

SHARABLE
APPETIZERS

GUACAMOLE SM 7 |LG 14

ELOTE (2)(GF)(V) 12
Corn on the cob topped with sal de gusano
aioli, lime, cotija cheese, and crema mexicana

CHICHARRONES (GF) 9
Pork chicharron, guacamole, queso fresco
and hot salsa

EMPANADA (GF) (V) 12
Quesillo, corn masa, huitlacoche, epazote,
jalapeno, onions, and salsa

CHAPULINES 9
Grasshoppers, avocado, quesillo, tomato, and a tostada

SQUASH BLOSSOMS (V) 16
Filled with quesillo, epazote, jalapeno
queso fresco, and chile serrano salsa

TAQUITOS (GF)(V) 13
Black beans paste or salsa verde, lettuce, queso fresco.
Chicken picadillo, shredded beef, or vegetarian

QUESO FUNDIDO (GF)(V) 14
Melted cheese, chorizo, and corn tortillas
Con Huitlacoche +4
Con Camaron +5

FRIED QUESADILLA (V) 11
Quesillo, epazote, squash blossom, jalapeno
queso fresco, cilantro, salsa, and black bean paste

HANDMADE CHIPS AND MOLE 13
Chips, queso, carnitas, onions, cilantro, with mole coloradito

ALAMBRE 16
Quesillo, cecina, tasajo, peppers, onions, salsas, and tortillas

CEVICHE DE PESCADO (GF)(!) 17
Fresh fish, lime, jalapenos, cilantro, avocado, tomatos
onions, and tostadas

ENSALADAS

NOPALITOS (GF)(V) 8
Cilantro, onions, tomato, avocado, lime, jalapeno, queso fresco

CAESAR EN OAXACA 13
Romaine lettuce, cotija cheese, epazote, croutons, chile morita,
and caesar dressing
Grilled Chicken +4
Grilled Shrimp +11

ENSALADA OAXAQUENA (GF)(V)(*) 13
Baby greens, cherry tomatoes, cucumber, papaya, avocado,
roasted almonds, queso fresco, beetroot, and hoja santa dressing
Grilled Chicken +4
Grilled Shrimp +11

ANTOJITOS

SOPA DEL DIA 8 SM | 12 LG

MOLE NEGRO ENCHILADA (*) 7
Chicken picadillo, queso fresco, onions and parsley

TAMAL DE RAJAS 8
Queso, jalapeno, parsley, onions, tomato

MEMELA 8
Corn dough disks with aciento, queso fresco, and salsa
served with cecina or tasajo

TAMAL DEL MOLE (*) 11
Chicken and mole negro

CHILE RELLENO (V)(*) 12
Chicken or cheese

NUESTRA TIERRA

MADRE’S ENCHILADAS (*) (4) 26
Mole negro with chicken picadillo, coloradito with shredded beef,
mole rojo with carnitas, salsa verde with chorizo and cheese.

MOLE COLORADITO (GF) (*) 24|34
Toasted chiles, nuts, sesame seeds, chocolate, tomatoes, spices, rice and broccolini
Grilled chicken 24 / Bone-in pork chop 34

MOLE NEGRO (*) 24|34
Dry chiles, sesame seeds, nuts, oaxacan chocolate, herbs, rice and chards
Grilled chicken 24 / Bone-in pork chop 34

MOLE VERDE WITH GRILLED BRANZINO FILET (*) (GF)(V) 42
Mole verde with sauteed maitake mushrooms, chayote (Mexican squash)
and white beans

COSTILLAS EN SALSA ROJA (SPICY) 22
Fried pork, tomato salsa, chiles de agua, aguacate,
black beans and tortillas

ENCHILADAS VERDES DE CAMARÓN (GF)(V) 25
Mexican squash, queso fresco, epazote, chile de agua,
shrimp, salsa verde, onions, cilantro, avocado, crema

TLAYUDA DOBLADA (V) 19 (1 MEAT) | 32 (3 MEAT)
Aciento, black bean paste, avocado, cabbage, radish, quesillo, salsa.
Meats: Cecina, chorizo, tasajo

TASTE OF OAXACA (*) 35
Chorizo, cecina, tazajo, black bean paste, nopalitos, grilled onions,
avocado salsa, empanada de quesillo, taquito enchilado and handmade tortillas

CARNE ASADA (*) (!) 34
Grilled Angus skirt, mole enchilada with carnitas, jalapeño, queso fresco,
black bean paste, corn tortillas, salsa morita, and guacamole

BARBACOA DE RES (GF) 24
Angus beef, dried chiles, spices, avocado leaves, salsa verde,
black bean paste and white rice

MOLCAJETE (GF)(feeds 2-3 guests) 69
Shrimp, carne asada, grilled chicken, pork chicharron, salsa, cactus,
cebollitas, queso fresco, rice, corn tortillas and black bean paste

PESCADO ZARANDEADO (GF) 42
Brazino fish fillet grilled with our al chintextle adobo served with
salad, rice, tortillas and salsa

(V) Vegetarian option available
(*) contains nuts

(GF) Items are prepared with gluten-free ingredients,
however, our kitchen is not gluten-free. Cross-contamination with food containing gluten or other ingredients can occur. Please notify your server of any allergies.
(!)Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Especially if you have medical conditions.

TACOS

Add rice & beans or side salad +4

RAJAS CON QUESO (V) 6
Queso, poblano, onions, epazote and salsa

PORK CHICHARRON 7
Salsa, aciento, black bean paste, quesillo

BARBACOA TACO 7
Beef, cilantro, onions, salsa verde

CECINA 6
Pork, salsas, grilled onions, cilantro

PULPO 9
Grilled al pastor octopus, pico de gallo, onions, avocado salsa,
cilantro, grilled onion, pineapple and cucumber

CAMARON 9
Marinated shrimp, cabbage mix, avocado, crema de cilantro

CHILE RELLENO (V)(*) 9
Chicken Picadillo, black bean paste, aciento and quesillo

SIDES

HOMEMADE PICKLED JALAPENOS 3

SALSA MACHA (*) 5

HOMEMADE CORN TORTILLAS 2

RICE 3

WHITE RICE (V) 3

BLACK BEANS (GF)(V) 3

CHILE DE AGUA TOREADO 4

CEBOLLITAS (GRILLED ONIONS) 4

GRILLED CACTUS 3



M A D R E!
oaxacan restaurant & mezcaleria

@madre_losangeles

> 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 made with 100% corn
–Menu modifications politely declined

COCKTAILS

Margarita	14
Tequila, lime, house curacao, spicy salt	
+3 Cadillac +4 Siete Leguas Blanco	
+3 Madre! Exclusive Tequila +2 seasonal fruit	
Mezcal Margarita	14
Mezcal, house chili liqueur, agave, lime, spicy Sal de Gusano	
Paloma	14
Tequila Blanco, mezcal Espadin, grapefruit, lime, sparkling rose	
Froze	14
Tequila , rose, passionfruit, raspberry, grapefruit, lemon	
Chaparra de Mi Amor	14
Tequila reposado,agave, lime, watermelon and spicy bitters	
Al Chile!	15
Mezcal, ginger, lime, pineapple, spicy bitters, agave	
La Mil Amores	15
Oaxacan Rum, passion fruit syrup, lime juice	
Chido Wey!	16
Nanche infused mezcal, house tepache, honey, lime, spicy bitters	
Pina Colada	16
Rum, pineapple, coco lopez, lime	
El Chapo Y Kate	16
Tequila Blanco, prickly pear liqueur, agave, cucumber, lime, spicy bitters, spicy salt	
Mandilon	17
Mezcal with zacate limón, benedictine, agave, mole bitters	
+2 sub Oaxacan Whiskey	

MOCKTAILS

8

Lupita
Pineapple, lemon, fresh ginger syrup, and sparkling water
Chapito
Cucumber, lime, mint, agave, and sparkling water

MEZCAL FLIGHTS

Puntas y Colas	44
La mata, chacolo, pal alma	
Besitos de Mezcal	36
Salvadores, Sotoleros, Vago	
Madre Exclusive	42
Rezpiral, Mal Bien, Real Minero	
Ay Jalisco, No Te Rajes	46
Siembra Valles, Grand Dovejo, Cascahuin, Don Fulano	
Por Tu Bendito Amor *Exclusive*	42
Mal de Amor, Chacolo, Rezpiral	
Los Angeles Mezcal Flight	39
3 Different expressions of papalote from Guerrero	
Suavecito Puro Tobala	36
Los Javis, Macurichos, Dos Pasiones	
Hijos De Las Nubes	28
Oaxacan Whiskey Origen, La cañada Oaxacan Rum and Dakabend Oaxacan Rum	
Madre’s featured mezcal of the month-ask server for details	

WINE

Sparkling

Dibon Cava Brut Reserva SP NV	Glass 11, Bottle 38
El Bajio, Valle de Bernal	
Brut-Queretaro, Mexico	Glass 11, Bottle 32

Rose

Terra Madi Rosado, Queretaro, Mexico	Glass 10, Bottle 45
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White Wine

Chenin Blanc, Pionero, Baja California, Mexico	Glass 13, Bottle 48
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Red Wine

Guaname, Red Blend – Guanajuato, Mexico, 2018	Glass 13, Bottle 48
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NON-ALCOHOLIC BEVERAGES

Café de Olla	4
Chocolate de Leche	5
Chocolate de Agua	5
Hot Tea (Natural Oaxacan Flavors)	4
Mexican Coke	5
Sparkling Water	4 8
Agua Frescas	4.50
Iced tea (Natural Oaxacan Flavors) (Not Refillable)	4.50
Fountain Drink	4.50

MEXICAN DRAFT BEERS

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Por Favor IPA 7% Baja California, MX
Lobita Lager 4% ABV Guadalajara, MX
Surfa Lager 4.5 % ABV Baja California, MX
Juan Cordero Pale Ale 5.5% Tijuana, MX

Pacifico 4.4 % Lager, MX	7
Michelada	10
House michelada mix, lime, Pacifico +5 mezcal	
Chelada	10
Lime Juice, salt and Pacifico	