

The complex flavours of Mama's food are best paired with our cocktails. They are carefully crafted to balance spiciness and keep your taste-buds engaged. We recommend them in chronological order as you move through your dinner.

COCKTAILS €14

**Kartini 1879**

St. Germain | Beefeater Gin | Elderflower tonic

**United 1928**

Suze | Prosecco | Passion Fruit

**Republic 1945**

Seedlip Garden 108 | Ginger | Lowlander White Ale

**Sovereign 1949**

Spirited Union Spice & Sea Salt | Ginger | Tonic water

ZERO PROOF €12

**Tamarind Twist**

Homemade Jama Juice | Fluere | Ginger Ale

**Hibiscus Spritz**

Hibiscus | Non alcoholic sparkling Ginger Beer

**Seedlip Basil Smash**

Seedlip Garden 108 | Basil | Lime

A piece of history, born in the Dutch barracks of 1951. Imagine leaving behind your beloved Moluccan islands, travelling overseas with nothing left but flavours and memories. Traditional spices were cut and boiled, creating a drink to reminisce. A Genever surprising your senses with ginger, coriander and a twist of lime zest. Now take a sip and enjoy this very moment.

BARAK '51

**Ternate Old Fashioned**

Barak '51, Sugar, Orange bitters

**Tidore Margarita**

Barak '51, Cointreau, Lime