



UNA MASTM

MEZCALERIA

FOOD MENU

DESSERT

“POSTRE”

CHURROS

115

Served w. our chocolate mole

*Add scoop of vanilla ice cream | 45

“ABUELA MARU” TRES LECHES

110

Vanilla sponge cake, kahlua, tres leches sauce,
sweet whipped cream & berries

NEW

TASTING FLIGHTS

Indulge in a captivating Mezcal tasting experience with our brand-specific tasting flights, designed to immerse you in the world of this diverse Mexican agave spirit.

Speak to one of our friendly staff members to discover which Mezcal brand tasting boards are currently available to enjoy.

PLEASE INFORM US OF ANY FOOD ALLERGIES

SERVICE CHARGE NOT INCLUDED,
A 12.5% SERVICE CHARGE MAY BE ADDED
FOR PARTIES OF 6 PEOPLE OR MORE

VOUCHERS AVAILABLE UPON REQUEST

77 REGENT ROAD, SEA POINT,
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HOLA@UNAMAS.CO.ZA

UNA_MAS_MEZCALERIA

UNA MÁS - MEZCALERIA

VISIT US AT  V&A WATERFRONT

VEG ~ Vegetarian
V ~ Vegan
V* ~ Vegan on request
Pes ~ Pescatarian
CA ~ Contains alcohol
GF ~ Gluten free



ALL ITEMS SUBJECT TO AVAILABILITY

OTHER DRINKS

“OTRAS BEBIDAS”

WINES / VINOS

REDS

Beau Joubert - Oak Lane (Merlot/Cab) ~ G 75 | B 285

Lynx - The Tinto (7 Reds Blend) ~ G 85 | B 320

Stellenbosch Vineyards (Cabernet Sauv.) ~ B 390

Nabygelegen - Scaramanga (Red Blend) ~ B 395

Windfall (Pinotage) ~ G 85 | B 320

Radford Dale - Vinum (Pinot Noir) ~ B 360

Craven - (Cinsaut) ~ B 410

Kleinood - Tamboerskloof (Syrah) ~ B 490

WHITES

Leeuwenkuil (Chenin Blanc) ~ G 75 | B 295

Stellenbosch Vineyards (Chenin Blanc) ~ B 310

Windfall (Sauvignon Blanc) ~ G 80 | B 300

Stellenbosch Vineyards (Chardonnay) ~ B 295

Windfall - Calcrete (Chardonnay) ~ G 80 | B 310

Kleinood - Tamboerskloof (Viognier) ~ B 440

The Wine Thief - Costa Del Swart (Verdelho) ~ B 490

Wine of the month - (Please ask for details) ~ SQ

ROSÉ & OTHER WINES:

Black Water - Lazy Lucy Mourvedre

(Syrah, Grenache Noir) ~ G 80 | B 295

Capitoline Wolf - (Cins./Grenache) ~ G 95 | B 380

Craven - (Pinot Gris) ~ B 545

BUBBLES: (Please ask for availability.)

Moët (Brut) ~ B 2000 / Veuve - (Brut) ~ B 2500

Martini - Prosecco (Brut or Rosé) ~ B 640

MCC / Blanc de Blanc (Brut or Rosé) ~ G 95 | B 365

BEERS / CERVEZAS & SOFT DRINKS:

ON TAP:

CBC Lager 350ml | 45 500ml | 67

CBC Pale Ale 350ml | 45 500ml | 67

BEERS / CIDERS (BOTTLES):

Corona Extra | 56

Corona Cero (0% abv) | 56

Sol Cerveza | 54

Devils Peak IPA | 55

Devils Peak Hero (0% abv) | 45

Naked Mexican (Gluten Free) 440ml | 60

Castle Lite / Black Label | 45

Savanna Dry & Savanna 0.0% | 48

Loxtonia Cider (Crispy Apple) | 50

MIXERS & SOFT DRINKS

Coca Cola / Sugar Free 300ml | 30

Mixers 200ml | 28

Tizers & other soft drinks 300ml | 35

Red Bull (available flavours) 250ml | 45

Sparkling / Still water ~ 250ml | 26

Sparkling / Still water ~ 750ml | 50

BITES “BOTANAS”

GUAC & TORTILLA CHIPS 95

Housemade guacamole & tortilla chips served w. salsa martajada & salsa verde

BEEF EMPANADAS 120

Braised beef mince, chipotle aioli, queso fresco, pico de gallo, sweet potato chips & spring onion (3)

VEGETABLE EMPANADAS 110

Black beans, charred corn, spinach, chipotle aioli, pico de gallo, queso fresco, sweet potato chips & spring onion (3)

TUNA CEVICHE 145

Tuna, cucumber, jalapeño, ginger, red onion, celery, coriander, pineapple, arbol chilli served w. a tostada

QUESADILLA 140

Tortilla wrap, mozzarella & cheddar cheese, aioli & a side of guac

NEW

ADD CHICKEN | 35

SALSAS NEW

SALSA PERRONA 30

Habanero, garlic & onion confit

SALSA MARTAJADA 30

Arbol chilli, jalapeño & charred tomato

SALSA ROJA 30

Tomato & guajillo chilli

ESCABECHE 30

Pickled jalapeño, carrots & onion

SIDES “GUARNICIONES”

TOMATO & CUCUMBER SALAD 105

Tomatoes, red onions, cucumbers, red chilli, avocado, lime, tajin, coriander & crispy tortilla strips

NEW

ARTICHOKES & BRUSSEL SPROUTS 120

Roasted artichokes, brussel sprouts, romesco sauce, lime vinaigrette & spring onion

“ESQUITES Y PATATAS” ~ CORN KERNELS & POTATO 115

Charred sweet corn, baby potatoes, salsa verde, aioli, lime, red onion, coriander, queso fresco & tajin

NEW

STREETCORN RIBS 95

Crispy corn riblets, tangy BBQ sauce, queso fresco, chipotle aioli, red onion, lime & spring onion

POLENTA FRIES 95

Lime & oregano infused polenta served w. salsa roja & aioli

 LOW  MILD HOT  VERY HOT  MOTHER IN LAWS PICANTE

SALSA GAUCACHILE 30

Jalapeno, avocado & cucumber

SALSA MACHA 30

Dry chillies, peanuts & sesame seed

SALSA VERDE 30

Green tomatillo & jalapeño

TACOS “SOFT SHELL”

“LOS DE CARNE” 155 ~ SLOW COOKED BEEF

Beef brisket w. mole verde, pickled red onion, martajada sauce, coriander & lime (2)

**Vegan option: Smoked portobello, guacachile & pickled red onion (2) | 130*

BEEF BIRRIA 165

Beef Brisket w. green mole, red onion, coriander, lime & a side of birria sauce/consommé (2)

“PESCADO CRUJIENTE” ~ CRISPY FISH 140

Beer battered hake, fresh slaw, chipotle aioli, salsa macha, coriander & lime (2)

**Veg option: Battered cauliflower & nori (2) | 120*

“CAMARON AL TAJIN” ~ PRAWN 160

Tajin grilled prawns, fresh slaw, avocado crema, pico de gallo, queso fresco, lime & coriander (2)

“POLLO AL CHIPOTLE” ~ CHIPOTLE CHICKEN 130

Chipotle adobo marinated chicken w. creamy avo, corn, salsa macha, coriander & lime (2)

**Veg Option: Jack fruit & cabbage (2) | 125*

**Vegan option on request ~ replace creamy avo w. guacachile or mole verde*

CHICKEN BIRRIA 155

Chipotle chicken, green mole, corn macha, coriander, lime & a side of birria sauce (2)

“FRIJOLES NEGROS” ~ BLACK BEANS 125

Slow cooked black beans, guacachile, pico de gallo, queso fresco, charred corn, lime & coriander (2)

SPECIALTY TACOS

LAMB AL PASTOR 170

Pastor marinated roasted lamb shoulder, pipian mole, pico de pina, coriander & lime (2)

“TOSTADA CHAPULINES” ~ GRILLED CRICKETS 105

Corn tostada, tajin roasted crickets, guacamole, coriander & radish (1)

MAINS “PLATOS PRINCIPALES”

BURRITO BOWL

Coriander scented rice, guacamole, tortilla chips, street corn, wilted cabbage, queso fresco & coriander

BEEF | 190 CHICKEN | 180 BEANS | 170

**Vegan option available ~ remove queso fresco*

BURRITO WRAP *AVAILABLE UNTIL 5PM

Flour tortilla, guacamole, cheddar cheese, coriander scented rice, wilted cabbage & frijoles (beans) w. side of salsa martajada

NEW

BEEF | 140 CHICKEN | 135 SCRAMBLED EGG | 125

“NACHOS CARGADOS” ~ LOADED NACHOS 150

Tortilla chips w. guacamole, queso fresco, coriander, frijoles (beans) & pickled jalapeño

**Vegan option on request ~ remove queso fresco*

ADD BEEF | +45 ADD CHICKEN | +35

“CHILAQUILES” *AVAILABLE UNTIL 5PM ~ LOADED MEXICAN CHIPS 125

Tortilla chips w. salsa roja, sour cream, avo crema, queso fresco & radish

NEW

ADD CHICKEN | +35

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