

MADRE

MENU

Madre believes that a better world also starts in the kitchen. Bite by bite we move towards a more sustainable, more inclusive, respectful & happy future.

Guacamole

Prepared fresh at your table and served with homemade tortilla chips 12.50

Corn ribs

Spiced with an assertive chipotle - tomatillo salsa, together with our home-made cashew crumbly cheese. (N) 9.50

Chipotle mole cauliflower wings

Cauliflower wings with a rich mole chipotle mole perfectly spiced made of white chocolate, tomatoes, almonds and chipotle (N, G) 14.50

Aguachile verde

King oyster mushroom discreetly flavoured with seaweed, served with a fresh and vibrant sauce made from fresh greens, citrus, chillies and tomatillos 12.50

Nacho Mama

Homemade totopos with refried beans, smoky cheese sauce, guacamole, xni-pec with a rich cream - a great starter to share (N) 14.50

Al pastor nachos

Homemade totopos with al pastor spiced mushrooms, roasted pineapple, smoky cheese sauce, guacamole, pickled pepper, finished with salsa verde and guajillo salsa roja (N) 14.50

Beech mushroom tostadas

Sautéed mushrooms on a bed of guacamole topped with shitake salsa macha, chives and dukkah, served on fresh blue corn tostadas and finished with a creamy peanut sauce (N) 20.50

Birria quesatacos

Corn tortillas filled with slow braised re-defined (3D printed) 'pork' in a smoky and savoury broth, served with dipping broth (G) 23.50

Tindle tacos with mole negro

Corn tortillas with Tindle 'chicken' served with an aromatic mole made of singed dried chilis, dark chocolate and nuts, accompanied by a rich cream and a garnish of beer pickled onions (G,N) 24.00

Artichoke barbacoa tacos

Seasonal artichokes grilled and seasoned with a preserved chilli adobo topped with a bright and perky radish relish 22.00

Fajitas

Sizzling fair ribs (from our WPL friends) with fried bell peppers and onion, served with BBQ sauce and tortillas so that you can roll your own wraps (G) 24.50

DESSERTS

Mole Rosa

White chocolate pink mole, red fruits, coconut sorbet and hibiscus (N) 12.50

Mexican tres leches torrija

Tres leches soaked brioche bread (from Saint Jean bakery) set on a sharp guava salsa accompanied by an ice cream of almond and white chocolate (G,N) 12.50

Toffee caramel plantain arroz con leche

Coconut and passionfruit velvety arroz con leche topped with toffee caramel plantains and a sesame crusted sweet tostada 12.50

Espresso Martini

Vodka, espresso, coffee liqueur 14.50

Tokaji dessert wine

A sweet dessert wine with lemon peel, peach and cinnamon flavors. Light and delicate! 8.00

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.

G – contains gluten

N – contains nuts
