

MANCHESTER

MADRE

AVAILABILITY

Full venue hire
up to 150 ppl

Min spend
applicable.

Please enquire

ROAMING TACOS

£25 PP

This menu is designed for private hire parties, with dishes coming out on trays throughout the event, canapé style! Includes all the items listed in various amounts depending on your party's dietary requirements.

ANTOJITOS

Snacks & Starters

TOTOPOS Y GUAC & SALSA

Chips, hand made guacamole & all our house salsas

CONTRAMAR TUNA TOSTADA ^{gf}

Sashimi grade tuna, salsa macha, sesame, avocado on crispy tortillas

PAPAS CON CREMA

Crispy fried potatoes, served with garlic crema

TACOS

4-5 tacos pp

POLLO ASADO ^{gf}

Grilled adobo spiced chicken, cranberry salsa, white cabbage, onion & coriander

CARAMELISED CAULIFLOWER ^{gf/ve/n}

with roasted garlic and cauli tahini, salsa negra, yeast crumb

BAJA FISH

Tempura battered Atlantic pollock with jalapeño aioli and salsa Mexicana

COSTRA ^{gf/v}

Grilled cheese tortilla, scorched spring onion, salsa macha.

BIRRIA DE RES

Slow cooked beef shin, Oaxaca cheese, tatemada salsa.

DESSERT

ICE CREAM SANDWICH

By Happy Endings

Miso salt caramel parfait between squidgy slices of chocolate Guinness cake and soy dulce de leche.

MADRE'S CHURROS

Deep fried Mexican choux pastry sticks with sugar and cinamon.

Served with spiced chocolate dipping sauce.

MARGARITA FEST
£8ph when ordering 100+

DRINKS

WELCOME MARGARITAS

Tequila, agave, lime, served on the rocks.
£9ph

XMAS PALOMAS

Tequila, sherry, agave, lime, cranberry, grapefruit soda
£9ph

CERVEZA

A selection of Corona & Modelo beers
x10 £55 | x50 £250 | x100 £500

HALF BOTTLE OF WINE

A selection of our house wines
£13.5pp

Please inform your server of any allergies or intolerances you may have. Service charge is a discretionary 12.5%

v - vegetarian / ve - vegan / gf - gluten free / gf* - fried in oil that may contain gluten / n - contains nuts