

Bad

歡迎來到黑媽台北

Mama



嘿~來 Bad Mama 黑媽 作怪才是正經事!
剛分手?來喝一杯,心情像吃了再生丸~立刻飛起來!
戀愛中?帶寶貝來,我們幫你打造小小秘密基地~
只有貓?超行!我們也超愛毛小孩,一起乾杯!
死黨沒地方去?來黑媽鬧一場!
在 Bad Mama 黑媽,喝一杯就像打開快樂水龍頭~
開心整晚流不停!來嘛,乾啦!

黑



媽



Mama



Bad Mama is a unique destination experience -
we're so happy you're tasting our delicious food & atmosphere.

This menu is your guide - it's your road map to complete
sensory indulgence -

because everything you eat, see, hear, smell, drink, taste and touch is
then mixed up with art, music and friends -
creating an unforgettable experience.

Bad Mama is the alchemy of great food and good times.

You might have a small meal at the bar, or a cocktail (or two) or
you might have a bottle of wine (or two) and a deluxe cheese plate -
or you might stay all night and enjoy a slow ride as you discover
our delicious food - from one person, or a couple - to secret lovers -
from families, to groups of great friends -

Bad Mama guarantees a unique gourmet sensory experience for all.

We are a secret Art Garden, hidden downstairs up a laneway just
across the road from The Museum Of Contemporary Art.

We are cheeky. We are naughty. We are fun.

May this moment be memorable for you ~

we're looking forward to indulging your passions tonight.

Please relax and enjoy the special vibes, delicious food
& unique atmosphere of Bad Mama.

Cheers!



Gemma Lin—最初的黑媽
來自野柳,在基隆長大,去日本唸書在酒吧打工,
後來搬到澳洲創業,跟 Adam Hunt 一
起打造了 BadMama,開了五間餐廳和酒吧。



我們喜愛個性的傢伙。
好吃的東西、好喝的酒，

還有美的設計,讚讚的音樂。也想把這份喜歡分享給您。



我們的料理都用天然食材、新鮮現做,
醬汁自己調,沒有加奇怪的東西。
菜單上有一些澳洲的經典,
也有我們特地為台灣設計的新口味。



好好享受吧!

Cheers!



EAT ME



哈哈
黑媽

開胃菜
APPETIZERS



小惡魔麵包
LITTLE DEVIL'S BREAD

Baked fresh to order & drizzled with Olive Oil & Sea Salt. Amazing!
(It goes especially well with Stracciatella Cheese!)

160

**魚米花搭配黑媽
柑橘美乃滋**
POPCORN FISH

Lightly battered + served with fresh dill, blacksesame seeds & homemade Yuzu Mayo sauce.

290



**絲綢乳酪配奶油
烤蘋果與青醬**

STRACCIATELLA CHEESE
+ BUTTER ROASTED APPLES
and home made Pesto
with Cinnamon Biscuits
(It goes great with Little Devil's Bread!)

280



自製鷹嘴豆泥沾醬
HOMMUS DIP & PICKLES

Home Made from fresh Chick Peas.
Yum!
(It goes especially well with our amazing Little Devil's Bread!)

80



藍莓漬山羊乳酪
BLUEBERRY GOAT'S CHEESE

Homemade, marinated for a week & served with fresh Rosemary, crackers & Olive Oil.
(It goes especially well with Little Devil's Bread!)

230

薯角 配酸奶油
POTATO WEDGES &
SOUR CREAM or SPICY BEEF

The best chips to dip in Taipei.
And quite possibly the entire world!

250

換肉醬+20\$ 270



水牛城雞翅搭配黑媽
特製花椒辣油
BUFFALO WINGS +
RED PEPPER
OIL



Our amazing
homemade Sichuan
Red Pepper Oil -
named as "The best
Wings in Keelung"
are now available
in Taipei!

290



黑媽



水牛城雞翅搭配照
燒醬與藍紋乳酪醬

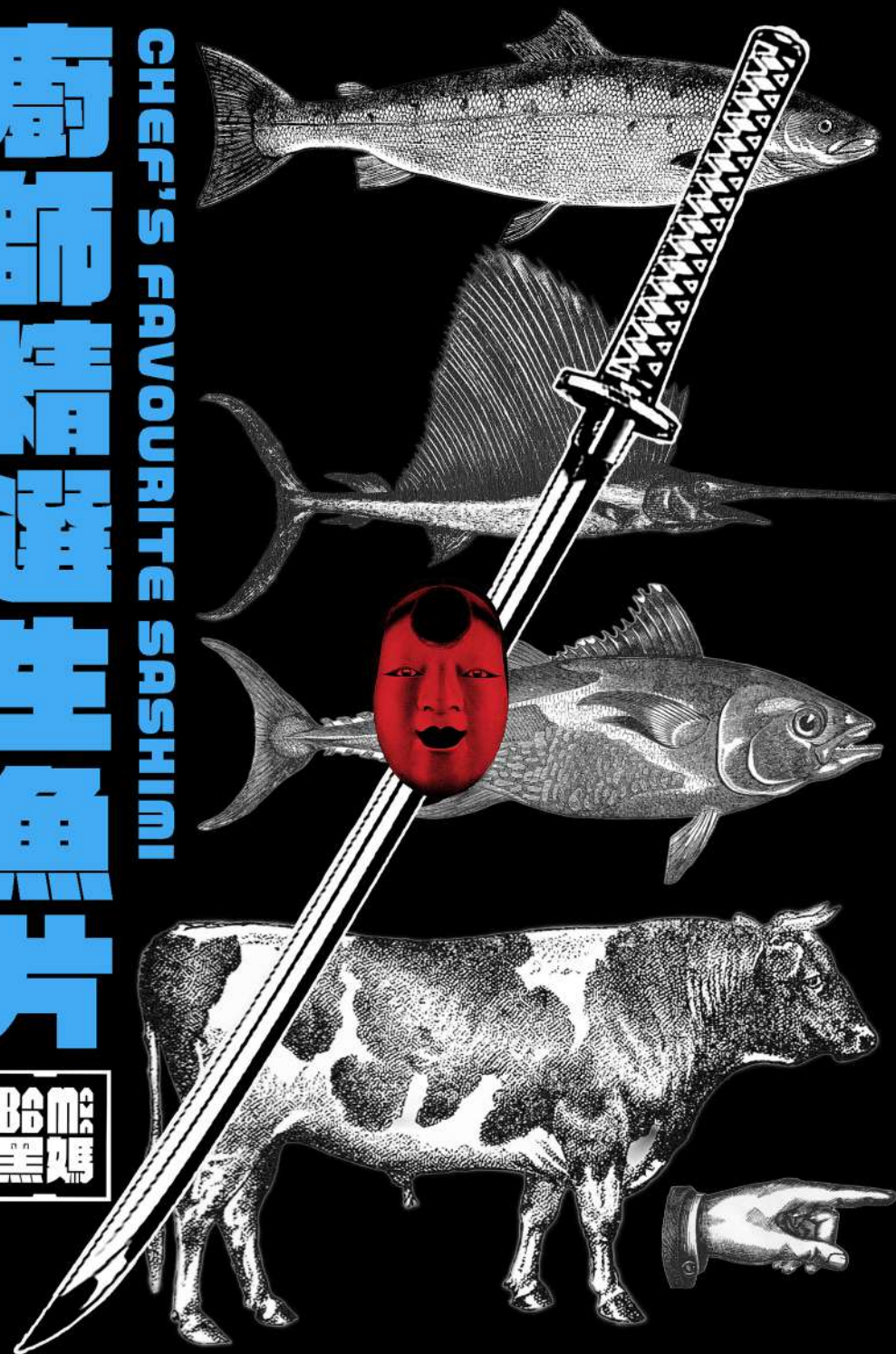
BUFFALO WINGS +
BLUE CHEESE SAUCE

290

廚師精選生魚片

CHEF'S FAVOURITE SASHIMI

黑媽





**義式旗魚刺身佐
特製松露醬**
SAILFISH CARPACCIO

Served with home-made
Yuzu Sauce, Truffle Oil
& fresh Dill.

370

**火炙辣鮪魚刺身佐
黑媽柚子醋**
TUNA TATAKI

Fresh, lightly seared + our homemade
Yuzu sauce, onion, corriander & chilli.

410



**薄切鮭魚
搭配橙香油醋**
SALMON CARPACCIO

With Orange-Infused
Vinaigrette Salmon,
Capers, Olives
& Arugula.

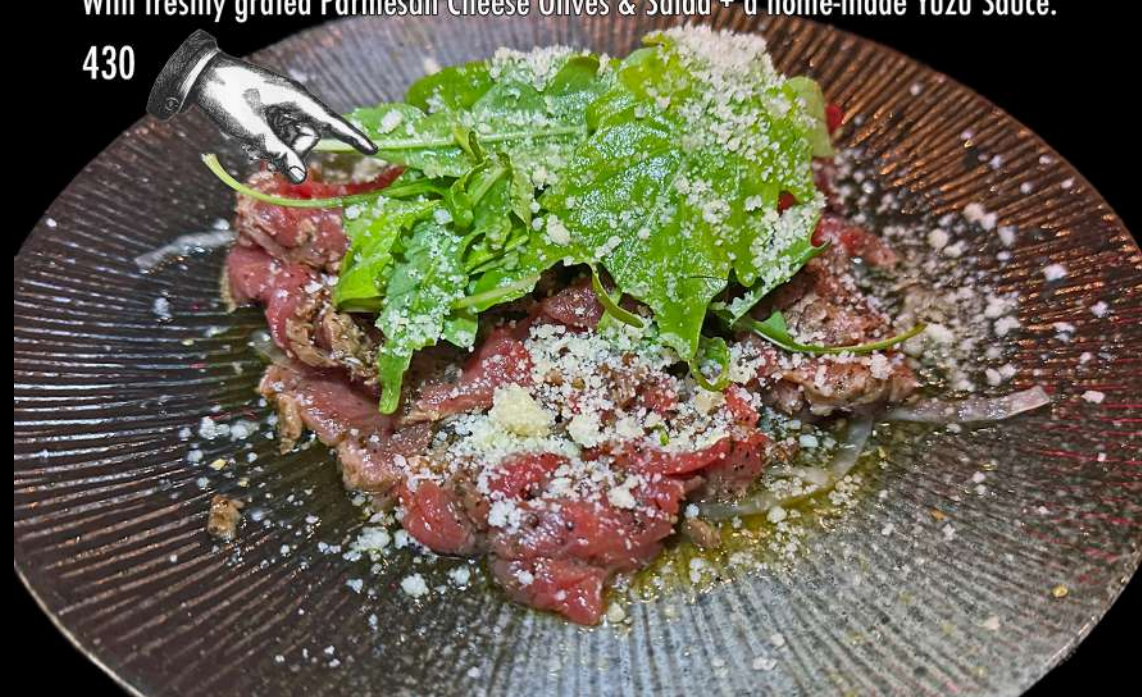
440



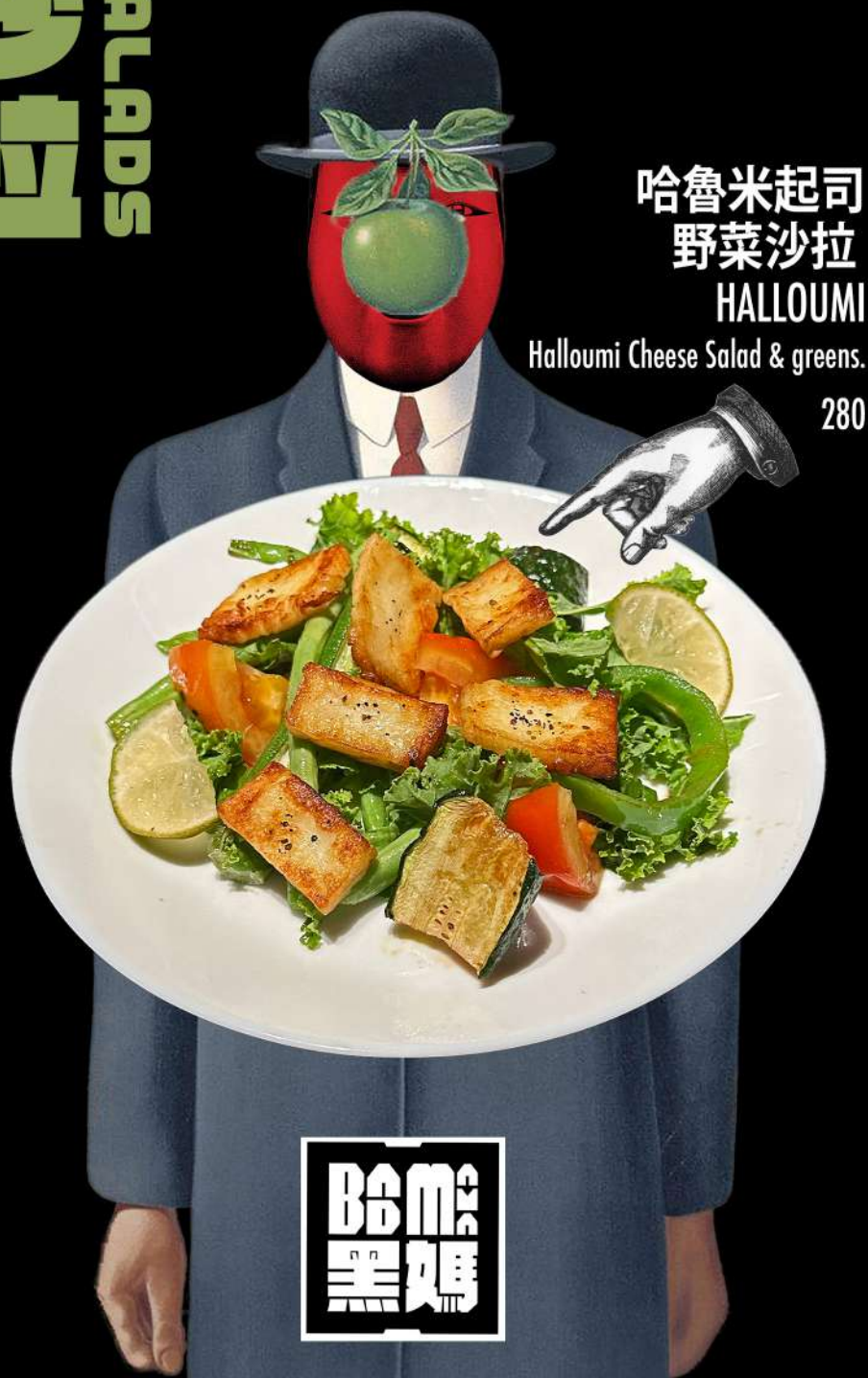
炙燒椒香牛肉刺身
BEEF TATAKI

With freshly grated Parmesan Cheese Olives & Salad + a home-made Yuzu Sauce.

430



沙拉 SALADS



哈魯米起司 野菜沙拉 HALLOUMI

Halloumi Cheese Salad & greens.
280

自製火腿 與芝麻葉沙拉 HOME MADE HAM & ARUGULA

Home-cooked ham with
Arugula salad & balsamic
vinegar.

280



番茄馬茲瑞拉 TOMATO & MOZZARELLA

Sweet tomatoes & home made pesto,
mozzarella & some greens.

240



現打凱薩醬 羽衣甘藍沙拉配臘腸 KALE & SPICY SALAMI

Egg yolk & lemon juice, anchovy
& Worcestershire To freshly
made Caesar dressing
with Kale & Spicy Salami.

280





**一口牛
(澳洲分店#1)
ONE BITE BEEF**

Incredibly tender, succulent melt-in-mouth Beef, Cup Mushrooms & Kale in our spectacular homemade sauce. Created by The Bad Mama herself, it's our most famous Australian dish.

450

披薩

現在是你嘴巴的派對時間了！
薄脆的外皮上舖有4種起司。

PIZZA

Four types of cheese on a thin crispy crust - it's party time for your mouth!

**辣味沙拉米與蔬菜
SPICY CHEESY SALAMI**

Spicy Spanish Salami with veggies, Mozzarella & Cheddar.

460



**更多披薩
MORE PIZZA!**



**黑媽瑪格麗特
CLASSIC BAD MAMA
MARGHERITA**

Classic Bad Mama Margherita
Pizza with Mozzarella & Basil.
420

**四種起司藍莓
瑪格麗特
DESSERT BLUEBERRY
JAM MARGHERITA**

Mozzarella, Cheddar, Goat Cheese,
Blue Cheese & Fresh Blueberries.
460



**梅子瑪格麗特
UME (JAPANESE PLUM)
MARGHERITA**

Pickled Ume adds a touch of
Bad Mama's flair to the
Classic Margherita.
440



**美式辣味肉醬披薩
SPICY BEEF WITH
DOUBLE MOZZARELLA**

American-Style Spicy Beef Meat
Sauce with Double Mozzarella
& Gran Padano.
460



**絲翠奇犴乳酪與青醬
瑪格麗特
FRESH STRACCIATELLA &
PESTO MARGHERITA**

Chilled Stracciatella paired with
refreshing homemade pesto.
A new twist on a classic combination.
460

**自製火腿與芝麻葉
HOME COOKED HAM
WITH ARUGULA**

Homemade ham with arugula
Mozzarella & Grana Padano.
480



炙燒生鮭魚與魚子
SALMON & SALMON ROE
& ARUGULA

Salmon & Salmon Roe, Arugula,
Mozzarella & Gran Padano.

500



海鮮
SEAFOOD PIZZA

Mozzarella, Cheddar, Goat Cheese,
Grana Padano, Prawns, Squid
& homemade Pesto.

500

松露蘑菇與魚子
TRUFFLE MUSHROOM
& SALMON ROE

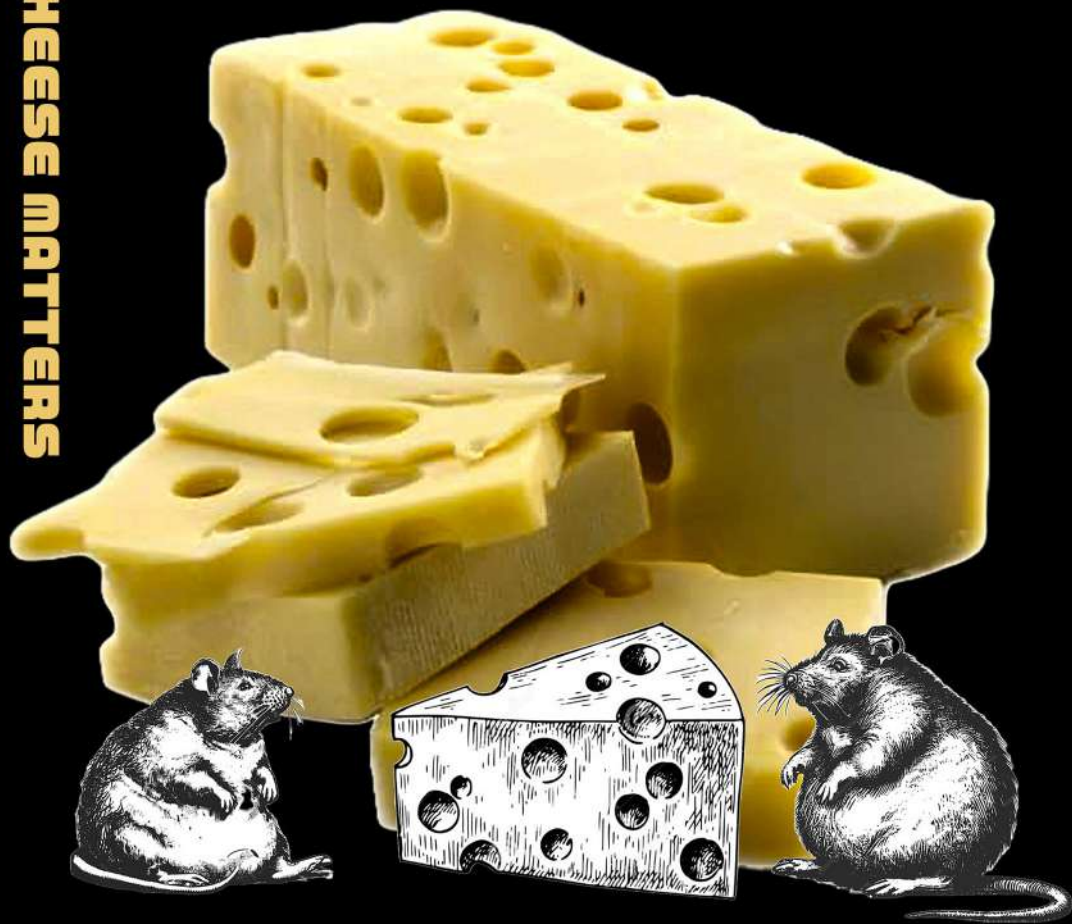
Truffle Mushroom and Salmon Roe,
Mozzarella & Cheddar.
(Vegetarian NO Salmon Roe 460)

480 素食460



芝士
CHEESE

CHEESE MATTERS



法國風味



法國藍紋布里乳酪 ~ *Brie/Blue - France*
乳香味濃郁帶有藍紋乳酪特有風味, 質地柔軟好入口

法國布里乳酪 ~ *Petit Brie - France*
口感柔和帶有些微堅果香味, 質地柔軟好入口

法國羊乳酪 ~ *Chèvre Goat Cheese - France*
入口即化, 濃郁的羊咩咩味

熟成16個月切達乳酪 ~ *Vintage Cheddar - UK*
獲獎乳酪, 質地柔軟溫和

戈根佐拉藍紋乳酪 ~ *Gorgonzola - Italy*
經典起司, 質地濃郁滑順具有藍紋起司獨有風味

艾斯阿格乳酪 ~ *Asiago - Italy*
半硬直乳酪帶點堅果香味, 易入口

小起司盤
(任選兩種起司)
SMALL PLATE -
2 TYPES OF CHEESE
Choose your 2 favourites -
it's a tough decision!

390



中起司盤
(任選四種起司)
MEDIUM PLATE -
4 TYPES OF CHEESE
Choose your 4 favourites -
decisions... decisions!

780

大起司盤
(任選六種起司)
LARGE PLATE -
6 TYPES OF CHEESE
Choose your 6 favourite cheeses
- enjoy!!!

1000



開心果蜂巢冰淇淋

HOMEMADE CASHEW
PISTACCIO &
HONEYCOMB
ICE CREAM.

OMG! OMG! OMG!
OMG! OMG! OMG!
OMG!

280



瑪斯卡邦慕斯 配酒香手指餅乾

MASCARPONE
MOUSSE
& LADY
FINGERS



280



黑媽小規則, 請配合, 讓一切更美好: House Rules - for a Good Time at Bad Mama!

1. 室內全面禁菸、電子菸與檳榔

No smoking, vaping, or chewing betel nuts. Ew.

請到一樓吸菸區, 別讓菸壞了空氣和心情。

Please use the smoking area upstairs - keep the air and the vibe clean.



2. 晚上外面吸煙, 請降低音量

Please keep your voice down when outside smoking.

我們的鄰居脾氣不太好, 別讓我們一起出事。

Our neighbours aren't exactly chill - so please help us stay out of trouble!



3. 破杯費 \$300 | 嘔吐清潔費 \$3000

Broken glass: \$300 | Vomit clean-up: \$3000.

覺得貴就別鬧場, 我們真的不想擦你留下的東西。

If it sounds expensive, don't make a mess. We mean it.



4. 禁止攜帶外食與酒水

No outside food or drinks allowed - what are you even thinking?

尤其別在吸菸區偷喝, 我們會看不起你。

Especially don't sneak drinks in the smoking area - we will judge you.

And then we might have to kill you!



5. 請勿對工作人員不禮貌

Be respectful to our Staff.

我們有權請你離開, 不會給第二次機會。

We reserve the right to kick you out - no second chances.

真的喜歡我們的工作人員? 請多花點錢支持他們的光芒。

Like our Staff? Then show some love - support their shine with your wallet.



6. 週五~週日酌收 10% 服務費

A 10% service charge applies Friday to Sunday.

我們盡心服務, 也請你用行動支持。



7. 用餐時段兩小時。每個時段, 平日時段低消每人\$300, 週末低消每人\$500

The dining period is two hours. The minimum charge per person for each period is \$300 on weekdays and \$500 on weekends.

8. 本店保有規則最終解釋與更動權利

We reserve the right to update or interpret the rules at any time.

黑媽不是死板的地方, 但我們有原則。尊重, 讓一切都更好玩。

We're not uptight, but we've got standards. Respect keeps the vibe alive.

