnitas. Served with cilantro, onion and red tomatillo salsa. \$8.99

Atasco Shove this in your mouth and chew it! Three corn tortillas brimming with Mamá Testa's very own homemade chorizo. Served with cilantro, onion and red tomatillo salsa. \$8.99

MF Yucatecos Three corn tortilla tacos stuffed with Cochinita Pibil (marinated pork Yucatán style), topped with pickled red onions and radishes, \$8.99

MF Así Yasado Some like it like this, some like it like that! Three grilled chicken tacos sure to satisfy everyone's taste buds. Served with cilantro, onion and green tomatillo salsa. \$8.99

Francos We don't bite our tongue when we say that these beef tongue tacos served with onions, cilantro and red tomatillo salsa will surely satisfy you. \$8.99

## Mamá Guisados

# (Stew in Soft Tortillas )

#### Add a cup of soup or side salad for \$1.99.

MF La Tuya Tinga Sit back and enjoy the ride while you try these two corn tortilla tacos filled with shredded pork and chorizo cooked in a delicious stew. Served with rice and refried beans. \$12.99

Se Te Pone Look, it's green! Two corn tortilla tacos filled with scrumptious pork in green salsa and nopalitos. Served with rice and refried beans. \$12.99

MF Buey Menso Feeling lucky tonight? Try two corn tortilla tacos stuffed with savory beef in red tomatillo and guajillo chile salsa. Served with rice and refried beans. \$12.99

MF Doble Atasco So good you'll shove it in once and come back for more! Two corn tortilla tacos filled with delicious chorizo in red tomatillo salsa. Served with rice and refried beans. \$12.99

Chicken a L'Suya If it's not the way your mama used to make it, then go fork yourself something better than these two delicious tacos, brimming with chicken in green mole sauce. Served with rice and refried beans. \$12.99

Mañaneros Tempt yourself at any hour of the day with this dish! Two corn tacos filled with sautéed scallops and Mexican coleslaw. Served with homestyle mashed potatoes. \$12.99

MF F Embarras Spread your lips into a smile with two jumbo shrimp tacos topped with Mexican coleslaw and queso fresco. Served with rice and black beans. \$12.99

Muchos Machos See how macho you can be when you try two corn tortilla tacos filled with sliced poblano peppers sautéed with onions and sour cream. Served with rice and refried beans. \$11.99

MF & Tacomal What do you get when you cross a taco with a tamal? Two corn tortilla tacos filled with nopales and melted Cotija and Manchego cheese, cooked 'tamal style' and covered in warm pasilla salsa. Served with rice and refried beans. \$11.99

Chicharron Eating out tonight? Bring an extra napkin along as your savor two tacos filled with fried pork skin, stewed in a green tomatillo sauce. \$11.99



(Crunchy Tacos \

MF Mividita Win your sweetheart over with two catfish tacos served 'Guerrero style' (deep fried but not guite crunchy). Topped with Mexican coleslaw and gueso fresco. Served with rice and black beans, \$11.99

MF Mojados de Carne Four rolled corn tacos filled with shredded beef swimming free in a bowl of delicious beef broth. Topped with onion, cilantro, queso fresco and lime. \$8.99

Mojados de Pollo Four rolled corn tacos stuffed with shredded chicken swimming in a bowl of chicken broth. Topped with lettuce, onion, sour cream and lime. \$8.99

- Guaca Tacos Three delicious corn tortilla tacos deep fried and filled with fresh avocado. Topped with lettuce, salsa fresca, sour cream and queso fresco. Served with rice and refried beans. \$8.49
- Empapados Three corn tortilla tacos stuffed with generous portions of mashed potatoes. Topped with lettuce, salsa fresca, sour cream and gueso fresco. Served with rice and refried beans. \$8.49

Del Muñeco Two crunchy shredded beef or shredded chicken tacos topped with lettuce, salsa fresca, queso fresco and sour cream. Served with rice and refried beans. \$8.49

De Bandera Morena Raise your flag to five rolled corn shredded beef tacos sitting beneath a blanket of lettuce, salsa fresca, sour cream and gueso fresco. \$7.49

De Bandera Guera Five rolled corn shredded chicken tacos waving proudly beneath a bed of lettuce, salsa fresca, sour cream and gueso fresco. \$7.49



#### Served with rice, beans and pickled onions

\* Parrales Soft, steamy and fresh out of the basket. Enjoy a taco filled with refried beans and Oaxaca cheese.

MF & Ew Papas Savory and soft from the inside out. Enjoy a fresh taco filled with flavorful mashed potatoes.

Cochicuíno Sudado It's a hot, steamy pork-fest! Try this delicious taco filled with Mamá Testa's very own carnitas.

ME Amos Techo Give me no more, give me no less of this soft, tempting taco filled with tasty slices of poblano peppers and Oaxaca cheese.



Míní Banderas Two rolled shredded chicken or shredded beef tacos topped with queso fresco and sour cream. Served with rice and beans.

Mini Blandito One soft taco with grilled steak or grilled chicken, topped with onion and cilantro. Served with rice and beans.

Mínú Muñeco One crunchy shredded beef or shredded chicken taco topped with lettuce and queso fresco. Served with rice and beans.



Míní Parrales Bean taco served with rice and beans.

Míní Empapas Mashed potato taco served with rice and beans.

Míní Mío Cheese taco served with rice and beans.



# Mamá Refrescantes

(Drinks)

Refrescos Coke, Diet Coke, Orange Fanta, Mr. Pibb, Sprite, Lemonade Light, Iced Tea \$1.95

Aguas Frescas Horchata, Jamaica, Tamarindo \$1.95

Chelas Bohemia, Carta Blanca, Corona, Corona Light, Dos XX Amber, Dos XX Lager, Modelo Especial, Negra Modelo, Pacifico, Sol, Tecate \$3.99

*Vino* Try a red or white wine from the vineyards of Santo Tomas in the Mexican state of Baja California Norte. Ask for current selections. \$4.25

Specialty Drinks Margarita, Michelada, Paloma, Piña Colada \$4.99

### Mamá Dulce

( Desserts )

Hot and Crispy Churros These traditional doughnut-like sticks are flash fried to perfection and covered with cinnamon and sugar. \$2.49

Come y Calla Many have come to know and love this dessert as 'flan', \$2.49

Arrocito Con Pasas Mamá used her own family recipe to create this traditional and tasty rice pudding with raisins. \$2.49

## www.mamatestataqueria.com

# 619-298-TACO (8226)



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replicates recipes that have been in the homes of Mexican families for decades. Each state of Mexico has a different interpretation of what a taco should be. Mamá Testa Taqueria is the first restaurant of its kind to give you the opportunity to try each one and find out for yourself where your native heart resides. From the Yucatán to Tijuana and everywhere in between, Mamá Testa gives you the true experience of Mexican dining.

By cooking with **free-range meat** and using only

the freshest produce, Mamá Testa authentically