

STARTERS

CHICHARRONES 9
Pork Chicharron, guacamole, queso fresco, hot salsa.

✓ **GUACAMOLE AND CHIPS** 13

✓ **CHIPS, 3 SALSAS AND GUACAMOLE** 17

TOSTADA DE CHAPULINES 6
Quesillo, avocado, salsa.

✓ **ELOTE (2)** 14
Corn on the cob topped with sal de gusano, aioli, lime, cotija cheese, crema mexicana.

**OYSTERS ON THE GRILLED TOPPED WITH
CHAPULINES A LA DIABLA OR
MOLE DE CHAPULIN**
\$ 4 / EACH or \$ 20 / HALF DOZEN

✓ **FRIED QUESADILLA** 11
Quesillo, epazote, squash blossom, jalapeno, queso fresco, cilantro, avocado salsa, black bean paste.

MEMELAS 9
Asiento, quesillo, salsa.

QUESO FUNDIDO 14
Melted cheese, chorizo, corn tortillas.

✓ **TAQUITOS** 13
Black bean paste, avocado salsa, lettuce, queso fresco. Chicken picadillo, beef deshebrada, or potato and cheese.

SOPA DEL DIA 8/16
Ask server for details

CEVICHE DE PESCADO 17
Fresh fish, lime juice, jalapeno, cilantro, avocado and tomato, tostadas and onions.

AGUACHILE DE CAMARON (spicy) 17

MOLOTES 13
Hand-made masa disk with chorizo & potato, black bean paste, avocado salsa and queso fresco.

EMPANADITAS (4) 16
Quesillo and epazote, quesillo and papa con chorizo, tinga con quesillo, tasajo con quesillo.

NUESTRA TIERRA

SHAREABLE PLATES

BARBACOA DE BORREGO (Available Sat-Sun only) . . 24
Lamb Barbacoa marinated with avocado leaves, spices, dried chiles, consome, salsa, black bean paste and tortillas.

BARBACOA DE RES 22
Angus beef, dried chiles, spices, avocado leaves, salsa verde.

BARBACOA DE CHIVO 22
Goat, avocado leaves, spices, herbs, salsa verde.

COSTILLAS EN SALSA VERDE 22
Pork ribs, chile poblano, tomatillo, nopales and black bean paste, rice.

TASTE OF OAXACA 28
Chorizo, Cecina, Tasajo, black bean paste, nopalitos, grilled onions, avocado salsa, empanada de quesillo, taquito enchilado and tortillas.

TLAYUDA DOBLADA \$ 18 / 1 MEAT OR \$ 24 / 3 MEATS
Asiento, black bean paste, avocado, tomato, cabbage, radish, quesillo, cecina, chorizo, tasajo, salsa.

PULPO EN MOLE DE CHAPULIN 25
Chile puya, spices, chapulines, mushrooms, onions and broccoli.

CAMARONES CON CHILE MORITA 22
Spices, onions, mushrooms.

POLLO AL OREGANO 17
Garlic, black bean paste, salad and avocado.

TAMAL DE MOLE 11
Banana leaf-wrapped tamal, chicken and mole negro.

✓ **TAMAL DE RAJAS** 8
Chiles, onions, epazote, tomato salsa, queso fresco.

✓ **CHILE RELLENO** 10
Roasted chile de agua, egg, epazote, queso fresco and our homemade tomato sauce.

ALAMBRE 12
Marinated Pork, Tasajo, Onions, quesillo, tortillas, peppers and salsa.

CARNE ASADA 27
Grilled carne asada, mole enchilada with carnitas, grilled cactus, grilled onion, jalapeño, queso fresco, black bean paste, tortillas, salsa.

POZOLE DE POLLO 19

MOLES

* Served with chicken breast or chicken leg and thigh
Unless noted, tortillas served upon request

✓ **COLORADITO** 22
Toasted chiles, nuts, sesame seed, Oaxaca chocolate and herbs and white rice.

✓ **ESTOFADO** 22
Tomatillos, chives, olives, dry chiles, pickled jalapenos, and white rice.

✓ **NEGRO** 22
Dry chiles, sesame seeds, nut, Oaxacan chocolate and herbs, and white rice.

✓ **ROJO** 22
Dry chiles, sesame seeds, nut, Oaxacan chocolate and spices, and white rice.

✓ **PECADO DE MOLES** 35
Pick your three favorite moles.
Served with rice, chicken breast and tortillas.

✓ **MADRE'S ENCHILADAS** 26
Mole negro with chicken picadillo, coloradito with shredded beef, mole rojo with carnitas, salsa verde with chorizo and cheese.

✓ **ENCHILADAS OAXAQUEÑAS** 22
3 Tortillas dipped in mole negro, coloradito, salsa Verde. Choice of quesillo, chicken picadillo, beef picadillo, tasajo, cecina, carnitas, or chorizo.

TACOS

TACOS W/HANDMADE CORN TORTILLA

BARBACOA TACOS (2) 17
Homemade tortillas, goat barbacoa, cilantro, salsa, onions and cabbage.

CARNITAS 8
Guacamole, onions, salsa and cilantro.

CARNE ASADA 8
Angus grilled meat, onions, cilantro, guacamole and salsa.

GRINGA 8
Flour tortilla, Cecina, grilled onions, quesillo and salsa.

ENSALADAS

✓ **CAESAR EN OAXACA** 13
Romaine lettuce, cotija cheese, epazote croutons, chile morita, Caesar dressing.
+ Grilled chicken \$ 4

✓ **ENSALADA OAXAQUEÑA** 14
Baby greens, cherry tomatoes, cucumber, papaya, avocado, roasted almonds, queso fresco, beetroot, hoja santa dressing.
+ Grilled chicken \$ 4

✓ **NOPALITOS** 8
Cilantro, onions, tomato, avocado, lime, queso fresco.

AMIGOS Y FAMILIA

FAMILY-STYLE DISHES 2 OR MORE.

Unless noted, tortillas served upon request.

PARILLADA 65 [servers 2 to 3 guests]
Cecina, tasajo, chicharrón, chorizo, quesillo, chile rellenos, pico de gallo, avocado salsa, rice and cebollitas.

MOLCAJETE 66 [servers 2 to 3 guests]
Shrimp, carne asada, grilled chicken, pork chicharron, salsa, cactus, cebollitas, queso.
fresco and tortillas.

SIDES:

✓ **SMALL SIDE SALAD** 6
CHAPULINES 6
HOME MADE PICKED JAPEÑOS 5
SALSA MACHA 3
HOME MADE CORN TORTILLAS 3
SALSA VERDE OR ROJA 2
RICE 4
✓ **BLACK BEANS** 4
CHILE DE AGUA TOREADO 4

✓ **VEGETARIAN**

✓ **NUTS**

madre_losanageles



- ▶ 20% Suggested tip for parties of 6 or more.
- ▶ Prices are subject to change without notice.
- ▶ Our fresh handmade corn tortillas are gluten free and only made with organic yellow.
- ▶ Menu modification politely declined.
- ▶ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Specially if you have medical conditions.

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