

MADRE

BRUNCH MENU

BOTTOMLESS BRUNCH 35⁰⁰ p.p. (min 2 people)

Shared selection of brunch dishes and bottomless guacamole

THE CHEF'S CHOICE 44⁰⁰ p.p. (min 2 people)

Be surprised by the chef serving a three-course shared dinner

THE FULL MADRE EXPERIENCE 58⁰⁰ p.p. (min 2 people)

A full immersion into our menu with a five-course shared dinner

Please inform us of any allergies

GUACAMOLE

Prepared fresh at your table and served with homemade tortilla chips

13⁹⁵

SIKIL PAK

Toasted pumpkin seed salsa, spiced with roasted green and red tomatoes and mixed chillies, served with homemade tostadas

10⁵⁰

NOGADA SALAD

Kale, celery, shallots, sweet mandarins, caramelized dates, roasted pine nuts and kale chips with a smoky lime cascabel vinaigrette

14⁵⁰

CHIPOTLE MOLE CAULIFLOWER WINGS

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

15⁹⁵

APACHE BEETROOT TARTARE

Dehydrated beetroot with guajillo, morita and hibiscus, pumpkin seed salsa macha, pickled radishes and crispy buckwheat

15⁷⁵

CHINTEXTLE GREEN BEANS

Green beans in a vibrant ancho-tahini ponzu, balanced with earthy greens and roasted peanuts

13⁹⁵

CAMOTE IN SALSA MACHA

Roasted sweet potato, spicy salsa macha with peanuts and almonds, figs and greens with verde dressing

15⁷⁵

6 WAYS TO SPICE IT UP

Served with blue corn tostadas

12⁵⁰



– contains gluten



– contains nuts

AVOCADO TOAST

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

17⁵⁰

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

19⁵⁰

ARTICHOKE BARBACOA TACOS (2 pcs)

Artichoke hearts grilled and spiced with mojo de ajo topped with a singed scallions cream and a fresh guasacaca salsa

18²⁵

MUSHROOM CARNITAS TACOS (2 pcs)

Shredded and sautéed oyster mushrooms infused with citrus, glazed in a guajillo-mandarin chutney, served with charred salsa verde and white onion salad

18⁵⁰

YUCA FRIES

With jalapeño aioli

8⁵⁰

SWEET

MOLE ROSA

White chocolate pink mole, red fruits, coconut sorbet and hibiscus

12⁵⁰

FRENCH TOAST

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

15⁰⁰

WAFFLE DE MAIZ

Crisp, freshly made masa waffle, served with blackberry coulis and macerated blueberries

12⁵⁰

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.



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– contains nuts