

## DINNER

\$40 PER PERSON (EXCLUDING TAX & GRATUITY)

EXECUTIVE CHEF CHANDRA GILBERT

# CHEF'S TASTING MENU

## SMALL BITES

ESCABECHE, GUACAMOLE & HOUSEMADE TORTILLA CHIPS

## STARTERS

CHOOSE 2 OF THE FOLLOWING

**GORDITA** potato-masa cake, warm salsa verde, avocado, cashew crema

**QUESADILLA DE CALABAZA** butternut squash, onion, cashew nacho cheese

**COLIFLÓR FRITO** cauliflower, cashew nacho cheese, lemon

**ENSALADA DE CAESAR** romaine, cashew caesar, avocado, toasted pepitas

**MADRE'S CHOPPED SALAD** tomato, avocado, chickpeas, cumin sesame dressing

## ENTRÉES

CHOOSE 2 OF THE FOLLOWING

**SOPE CON MANGO** potato-masa cake, guacamole, pickled cabbage, cashew crema

**TAMAL** sautéed squash, poblano pepper, onions, pico de gallo

**TACO YOUR CHOICE OF** jackfruit carnitas, crispy potato chorizo or stewed cactus

**FLAUTA DE CAMOTE** sweet potato, caramelized onion, guacamole, cashew nacho cheese

## DESSERT

**MEXICAN WEDDING COOKIES** chocolate, pecans, chocolate coconut ice cream

## JUICE, COFFEE AND TEA

FRESH PRESSED JUICE	6	COFFEE	4	HORCHATA	6
SPARKLING LEMONADE	5	CAPPUCCINO	5	ICED CITRUS GREEN TEA	4
ARNOLD PALMER	5	LATTÉ	5	ICED HIBISCUS BERRY TEA	4
WHALEBIRD KOMBUCHA	6	HOUSEMADE SODAS	5	HOT TEA	4
CONTAINS TRACE AMOUNTS OF ALCOHOL		VANILLA LIME / GINGER / CELERY		FRESH GINGER, PU-ERH, JASMINE GREEN	

**KNOW YOUR FARMER** ALL CORN TORTILLAS AT CAFE GRATITUDE AND GRACIAS MADRE ARE MADE WITH CORN GROWN BY DAVID VETTER IN NEBRASKA. HIS FARMING PRACTICES CONSIST OF A DIVERSE CROP ROTATION THAT BUILDS HEALTHY SOIL AND IN TURN, SAVES WATER, SEQUESTERS CARBON AND PRODUCES NUTRIENT DENSE FOOD.

GRACIAS MADRE OFFERS 100% ORGANIC, PLANT-BASED MEXICAN CUISINE AND YET WE CANNOT GUARANTEE THAT GUESTS WITH FOOD OR BEVERAGE ALLERGIES MAY NOT BE EXPOSED THROUGH CROSS CONTAMINATION. IF YOU HAVE A FOOD OR BEVERAGE ALLERGY (PARTICULARLY TO NUTS OR SEEDS) WE THEREFORE RECOMMEND THAT YOU NOT DINE WITH US. AS SUCH, PLEASE UNDERSTAND THAT GRACIAS MADRE CANNOT BE RESPONSIBLE FOR ANY INJURY, LOSS OR DAMAGE CLAIMED BY ANY GUEST WITH A FOOD OR BEVERAGE ALLERGY WHO CONSUMES OUR FOOD OR BEVERAGES, REGARDLESS OF THE CIRCUMSTANCES.

[WWW.GRACIASMADREWEHO.COM](http://WWW.GRACIASMADREWEHO.COM)

WIFI: GRACIAS MADRE GUEST

GRACIAS MADRE

CAFÉ GRATITUDE

GRATITUDE

## DINNER

# GRACIAS MADRE

## STARTERS

HOUSEMADE CORN TORTILLAS OR CHIPS	4
REPOLLITOS FRITOS brussels sprouts, cilantro almond pesto, lemon	14
TOTOPOS CON CHILE tortilla chips, salsa de arbol, cashew crema	10
CRAB CAKES hearts of palm, chipotle aioli, bread crumbs, micro cilantro, bay laurel	14.5
GORDITAS potato-masa cakes, warm salsa verde, avocado, cashew crema	12
QUESADILLAS DE CALABAZA butternut squash, cashew nacho cheese, pumpkin seed salsa	12.5
COLIFLÓR FRITO cauliflower, cashew nacho cheese, lemon	14.5
GUACAMOLE CON TORTILLAS avocado, cilantro, onion, chile, lime, tortillas or chips	12

### AGED TRUFFLE CHEESE PLATE 16

seasonal fruit compote, spiced almonds, peppers and onions, rustic toast 16

## SALADS

KALE & APPLE SALAD figs, toasted almonds, orange chipotle vinaigrette	16
QUINOA & BLACK EYED PEA SALAD spinach, red pepper, onion, lemon thyme vinaigrette	15
MADRE'S CHOPPED SALAD chickpeas, zucchini, tomato, avocado, cumin sesame dressing	15
SAUTÉED GREENS chile, white wine, olive oil, pepitas	12
ENSALADA DE CAESAR romaine, cashew caesar dressing, toasted pepitas, avocado	15

## BOWLS

UNO romaine, brown rice, black beans, chorizo, guacamole, pico de gallo, cashew crema, pepitas	16
DOS lentils, peanut sauce, spinach, pico de gallo, coconut rice, pineapple salsa, pepitas, avocado	16.5
TRES quinoa, kale, roasted squash, pesto cashew crème, white beans, peppers and onions	16

## ENTRÉES

CHIMICHANGA red pepper, potato, chorizo, black beans, guacamole, chipotle cashew aioli	16
SOPE CON MANGO potato-masa cakes, guacamole, black beans, cashew crema, escabeche	16
GRILLED TOFU coconut rice, chermoula, eggplant, red peppers, parsley	18
NOPALES stewed cactus, guajillo chile sauce, cashew crema, rice, black beans, tortillas	16
TACOS barbecue jackfruit carnitas, cashew crema, pickled cabbage, crispy onion, black beans	16
POZOLE traditional hominy stew, ancho chile broth, cashew crema, avocado, tortilla strips	14
BLACK BEAN BURGER avocado, chipotle aioli, escabeche, pineapple coleslaw, wheat bun	16.25
ENCHILADAS CON MOLE NEGRO fried plantains, cashew crema, black beans, sautéed greens	16.5
FLAUTAS DE CAMOTE sweet potato, onion, guacamole, cashew nacho cheese, black beans	16
TAMAL sautéed squash, poblano peppers, onion, black beans, escabeche { mojado +3 }	15

WEEKDAYS 4PM - 11PM / WEEKENDS 3PM - 11PM PLEASE NOTIFY YOUR SERVER OF ANY NUT AND/OR FOOD ALLERGIES

@GMWEHO