



M A D R E!

oaxacan restaurant & mezcaleria

DESSERT

SEASONAL DESSERT | 10

Ask our server!

HOME MADE BREAD (SEASONAL) | 4

PLATANOS FRITOS | 9

Fried plantain with strawberry cream

SEASONAL TRES LECHES | 10

Moist Sponge Cake with three milks topped with chantilly cream

GUAVA CHEESECAKE | 12

Lime-zested guava cheesecake on a Oaxacan chocolate cookie crust

SEASONAL FLAN | 10

Seasonal Custard

LA GALLETA | 11

Deep Dish Oaxacan Chocolate Cookie topped with homemade seasonal ice cream

CHURROS | 10

Rolled in house-made vanilla sugar and served with a side of chocolate dipping sauce & fresh Strawberry
Add Seasonal Ice Cream +\$5

CHOCOLATE DE LECHE | 5

CHOCOLATE DE AGUA | 5

LATTE | 4.50

CAFE DE OLLA | 4.50

OAXACAN TEA | 4

ALL MENU ITEMS ARE MADE WITH UNBLEACHED FLOUR, MEXICAN VANILLA, DARK-YOLK EGGS,
ORGANIC PASTURE-RAISED MILK FROM STRAUS CREAMERY AND CHOCOLATE FROM REPUBLICA DEL CACAO



PALMS

**10426 NATIONAL BLVD,
LOS ANGELES CA 90034**

TORRANCE

**1261 CABRILLO AVE #100
TORRANCE, CA 90501**

FAIRFAX

**801 NORTH FAIRFAX AVE #101
LOS ANGELES, CA 90046**

SANTA CLARITA

**27007 MCBEAN PKWY
SANTA CLARITA, CA 91355**

WWW.MADRERESTAURANTS.COM