

# “Food cooked with wood is good!”

In celebration of our fifth anniversary, we proudly bring you the MaMaHuHu<sup>1</sup> ( “horse-horse tiger-tiger” ) menu.

The MaMaHuHu menu begins with Pizza(Flatbreads) and Appetizers; they are fun and delicious way to whet your appetite. We also have a special section on Firebread sandwiches and Specialty Curry dishes for people just wanting simple and comfort food.

Our brick oven pizza/flatbreads are made thin-crust crisp in the artisanal tradition with unique global flavours

Of course, nobody wants to miss our famous BackAlley Woodfire BBQ & Grill dishes. Our BBQs are created with our unique “slow and low” cooking method bringing out the most tender, juiciest and tastiest meats. All our dishes are cooked in glowing embers in traditional woodfire brick ovens. Wood adds a new dimension to the taste by infusing a smoky flavour into each dish and produces a delightful aroma that cannot be replicated by any other method of cooking.

Enjoy!

Frank Hsu, Owner/Chef



## <sup>1</sup> What is MaMaHuHu (馬馬虎虎) ?

Chinese chefs often pass off a compliment with this phrase that literally means “*horse-horse, tiger-tiger*” but if you know Chinese, than you know its meaning is “*it is just so-so*” .

Aspiring to be the best is often the road for chefs. We however aim our sights even higher at BackAlley and that is why MaMaHuHu represents our sense of modesty and adventure.

# Artisan Pizza (aka Flatbreads)

- a) Margherita: mozzarella/parmagiano, basil - 10
  - b) Garlic Shrimp: mozz/cheddar, roasted peppers, green onion - 12
  - c) Sausages: mozz, artisan sausages, green onions - 10
  - d) 4-Cheeses (Aged): sun-dried tomatoes - 12
  - e) XO Chicken: mozz/provolone, XO sauce, onion - 11
  - f) Meat and More Meat(MMM): mozz, chicken, smoked beef, BBQ pork, bacon, artisan sausages - 13
  - g) BackAlley Smoked Beef: mozzarella/asiago, peppers, onion - 12
  - h) Fungi: mozz/parmagiano, field mushrooms, garlic, parsley - 12
  - i) BBQ Pork: mozz/cheddar, sweet rice, hoisin - 11
  - j) Spinach & Goat Cheese: olives, feta, green herbs - 12
  - k) Roasted Veggies: mozz/provolone, mushrooms, veggies - 11
  - l) Chicken & Cashew: mozz/cheddar, hoisin, celery, garlic - 11
- Extra toppings - \$2
  - We use special whole wheat blend flour only and our 10" Pizza is thin-crust inspired by Napoletana pizza making traditions.

# Appetizers

- 1) Satay (Spicy Peanut): Chicken - 10 Beef - 12
- 2) Oven Roasted Garlic Shrimp ..... - 13
- 3) Oven Roasted Calamari/Black Bean Sauce - 13
- 4) Roasted Field Mushrooms in Garlic Butter - 12
- 5) House Spring Mix Salad, Miso Garlic Vin - 9
- 6) Grilled Chicken Salad ..... - 12  
Choice of Gado Gado (peanut) or Caesar
- 7) Woodfire Grilled Sardines ..... - 8

Fresh-baked FireBread Sandwiches

8) FireBread Sandwich (w/side salad)  
- 8

Choice of: BBQ Pork,  
Smoked Beef,  
Grilled Chicken  
or Vegetarian

### BackAlley Famous

### “Low & Slow ” BBQ & Woodfire Grill

Grilled Mongolian Beef Short Ribs (Cross-cut) - 18

Slow-Roast Beef Short Rib (Whole bone rib cut) - 20

BBQ BackAlley Pork Side Ribs (Extra spicy available) - 18

BBQ Pork, Char Siu Style (Extra spicy available) - 13

“Pattaya” Thai Style Grilled  
Spicy Chicken (Boneless leg meats) - 13

Woodfire Grilled Angus NY Striploin Steak - 19

Fire-Roasted Salmon – 17  
Ginger, Soy & Miso-Cashew Crust

Woodfire Grilled Calamari, Green Herbs - 17

Choice of Rice, Potato or Salad

Add 2 Tiger Shrimp - 3

MaMaHuHu Specialty Curry with Rice

Beef- 13,      Chicken- 12,      Vegetarian- 12