

MADRE

Madre believes that a better world starts in the kitchen.
Bite by bite, we move towards a more sustainable, inclusive,
respectful & happy future.

THE CHEF'S CHOICE 44⁰⁰ p.p. (min 2 people)
Madre's vision of modern Mexican dining

THE FULL MADRE EXPERIENCE 58⁰⁰ p.p. (min 2 people)
A full immersion into our menu with a multi-course dinner

Please inform us of any allergies

GUACAMOLE

Prepared fresh at your table and
served with homemade tortilla chips
13⁹⁵

SIKIL PAK

Toasted pumpkin seed salsa,
spiced with roasted green and red tomatoes and
mixed chillies, served with homemade tostadas
10⁵⁰

MADRE'S SUMMER GARDEN

Mango, charred avocado and tomato in a smoky raspberry
dressing served with a mezcal, ginger and cucumber foam
14⁵⁰

CHIPOTLE MOLE CAULIFLOWER WINGS

Cauliflower wings with a rich chipotle mole perfectly spiced,
made of white chocolate, tomatoes, almonds and chipotle
15⁹⁵



MADRE'S SEASONAL CEVICHE

Refreshing, slightly sour and a bit spicy...
(ask our staff for details)
15⁷⁵



CHINTEXTLE GREEN BEANS

Green beans in a vibrant ancho-tahini ponzu,
balanced with earthy greens and roasted peanuts
13⁹⁵



TIRADITO DE CAMOTE

Roasted sweet potato in a peanut leche de tigre
with ginger & fried shallots
15⁷⁵



SPICY SALSAS

Ask your waiter

2⁵⁰ each or
6⁰⁰ for a trio

@MADRE.AMSTERDAM



— contains gluten



— contains nuts

PAPA AL PASTOR TOSTADAS (2 pcs)

Potatoes coated in 'al pastor' sauce made from achiote, finished with salsa verde, white onion, and charred pineapple

19⁵⁰

BIRRIA QUESATACOS (2 pcs)

Corn tortillas filled with slow braised re-defined (3D printed) 'pork' in a smoky and savoury broth, served with dipping broth



19⁵⁰

ARTICHOKE BARBACOA TACOS (2 pcs)

Artichoke hearts grilled and spiced with mojo de ajo topped with a singed scallions cream and a fresh guasacaca salsa

18²⁵

WHITE ASPARAGUS

Tender white asparagus with capers and cornichon salsa macha verde, confit potatoes and a citrus oil finish

22⁵⁰

MUSHROOM CARNITAS TACOS (2 pcs)

Shredded and sautéed oyster mushrooms infused with citrus, glazed in a guajillo-mandarin chutney, served with charred salsa verde and white onion salad

18⁵⁰

DESSERTS

MOLE ROSA

White chocolate pink mole, red fruits, coconut sorbet and hibiscus



12⁵⁰

MEXICAN TRES LECHES TORRIJA

Tres leches soaked brioche set on a sweet guava salsa accompanied by nata icecream



12⁵⁰

STICKY TOFFEE TAMALES

Date tamales with toffee caramel served with vanilla-bergamot ice cream

12⁵⁰

Please inform us of any allergies.

If you suffer from allergic reactions to nuts or gluten, please be aware of the danger of cross contamination as our kitchen works with both gluten products and nuts.



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