

# MADRE

## BRUNCH MENU

11:00–16:00

### THE BARISTA'S BRUNCH 34<sup>00</sup>

Including a coffee or tea

### THE BARTENDER'S BRUNCH 43<sup>00</sup>

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

13<sup>95</sup>



### CHIPOTLE MOLE CAULIFLOWER WINGS

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

15<sup>95</sup>

### YUCA FRIES

with jalapeño aioli

8<sup>50</sup>

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

15<sup>50</sup>



## SAVORY

### NOGADA SALAD

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

14<sup>50</sup>

### AVOCADO TOAST

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

17<sup>50</sup>



### 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

18<sup>25</sup>

### BIRRIA QUESATACOS (2 pcs)

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

19<sup>50</sup>



SPICY SALSAS

Ask your waiter

2<sup>50</sup> each or  
6<sup>00</sup> for a trio