



MAMA LIZ'S
RESTAURANT
menu

Starters

CAJUN BBQ WINGS c

7 MEATY CHICKEN WINGS COATED IN OUR IN-HOUSE BBQ SAUCE – 5.50

MUSSELS

BANTRY BAY MUSSELS STEAMED IN A WHITE WINE CREAM SAUCE
WITH FRESH BREAD – 6.00

BBQ RIBS c

3 TIMES COOKED PORK LOIN RIBS IN MAMA'S OWN BOURBON GLAZE – 6.00

GOATS CHEESE & BALSAMIC SALAD v.c

SOFT GOAT'S CHEESE TOSSED IN A MIXED LEAF SALAD FINISHED
WITH A BALSAMIC REDUCTION – 5.50

PULLED PORK

PORK SLOWLY ROASTED IN OUR IN-HOUSE BBQ RUB, SHREDDED AND SERVED WITH
HOME-MADE CORN BREAD AND BBQ SAUCE – 5.50

NACHOS v.c

HOME-FRIED CORN TORTILLAS BAKED WITH HOMEMADE SALSA,
MATURE CHEDDAR CHEESE AND JALAPENOS.

SMALL 4.00 MEDIUM 6.00 LARGE 9.95

V = VEGETARIAN

C = SUITABLE FOR COELIACS – BUT OTHER DISHES CAN BE ADAPTED

Main Courses

GUMBO

OUR TAKE ON A TRADITIONAL HOME-COOKED LOUISIANA STAPLE, A HEARTY STEW CONSISTING OF THE HOLY TRINITY OF VEGETABLES, OKRA, CATFISH, SHELLFISH, SERVED WITH RICE AND HOMEMADE CORNBREAD — 13.95

SURF AND TURF JAMBALAYA

RICE, PRAWNS, MUSSELS, CHORIZO, THE HOLY TRINITY OF VEGETABLES AND A LOT OF SPICE COME TOGETHER TO FORM A CREOLE FAVOURITE SIMILAR TO A SPANISH PAELLA — 12.95

VEGETARIAN JAMBALAYA

THE HOLY TRINITY OF VEGETABLES AND A LOT OF SPICE COME TOGETHER TO FORM A CREOLE FAVOURITE SIMILAR TO A SPANISH PAELLA — 11.95

ISLAND CHICKEN CURRY

MAMA'S TAKE ON A WEST INDIAN CURRY, SWEET AND FRUITY WITH JUST A HINT OF SPICE — 11.95

BLACKENED CHICKEN SALAD

FREE-RANGE CHICKEN BREAST COATED IN OUR HOMEMADE BLACKENING SPICE ON A BED OF FRESH SALAD LEAVES AND CRISP SALAD VEGETABLES FINISHED WITH A BLUE CHEESE DRESSING — 10.95

JERK CHICKEN

JAMAICAN CLASSIC, A FIERY SPICED CHICKEN BREAST ON A HABANERO PEPPER AND LIME SAUCE SERVED WITH RICE — 10.95

STEAKS

COOKED TO YOUR LIKING AND SERVED WITH SALAD AND FRIES.

RUMP — 12.95

SIRLOIN — 13.95

STEAK SAUCES

BLACK PEPPER

RED WINE

GARLIC BUTTER

2.50 EACH

V = VEGETARIAN

C = SUITABLE FOR COELIACS — BUT OTHER DISHES CAN BE ADAPTED

Main Courses

BABY BACK RIBS

FULL RACK OF 3 TIMES COOKED PORK LOIN RIBS, BAKED IN MAMA'S OWN BOURBON BBQ GLAZE
SERVED WITH SIDE SALAD AND HOME MADE COLESLAW – 14.95

CAJUN PORK LOIN STEAKS

SPICED PORK LOIN STEAKS ON A BED OF RICE WITH A CREAM AND MUSHROOM SAUCE – 11.95

TEXAS CHUCK STEAK CHILLI

CHUNKS OF CHUCK STEAK, SLOW COOKED IN A MEDIUM SPICY TOMATO SAUCE, SERVED WITH
SIDES OF RICE, HOT JALAPENO PEPPERS, TORTILLA CHIPS AND A SPRINKLE OF CHEESE – 11.95

CHICKEN FAJITAS

CHICKEN BREAST PIECES PAN FRIED WITH ONIONS AND PEPPERS FINISHED WITH A TOUCH OF SPICE,
SERVED WITH FLOUR TORTILLAS, SALAD, SALSA AND SOUR CREAM.

FOR ONE – 11.95 TO SHARE BETWEEN TWO – 19.95

VEGETARIAN FAJITAS

FOR ONE – 10.95 TO SHARE BETWEEN TWO – 17.95

GUMBO Z'HERBS

VEGETARIAN TAKE ON THE NEW ORLEANS CLASSIC SERVED WITH HOMEMADE
CORNBREAD AND RICE – 9.95

SIDES

CORNBREAD – 2.50

SALAD – 2.50

RICE – 1.50

SOUR CREAM – 1.50

FRIES/CHEESY FRIES – 2.00/3.00

COLESLAW – 2.00

 = MILD

 = MEDIUM

 = HOT

Cocktails



PINA COLADA

RUM, CREAM, PINEAPPLE, COCONUT
- 7.95 -
JUG -25.00-



MOJITO

RUM, MINT, LIME
- 7.95 -



HURRICANE

RUM, GRENADINE, TROPICAL JUICE
- 7.95 -
JUG -25.00-



BERRY CAIPIRINHA

BRAZILIAN RUM, MIXED BERRIES
FRESH LIME - 7.25 -



MARGARITA

TEQUILA, CITRUS
- 8.50 -
JUG -25.00-



COSMOPOLITAN

VODKA, CRANBERRY, LIME
- 7.95 -



CAIPIRINHA

BRAZILIAN RUM, FRESH LIME
- 7.25 -



STRAWBERRY DAIQUIRI

FRESH STRAWBERRIES, RUM, LIME
- 7.95 -
JUG -25.00-



VOODOO SUNRISE

VODKA, RUM, FRUIT JUICE
- 7.50 -
JUG -25.00-