

STARTERS

♦ BEST COCKTAILS TO SHARE YOUR FOOD

FRIDA, EVITA, PISCO SOUR, MARGARITA AND MICHELADA

NACHOS MONTERREY 🌮

CORN TOTOPOS SERVED WITH BRAISED MEAT RAGOUT, BLACK BEANS, PICO DE GALLO, GUACAMOLE AND OAXACA CHEESE.

NACHOS MONTERREINA 🌮🌿

CORN TOTOPOS SERVED WITH SOY, BLACK BEANS, PICO DE GALLO, AVOCADO AND VEGAN CHEESE.

PATATAS BRABUCONAS 🍟

FIRST CLASS BRAVAS LANDED IN MANISES FROM CDMX. DOUBLE FRIED WITH SOFRITO, CHIPOTLE AND ALLIOLI.

BRAVE CORN ON THE COB (2UDS) 🌽🌿

BRAISED CORN ON THE COB WITH BUTTER AND A TOUCH OF LIME AND CHILLI.

SWEET POTATO FRIES 🍠

CRISPY SWEET POTATO FRIES SERVED WITH AVOCADO ALIOLI AND RED MEX SAUCE.

COLD STARTERS

NIKKEI SALAD 🍣

SALMON SASHIMI WITH A MIX OF LETTUCE, SOY, CARROT, ORANGE, PUMPKIN SEEDS AND NIKKEI DRESSING.

GUACAMOLAZO 🌿

HOMEMADE GUACAMOLE WITH FRESHLY FRIED TOTOPOS.

CEVICHE MADRE 🐟

MIXED CEVICHE (CROAKER AND SHRIMP) WITH TIGER MILK, PERUVIAN YELLOW AJÍ, AVOCADO AND CORN. THE CLASSIC CEVICHE.

CEVICHE PACÍFICO 🐟

SEA BASS WITH LECHE DE TIGRE FUSED WITH MICHELADA. SWEET POTATO, ROASTED CORN, PURPLE ONION AND CILANTRO TO FINISH OFF OUR CREATIVE CEVICHE.

CAUSA LIMEÑA 🍷

A CLASSIC DISH OF THE PERUVIAN KITCHEN. NIKKEI TUNA WITH GUACAMOLE, SERVED IN A YELLOW AJI HUANCAINA SAUCE.

TACOS (2UDS)

COCHINITA PIBIL 🌮

SLOW ROASTED PORK MARINATED IN ACHIOTE AND GARNISHED WITH XNIPPEC ONION.

PASTOR 🌮

THINLY SLICED BRAISED PORK, ONION, CORIANDER AND PINEAPPLE.

ALAMBRE 🌮

BRAISED PORK, ONION, CORIANDER AND PINEAPPLE AND CHEESE.

VEGGIE 🌿

TEXTURED SOYBEANS SEASONED WITH CHILES, PICO DE GALLO AND CORIANDER.

FISH TACO

BREADED CODFISH, CABBAGE, KIMCHI MAYO AND CORIANDER.

GOBERNADOR 🌮

SHRIMP, TOMATO STEW AND MELTED CHEESE. CLASSIC FROM THE SINALOA AREA.

COMBO (2 COCHINITA, 2 PASTOR, 2 FISH TACO) 🌮

MAINS

♦ GOOD TO SHARE

14 **OVERNIGHT RIBS** 🍖
DUROC PORK RIBS COOKED OVERNIGHT, LACQUERED AND GRILLED, SERVED WITH A POTATO PARTY AND TARTAR SAUCE. 19

15 **PERÓN BEEF** 🍖
1/2 POUND OF AGED GRILLED BEEF CUT (LOW BACK) SERVED WITH A SIDE OF POTATO AND ARGENTINIAN CHIMICHURRI. THIS COULD REVIVE EVITA. 23

7,5 **GRILLED SQUID**
GRILLED SQUID, CRUNCHY TENTACLES AND ROMESCO SAUCE WITH GUAJILLO PEPPER. 19

9

♦ BETTER FOR YOU ONLY

9

CUBAN SANDWICH

GRILLED BAGUETTE WITH BRAISED PORK, HAM, MUSTARD, PICKLES AND MELTED CHEESE. FOR SURE WITH FRENCH FRIES. 9

THE MADRE BURGER 🍔

WAGYU BEEF, TROCADERO LETTUCE, TOMATO, PURPLE ONION, CHEDDAR CHEESE AND MADRE MAYO. 12

14

THE VEGGIE BURGUER 🌿

SOY BASED PATTY, TROCADERO LETTUCE, TOMATO, PURPLE ONION, CHEDDAR CHEESE AND MADRE MAYO. 12,5

9

TUNA BRIOCHE 🍷

TUNA TARTAR MARINATED IN SOY AND PIPARRAS SERVED IN FRENCH BRIOCHE, MADRE MAYO AND SHICHIMI. ORGASMIC. 11

14

14

DESSERTS

12,5

♦ BEST COCKTAIL TO SHARE YOUR DESSERT

MINI ESPRESSO MARTINI. 4€

TIERRA SANTA

CACAO CREAM COVERED IN MEXICAN CHANTILLI TOPPED WITH COFFEE AND CINNAMON DUST. 7

8

PINEAPPLE TIRADITO 🍍

GRILLED PINEAPPLE, MARACUYA CREAM AND A TOUCH OF MINT. 6,5

7,5

COPAZO

LIME AND PISCO CREAM, CARAMEL SAUCE, LOTUS COOKIE AND MERINGUE. 7,5

8

BANOFFE MADRE

TEQUILA FLAMBÉ BANANA SERVED WITH HOMEMADE TOFFEE AND MERINGUE TOPPED WITH COOKIE CRUMBLE. 7,5

7,5

8

🌮 SUITABLE FOR COELIAC

🌶️ SPICY LEVEL 1

🌿 SUITABLE FOR VEGANS

🌶️🌶️ SPICY LEVEL 2

🌿🌿 VEGAN OPTION AVAILABLE

🌶️🌶️🌶️ SPICY LEVEL 3

19,5

*ASK OUR STAFF TO HAVE THE COMPLETE ALLERGENS LIST