

MOTHER'S DAYS



CHOOSE AND CUSTOMIZE MOM'S TREAT:

MENU 1 \$90

(2 adults + 2 kids)

STARTING SNACK

Black Bean dip or Roasted Tomatillo and Avocado salsa and Chips. Pick 1 of our famous salsa and chip to get your meal on the way!

APPETIZER 2 X SOPAS DE TORTILIA

Our classic tortilla soup, traditional tomatopasilla chicken broth combined with shredded chicken, fresh tomatoes, garlic, onions, pasilla chili, epazote, tortilla crisps, cotija cheese, creamy avocados and dried guajillo chili on top.

MAIN

2 X CHILE RELLENOS WITH MEXICAN RICE AND REFRITO BEANS

Poblano pepper filled with Oaxaca and breaded in fluffy egg whites served with an epazote-roasted Jalapeno sauce.

OR

6 X NEW YORK STEAK TACOS WITH OAXACA CHEESE

Served in our homemade organic flour tortillas, melted Oaxaca cheese and a side of roasted tomatillo.

DESSERT

2 X TRES LECHES CAKE

Light and moist, our signature Mexican dessert.

KIDS

2X CHICKEN QUESADILLAS **OR** CHEESE QUESADILLA **OR** 2X PASTA Side of avocado, rice or corn

* EXTRA KIDS MEAL \$9

MENU 2 \$150

(2 adults + 2 kids)

STARTING SNACK

1 x Chunky Guacamole & 1 x Salsa morita with 1 bag of Artisan Nacho Chips!

APPETIZER TACO PLATTER INCLUDES: 2X CARNITAS DE MICHOACÁN TACOS 2X SIRLOIN STEAK WITH OAXACA CHEESE TACOS 2X POLLO PIBIL TACOS

MAIN

MOLE POBLANO (1/2 chicken)

The most emblematic dish in Mexico it contains half chicken covered in traditional mole poblano sauce, that includes dried peppers, spices, nuts, cinnamon and chocolate served with Mexican-rice, refrito beans and vegetables topped with sesame seeds.

AND

MONFISH VERACRUZ STYLE

7oz Monkfish covered with a classic Veracruz sauce. Prepared with fresh tomatoes, onions, garlic, olives, bell pepper, capers and white wine. Served with our Mexican rice and local seasonal vegetables.

DESSERT 1 X PECAN PIE

10 X CHURROS WITH CAJETA 1 X TRES LECHES CAKE

KIDS

2X CHICKEN QUESADILLAS **OR** CHEESE QUESADILLA **OR** 2X PASTA Side of avocado, rice or corn







MAD MEXICAN RECOMMENDS THE FOLLOWING DRINKS WITH YOUR MEAL:

1. J LOHR, CABERNET SAUVIGNON, SONOMA 2015 \$40

(Pairs exquisitely with Mole Poblano)

2. BRUT CAVA, SPAIN \$40

(It pair well with the entire menu)

HOUSE DRINKS:

HOUSE MARGARITA \$10

(Tequila, tripec sec, fresh squeezed lime)

HOMEMADE HORCHATA \$5

(Made out of rice, milk, vanilla, and cinnamon and there is an

important balance to the creamy rice and cinnamon flavors found in it)

AGUA DE JAMAICA -"HIBISCUS WATER" \$4

(It is sweet, tart, delicious and really refreshing all at the same time)

FRESH SQUEEZED LIMONADA \$5