

# BRUNCH

Sat and Sun (11am-3pm)

-  **BARBACOA DE BORREGO** ..... 24  
Lamb, black bean paste, consome.
-  **POZOLE DE PUERCO** ..... 21  
Pork Pozole serve with tostadas.
-   **ENFRIJOLADAS** ..... 16  
Black bean paste, queso fresco, parsley, onions, eggs, corn tortilla and avocado.  
with cecina, tasajo or chicken ..... 4
-   **ENTOMATADAS** ..... 15  
Homemade tomato sauce, queso fresco, parsley, onions, two eggs, corn tortillas.  
Cecina, Tasajo or Chicken ..... 4
-   **TAQUITOS ENCHILADOS** ..... 17  
Mole coloradito taquitos with chicken, queso fresco, parsley, onion, two eggs  
Cecina, Tasajo or Chicken ..... 4
-   **OMELET** ..... 17  
Chile de agua, queso fresco, flor de calabaza, squash, onions, epazote, chilaquiles de frijol, avocado.  
with carne asada, chicken or chorizo ..... 4
- BREAKFAST TORTA** ..... 15  
Mayo, avocado, jalapenos, chorizo, eggs and black bean paste.
-   **CHILAQUILES** ..... 15  
Salsa roja, queso fresco, onions, parsley, eggs, mexican sour cream and avocado.  
Carne asada, cecina or chicken ..... 4  
Barbacoa de borrego ..... 5 (weekend only)
-  **MEMELAS** ..... 13  
Corn dough disks with aciento, queso fresco and salsa.  
with chorizo or tasajo ..... 4
-  **CAZUELITA** ..... 18  
Molcajete salsa, chorizo, egg, queso fresco, onions, avocado, black bean paste and tortillas.
- FISH TACOS (2)** ..... 17  
Corn tortilla, cabbage, creamy cilantro sauce, cod fish, beer battered, pico de gallo.
-   **MOLE COLORADITO** ..... 34  
Toasted chiles, nuts, sesame seeds, chocolate, tomatoes, spices, broccolini, rice and New York Steak.
- ORANGE JUICE** ..... 6

 CONTAINS NUTS  GLUTTEN FREE  VEGAN OPTION AVAILABLE

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M A D R E!

oaxacan restaurant & mezcaleria

DESSERT

LA GALLETA ..... 10

Deep dish Oaxacan chocolate cookie topped with house made guava soft serve.

GUAVA CHEESECAKE ..... 12

Lime zested guava cheesecake on a Oaxacan chocolate cookie crust.

TRES LECHES ..... 10

Vanilla bean Chantilly cream, lemon zest, fresh strawberry, and a slight touch of rum.

CHURROS ..... 10

Rolled in house made vanilla sugar and served with a side of Republica de cacao chocolate dipping sauce and fresh strawberry.

SEASONAL FLAN ..... 10

Seasonal custard

\*MIL HOJAS ..... 12

Layered puff pastry with vanilla bean pastry cream and seasonal fruit curd.

\*Friday, Saturday, Sunday only

\*\*CONCHA ..... 3

Vanilla Bean and Republica de Cacao Chocolate.

\*\*Saturday and Sunday only

- ▶ All products made with organic flour from Central Milling, premium tahitian vanilla beans, Single Origin República de Cacao Chocolate.
- ▶ Allergy information upon request



design made in Oaxaca



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