





STARTERS



♦BEST COCKTAILS TO PAIR WITH YOUR FOOD
FRIDA, EVITA, PISCO SOUR, MARGARITA AND MICHELADA


- 14

NACHOS MONTERREY 
CORN TOTOPOS SERVED WITH BRAISED MEAT RAGOUT, BLACK BEANS, PICO DE GALLO, GUACAMOLE AND OAXACA CHEESE.
- 15

NACHOS MONTERREINA 
CORN TOTOPOS SERVED WITH SOY, BLACK BEANS, PICO DE GALLO, AVOCADO AND VEGAN CHEESE.
- 8


PATATAS BRABUCONAS 
FIRST CLASS BRAVAS LANDED IN MANISES FROM CDMX. DOUBLE FRIED WITH SOFRITO, CHIPOTLE AND ALLIOLI.
- 9



BRAVE CORN ON THE COB (2UDS) 
BRAISED CORN ON THE COB WITH BUTTER AND A TOUCH OF LIME AND CHILLI.
- 10,5


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


COLD STARTERS


- 15,5

NIKKEI SALAD 
SALMON SASHIMI WITH A MIX OF LETTUCE, SOY, CARROT, ORANGE, PUMPKIN SEEDS AND NIKKEI DRESSING.
- 9,5

GUACAMOLAZO 
HOMEMADE GUACAMOLE WITH FRESHLY FRIED TOTOPOS.
- 16,5


CEVICHE MADRE 
MIXED CEVICHE (CROAKER AND SHRIMP) WITH TIGER MILK, PERUVIAN YELLOW AJÍ, AVOCADO AND CORN. THE CLASSIC CEVICHE.
- 14


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.
- 12,5


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



TACOS (2UDS)

- 8


COCHINITA PIBIL 
SLOW ROASTED PORK MARINATED IN ACHIOTE AND GARNISHED WITH XNIEPEC ONION.
- 7,5


PASTOR 
THINLY SLICED BRAISED PORK, ONION, CORIANDER AND PINEAPPLE.
- 8

ALAMBRE 
BRAISED PORK, ONION, CORIANDER AND PINEAPPLE AND CHEESE.
- 7,5

VEGGIE 
TEXTURED SOYBEANS SEASONED WITH CHILES, PICO DE GALLO AND CORIANDER.
- 8

FISH TACO
BREADED CODFISH, CABBAGE, KIMCHI MAYO AND CORIANDER.
- 8,5

GOBERNADOR 
SHRIMP, TOMATO STEW AND MELTED CHEESE. CLASSIC FROM THE SINALOA AREA.
- 19,5

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.

21
- 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.

24
- 8

GRILLED SQUID
GRILLED SQUID, CRUNCHY TENTACLES AND ROMESCO SAUCE WITH GUAJILLO PEPPER.

19
- 9

♦BETTER FOR YOURSLEF
- 10,5

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


9,5
- 15,5

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

14
- 9,5

THE VEGGIE BURGER 
SOY BASED PATTY, TROCADERO LETTUCE, TOMATO, PURPLE ONION, CHEDDAR CHEESE AND MADRE MAYO.

14,5
- 16,5

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

13,5

DESSERTS

- 12,5







♦BEST COCKTAIL TO SHARE YOUR DESSERT
MINI ESPRESSO MARTINI. 4€
- 7

TIERRA SANTA
CACAO CREAM COVERED IN MEXICAN CHANTILLI TOPPED WITH COFFEE AND CINNAMON DUST.
- 6,5

PINEAPPLE TIRADITO 
GRILLED PINEAPPLE, MARACUYA CREAM AND A TOUCH OF MINT.
- 7,5

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

BANOFFE MADRE
TEQUILA FLAMBÉ BANANA SERVED WITH HOMEMADE TOFFEE AND MERINGUE TOPPED WITH COOKIE CRUMBLE.
- 8
- 8,5
- 19,5

-  SUITABLE FOR COELIAC
-  SPICY LEVEL 1
-  SUITABLE FOR VEGANS
-  SPICY LEVEL 2
-  VEGAN OPTION AVAILABLE
-  SPICY LEVEL 3

*ASK OUR STAFF TO HAVE THE COMPLETE ALLERGENS LIST