

MADRE

BOUTIQUE TAQUERIA

STARTERS

- GUACAMOLE, SALSA & CHIPS - house made \$11
- CHIPS & SALSA - arbol & tomatillo salsas \$5
- QUESO FUNDIDO - melted cheese, rajjas, chorizo & tortillas \$13
- HOUSE MADE BEANS & RICE \$5
(vegan black beans or house pinto beans)
- POTATO TAQUITOS \$10
guacamole, pico de gallo and crema

TACOS

- IDAHO SPUD & CHORIZO- mojo & jalapeno pesto \$7.5
- WILD MUSHROOM- mojo, smoked bacon, jalapeno & radish \$6.5
- BRAISED CARNITAS - spiced cole slaw & blue cheese, BBQ sauce \$7
- PORK BELLY BAHN MI - cucumbers & pickled vegetables, garlic aioli \$7
- BLACKENED BAJA WHITE SHRIMP - cabbage, hot sauce, crema and pico \$8
- PINEAPPLE EL PASTOR- rajjas, avocado, blue cheese & mojo \$6.5
- KOREAN SHORT RIB - kimchee & pickled relish, peanut sauce \$9
- QUESO BIRRIA - two stewed beef & cheese quesadillas, consomme \$20

NOT TACOS

- CHICKEN TINGA BURRITO - beans, rice, onions, cheese, guacamole \$14
- SHREDDED BEEF BURRITO- bacon, rajjas, beans, guacamole, pico \$17
- BEAN & CHEESE BURRITO - beans, rice & cheese \$10
- CHICKEN TINGA SALAD- beans, rice, pickled onion, assorted veggies, guacamole, queso fresco, cilantro-lime dressing \$15
(substitute blackened shrimp for chicken + \$6)

KIDS & SWEETS

(10 and under please)

- BEAN & CHEESE BURRITO - cut fruit \$7
- QUESADILLA - cut fruit \$7
- FLAN - caramel cream custard \$11