

MADRE

BRUNCH MENU

11:00–16:00

THE BARISTA'S BRUNCH 34⁰⁰

Including a coffee or tea

THE BARTENDER'S BRUNCH 43⁰⁰

Including a cocktail

*The chef prepares a variety of brunch dishes,
while the barista or bartender makes your favorite drink.*

ANTOJITOS

GUACAMOLE

with corn tortillas

13⁹⁵

CHIPOTLE MOLE CAULIFLOWER WINGS

Cauliflower wings with a rich chipotle mole perfectly spiced,
made of white chocolate, tomatoes, almonds and chipotle

15⁹⁵



YUCA FRIES

with jalapeño aioli

8⁵⁰

*Please inform us of any allergies.
If you suffer from allergic reactions to nuts or gluten,
please be aware of the danger of cross contamination as our
kitchen works with both gluten products and nuts.*



— contains gluten



— contains nuts

SWEET

TRES LECHES FRENCH TOAST

Brioche in tres leches with spiced cajeta,
red berries and tangy crème fraîche
15⁰⁰



SAVORY

NOGADA SALAD

Kale, celery, shallots, sweet mandarins,
caramelised dates, pine nuts with
a smoky cascabel vinaigrette
14⁵⁰

AVOCADO TOAST

Sourdough topped with salsa macha,
marinated black beans, charred avocado,
sour cream and morita chili oil
17⁵⁰



ARTICHOKE BARBACOA TACOS (2 pcs)

Seasonal artichokes grilled and spiced with
mojo de ajo topped with a singed scallions cream
and a fresh guasacaca salsa
18²⁵

BIRRIA QUESATACOS (2 pcs)

Corn tortillas filled with slow braised re-defined
(3D printed) 'pork' in a smoky and
savory broth, served with dipping broth
19⁵⁰



SPICY SALSAS

Ask your waiter

2⁵⁰ each or
6⁰⁰ for a trio