



M A D R E!
oaxacan restaurant & mezcaleria

Basic Dinner Package

1 Appetizer | 1 Entrée | Soft Beverage - \$40

The Basic Package is priced at \$40. This option allows the host to select one appetizer, which will be served to all guests.

Furthermore, the host can pre-select three entrée choices, and each guest will then pick one for their dinner.

Appetizers

- Taquitos
- Esquite
- Madre Salad
- Fried Quesdilla

Entrée

- Enchiladas en Salsa Verde
- Mole Bowl
- Cochinita Pibil
- Costillas en Salsa Roja
- Chile Relleno
- Oaxacan Salad

Beverages

- Coke
- Sprite
- Orange Fanta
- Sidral
- Squirt
- Agua Fresca
- Oaxacan Tea
- Agua de Piedra





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Standard Dinner Package

2 Appetizer | 1 Entree | 1 Dessert | Soft Beverage - \$55

The Standard Package is priced at \$55. This option allows the host to select two appetizers that will be served to every guest.

Furthermore, the host can choose three entrée options, from which each guest will select one for their main course. Lastly, the host will pick one dessert, ensuring that all guests receive the same treat.

Appetizers

- Molotes
- Ceviche
- Squash Blossoms
- Nachos y Mole

Entree

- All the selections from the basic menu, plus:
 - Madres Enchiladas
 - Camarones Chile Morita
 - Alamabre Oaxaqueños
 - Tlayuda
 - Mole Negro

Dessert

- Tres Leches
- Guava Key Lime Cheesecake
- Churros

Beverages

- Coke
- Sprite
- Orange Fanta
- Sidral
- Squirt
- Agua Fresca
- Oaxacan Tea





MADRE!
oaxacan restaurant & mezcaleria

Premium Dinner Package

2 Appetizers | 1 Entree | 1 Dessert | Alcoholic Beverage - \$75

The Premium Package is priced at \$75. This package grants the host the privilege of selecting two appetizers that will be provided to each guest. Furthermore, the host can pre-select three entrée options from which each guest will subsequently select one for their dinner, accompanied by a dessert for each guest. This package includes one alcoholic beverage per guest from our alcoholic beverage menu. The distinguishing feature of this package is the option to select any appetizers from the entrée menu from both the basic and standard packages.

Appetizers

- Albondigas
- Tostada Mixta
- Cocktelito
- Queso Fundido
- Squash Blossoms

Entree

- Carne Asada Plate
- Barbacoa de Res
- Taste of Oaxaca
- Pescado Zarandeado
- El Cabron
- Pecado de Mole
- Camarones con Chile Morita

Dessert

- Tres Leches
- Guava Key Lime Cheesecake
- Churros
- La Galleta

Beverages

- Sodas
- Agua Fresca
- Agua de Piedra
- Oaxacan tea
-
-

Alcoholic Beverages

- All Beers
- All wines
- All Cocktails available





Basic Lunch Package

Sharable Appetizers | 1 Entree | Soft Beverage - \$32

The Basic Lunch Package is priced at \$32. This package is valid Monday - Friday 11am - 2pm. The host has the privilege of selecting 1 sharable appetizer that will be provided to the table. Furthermore, the host can pre-select three entrée options from which each guest will subsequently select one for their lunch, accompanied with a side for each guest. This package includes soft beverages for each guests.

Appetizers

Taquitos

Black beans paste or salsa verde,
lettuce, queso fresco & avocado salsa
Chicken picadillo or vegetarian

Guac Chips & Salsa

Fresh Guacamole and 3 signature salsas

Esquite

Corn, Chintextle, Mayo, queso, chile powder

Combo Entree

(choice of rice & beans, soup or salad)

Madre Burrito

Choice of chicken, carnitas or vegetarian, rice, black beans, cilantro, onion, cheese & salsa

Madre! Bowl

Grilled chicken breast, black beans, rice, grilled veggies, spicy salsa, corn, guacamole

Dos Tacos

Choice of chicken, asada, carnitas or fish
Onion Cilantro Salsa

Enchiladas

Chicken, carnitas or cheese enchiladas, avocado, lettuce, crema, queso fresco & black beans
choice of green or red salsa

Milanesa

Fried breaded chicken breast, garnished with fresh salad

Beverages

- Soft Drinks
- Oaxacan Tea
- Arnold Palmer
- Agua Fresca





Standard Lunch Package

Sharable Appetizers | 1 Entree | Soft Beverages - \$40

The Basic Lunch Package is priced at \$40 This package is valid Monday - Friday 11am - 2pm. The host has the privilege of selecting 1 sharable appetizer that will be provided to the table. Furthermore, the host can pre-select three entrée options from which each guest will subsequently select one for their lunch, accompanied with a side for each guest. This package includes soft beverages for each guests.

Appetizers

Nachos & Mole

Chips, queso, carnitas, onions, cilantro, with mole coloradito & crema

Ceviche de Pescado

Fresh fish, lime, jalapenos, cilantro, avocado, onions & tostadas

Squash Blossoms (V)

Filled with quesillo, epazote, jalapeno, queso fresco & chile serrano salsa

Queso Fundido (V)

Melted cheese, chorizo & corn tortillas

Combo Entree

(choice of rice & beans, soup or salad)

Cecina Con Huevo

Marinated pork, black beans, grilled onions, fried egg, avocado, queso fresco and tortilla

Mole! Bowl

Grilled chicken breast or Carnitas, Mole Negro or Coloradito, White Rice & Grilled Veggies

Chilaquiles

Salsa roja, queso fresco, onions, parsley, eggs, sour cream and avocado
Choice of Cecina, Chicken or Asada

Oaxacan Torta

Homemade bolillo, tomato, cabbage mix, jalapeños, quesillo, avocado, tomato, black & mayo

Meats: Cecina | Tasajo | Chorizo

Huevo con Chorizo

Black beans, pork chorizo, avocado, queso fresco, tortillas and salsa

Beverages

- Sodas
- Lemonade
- Iced Tea
- Arnold Palmer
- Cafe de Olla

Agua Fresca

- Horchata
- Passionfruit
- Seasonal





MADRÉ!
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Premium Lunch Package

Sharable Appetizers | 1 Eníree | 1 Alcoholic Beverages - \$55

The Basic Lunch Package is priced at \$55. This package is valid Monday - Friday 11am - 2pm. The host has the privilege of selecting 1 sharable appetizer that will be provided to the table. Furthermore, the host can pre-select three entrée options from which each guest will subsequently select one for their lunch, accompanied with a side for each guest. This package includes soft beverages for each guests.

Appetizers

Nachos & Mole

Chips, queso, carnitas, onions, cilantro, with mole coloradito & crema

Ceviche de Pescado

Fresh fish, lime, jalapenos, cilantro, avocado, onions & tostadas

Squash Blossoms (v)

Filled with quesillo, epazote, jalapeno, queso fresco & chile serrano salsa

Queso Fundido (v)

Melted cheese, chorizo & corn tortillas

Combo Eníree

(choice of rice & beans, soup or salad)

Cecina Con Huevo

Marinated pork, black beans, grilled onions, fried egg, avocado, queso fresco and tortilla

Mole! Bowl

Grilled chicken breast or Carnitas, Mole Negro or Coloradito, White Rice & Grilled Veggies

Chilaquiles

Salsa roja, queso fresco, onions, parsley, eggs, sour cream and avocado
Choice of Cecina, Chicken or Asada

Oaxacan Torta

Homemade bolillo, tomato, cabbage mix, jalapeños, quesillo, avocado, tomato, black & mayo

Meats: Cecina | Tasajo | Chorizo

Huevo con Chorizo

Black beans, pork chorizo, avocado, queso fresco, tortillas and salsa

Beverages

- Sodas
- Oaxacan tea
- Agua de Piedra

Agua Fresca

- Horchata
- Passionfruit
- Seasonal





Basic Brunch Packages

1 Entree | 1 Dessert & Soft Beverage 35

The Basic Brunch Package is priced at \$35. This package is valid Saturday & Sunday 9am - 2pm. The host has the privilege of pre-select three entrée options from which each guest will subsequently select one for their lunch. This package includes soft beverages for each guests.

ENTREE

Breakfast Bowl

Chicken, carnitas or vegetarian, black beans, rice, grilled veggies, spicy salsa, corn, guacamole and an egg

Enchiladas Con Huevos

Chicken, carnitas or cheese enchiladas, avocado, lettuce, crema, queso fresco, black beans and egg choice of green or red salsa

Huevo Con Chorizo

Black beans, pork chorizo, avocado, queso fresco, tortillas and salsa

Pork Pozole

Chilaquiles

Salsa Roja or verde, queso, onions, parsley, egg, mexican sour cream, avocado

DESSERT

Platanos Fritos

Fried plantain with strawberry cream

Churros

Rolled in house-made vanilla sugar and served with a side of chocolate dipping sauce & fresh Strawberry

BEVERAGES

SPRITE | COKE | FANTA | LEMONADE | CAFE DE OLLA | OJ



Standard Brunch Packages 55

Shareable Appetizer | 1 Entree | Dessert & (2) Mimosas or (2) michelaadas

The Standard Brunch Package is priced at \$55. This package is valid Saturday & Sunday 9am - 2pm. . The host has the privilege of selecting 1 sharable appetizer that will be provided to the table. Furthermore, the host can pre-select three entrée options from which each guest will subsequently select one for their brunch. This package also includes 2 mimosas per guest along with any soft beverage

APPETIZERS

Esquite

Corn, chintextle, mayo, queso, & chile powder

Guacamole Chips & Salsa

Queso Fundido

Melted cheese, chorizo & corn tortillas

Taquitos

Queso fresco, lettuce, chicken picadillo, or vegetarian, choice of salsa verde and sour cream or Bean paste and avocado salsa

ENTREE

CHILAQUILES (GF)(V)

Salsa roja or verde, queso fresco, onions, parsley, egg, mexican sour cream & avocado

ENMOLADAS (N)

Mole coloradito or mole negro, corn tortillas, queso fresco, parsley, onion & an egg

HUEVOS DIVORCIADOS (V)

Two over medium eggs, salsa roja and verde, avocado, queso fresco & black beans

OMELETTE OAXAQUENO (GF)(V)

Chile de agua, rajas con queso, flor de calabaza, chilaquiles de frijol, homemade sauce & avocado

DESSERT

guava Cheesecake

Lime-zested guava cheesecake on a Oaxacan chocolate cookie crust

Seasonal Tres leches

Moist Sponge Cake with three milks topped with chantilly cream

BEVERAGES

SPRITE | COKE | FANTA | LEMONADE | CAFE DE OLLA | OJ



Premium Brunch Packages 70

Shareable Appetizer | 1 Entree | Dessert & 45min bottomless mimosas

The Standard Brunch Package is priced at \$70 This package is valid Saturday & Sunday 9am – 2pm. . The host has the privilege of selecting 1 sharable appetizer that will be provided to the table. Furthermore, the host can pre-select three entrée options from which each guest will subsequently select one for their brunch. This package also includes bottomless mimosas for 45 minutes

APPETIZERS

Nachos & mole

Chips, queso, carnitas, onions, cilantro, with mole coloradito & crema

Ceviche de pescado

Fresh fish, lime, avocado, pico de gallo & tostadas

Albondigas

Chile morita, tomato sauce & parsley

squash blossoms

Filled with quesillo, epazote, jalapeno, queso fresco & chile serrano salsa

ENTREE

TORTA CHILAQUILES (V)

Bolillo, mayo, black bean paste, red chilaquiles, crema, queso fresco, avocado, onions, a fried egg and cecina

OAXACAN BREAKFAST (N)

Chicken taquito con mole coloradito, queso fresco, onion, enfrijoladas & two eggs

CECINA CON HUEVO

Marinated pork, black beans, grilled onions, fried egg,avocado, queso fresco and tortilla

CARNE ASADA AND EGGS

Steak, salsa Madre, nopalitos, roasted potato, three chiles aioli

BARBACOA DE BORREGO

Lamb barbacoa marinated in avocado leaves, spices, dried chiles
Served with consome, salsa, black bean paste, tortillas

DESSERT

guava Cheesecake

Lime-zested guava cheesecake on a Oaxacan chocolate cookie crust

Seasonal Tres leches

Moist Sponge Cake with three milks topped with chantilly cream

BEVERAGES

SPRITE | COKE | FANTA | LEMONADE | CAFE DE OLLA | OJ