

Sides

Offered in half/full trays. Half trays serve 12-15 people. Full trays serve 25-30 people.

Guacamole (gf)(v) \$50/\$90
Smashed avocado with tomato, onion, jalapeño and cilantro. Available seasonally.

Pico de gallo (gf)(v) \$35/\$60
Chopped tomato, onion, jalapeño, and cilantro.

Salsas (gf)(v) \$10/\$15
Choice of red or green.

Corn tortilla chips (gf)(v) \$10/\$15

Queso fresco (gf)(v) \$10/\$15
Crumbled fresh white cheese.

Frijoles (gf)(v) \$35/\$60
Refried black or pinto beans with garlic and onion.

Arroz frito (gf)(v) \$35/\$60
Fried jasmine rice with peas, corn, and carrots. Tomato sauce optional.

Beverages

Small containers serve 15-20 people. Large containers serve 30-40 people.



Aguas frescas \$40/\$75
Refreshing flavors include canteloupe/pineapple, cucumber/pineapple, watermelon, strawberry, tamarind, hibiscus, horchata (rice, milk and cinnamon), and avena (toasted oat).

Meet Ofelia

Ofelia Anorve came to the Seattle area from Guerrero, Mexico in 1999. Over the years, people often complimented her fresh, authentic cooking, and encouraged her to start a business.



Now the owner of Mamá Tila, Ofelia makes traditional recipes from across Mexico, always taking her time and preparing each dish with love.

Spice up your next event with Mamá Tila's authentic Mexican food!

Please order at least one week in advance.

Want your food spicy or mild? Let us know! We prepare everything to order.

Mamá Tila is based in Seattle. Delivery is available for an additional fee. Please call or email for details.

206.851.0870

or

206.265.9746

mamatilaevents@gmail.com



MAMÁ TILA

CATERING & EVENTS

Chef Ofelia Anorve

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Appetizers

Tamales (gf)(v option) \$3 each

Moist corn cakes with your choice of filling: chicken, pork, or spinach with cheese. Topped with tomatillo salsa or red chile sauce. Minimum order 30.

Tamales oaxaqueños (gf) \$4 each

Special tamales wrapped in banana leaf and topped with mole sauce. Minimum order 30.

Tacos dorados (gf) \$2 each

Fried, rolled corn tortilla filled with chicken and mashed potato. Topped with tomato, onion, lettuce, sour cream, and queso fresco. Minimum order 45.



Salads

Offered in half/full trays. Half trays serve 12-15 people. Full trays serve 25-30 people.

Ensalada de nopal (gf)(v) \$50/\$90

Cactus salad with pico de gallo, avocado and white vinegar.

Ensalada de quinoa (gf)(v) \$35/\$60

Quinoa salad with carrot, squash, garbanzo beans and olive oil.

Ensalada verde (gf)(v) \$35/\$60

Green salad with tomato, red onion, cucumber and ranch dressing.

Ensalada de frutas (gf)(v) \$45/\$80

Seasonal fruits.

Main Dishes

Offered in half/full trays. Half trays serve 10-12 people. Full trays serve 20-25 people.

Mole rojo (gf) \$75/\$140

Shredded chicken slow-cooked with guajillo pepper, chocolate, apple, banana, peanut, tomato, onion, and spices.

Mole verde (gf) \$75/\$140

Shredded chicken or pork slow-cooked with jalapeño, tomatillo, cilantro, pumpkin seed and spices.



Cochinita pibil (gf) \$75/\$140

Shredded pork slow-cooked with guajillo pepper, tomato, achiote, orange juice and spices.

Tinga \$65/\$120

Shredded chicken slow-cooked with chipotle, tomato, onion and spices.

Puerco con nopales (gf) \$65/\$120

Pork in tomatillo sauce with cactus.

Chorizo con papas y rajas (gf) \$65/\$120

Ground sausage with boiled potato and bell pepper.

Estofado (gf) \$75/\$140

Diced beef stewed with tomato, chipotle sauce, carrot, chayote, potato and spices.

Pozole soup (gf) \$9 per serving

Hominy with choice of chicken or pork in a red chile or tomatillo sauce. Offered as servings, minimum 15 servings.



Albondigas (gf) \$75/\$140

Beef or pork meatballs stuffed with egg or cheese, in a stew with vegetables and spices.

Bistec en pasilla (gf) \$75/\$140

Diced beef and potato in a red pepper sauce with tomato, onion and spices.

Bistec ranchero (gf) \$75/\$140

Diced beef cooked with tomato, onion, jalapeño, cilantro, potato and spices.

Bistec en salsa verde (gf) \$75/\$140

Diced beef and potato cooked in a tomatillo sauce with onion, jalapeño and spices.

Rajas con crema (gf)(v) \$65/\$120

Grilled poblano chiles and corn with cream.

Calabacitas a la mexicana (gf)(v) \$65/\$120

Squash sautéed with tomato, jalapeño, corn, onion and spices.

