



# Mesa Madre

*cocina de abuela*

# DRINKS MENU



## RASPADITO

Mango or strawberry purée blended with chamoy. Frappé (200 ml).

## BLUE-LEMONADE

Blueberry purée and mint, topped with sparkling water and a splash of lemon (350 ml).

## PICAFRESA

Orange juice and strawberry blended with Miguelito chili powder and lime (200 ml).

## CHERRY-MINT

A refreshing mix of cherry and mint, sparkling water and lemon (350 ml).

## LITTLE-JUICE

Green apple and melon juice combined with sparkling water and lime (350 ml).

## CHOCO-CREAM

A smooth and creamy blend of chocolate, milk and vanilla ice cream (350 ml).

## ICE CREAM- SHAKES

Classic milkshakes available in vanilla, strawberry, or chocolate (350 ml).

## FRUIT SMOOTHIES

A vibrant selection of smoothies made with your choice of mango, strawberry, or passion fruit, blended over a refreshing juice base (350 ml).



GLUTEN FREE



NUTS



VEGETARIAN



VEGAN

The consumption of raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Consumption is at the guest's discretion. Kindly inform our team if you have any food allergies or wish to know more about the ingredients in your dish.

# KIDS MENU

*Kid's portion available for children up to 6 years old*



## SEASONAL FRUIT



## WATERMELON SALAD



Mixed lettuce, fresh watermelon cubes, strawberries, green grapes, with honey dressing.

## PASTA SOUP

Macaroni's in a light tomato broth and fresh cheese.

## CHICKEN BROTH

Broth with carrot, zucchini, potato, rice and grilled.

## QUESADILLAS

To choose: Chicken or beef.

Cheese in a flour or corn tortilla, refried beans and guacamole.

## KIDS BURGUER

*Gluten free options available.*



To choose: Beef / Chicken breast / Vegetables

American cheese, tomato, lettuce and french fries

## GRILLED CHEESE BACON SANDWICH

Crispy brioche bread, bacon bites, cheddar and mozzarella cheese and french fries.

## HAM CHEESE CROISSANT

Manchego cheese, turkey ham, lettuce, tomato with french fries.



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## HOT DOG

Turkey sausage, pork bacon, tomato, onion, and manchego cheese with french fries.

## POTATO CROQUETTES

Homemade tomato sauce, lettuce salad, cucumber slices and honey.

## CHICKEN BONELESS

Breaded chicken bites with tomato sauce and veggie chips.

## FISH & CHIPS

Fish crispy tempura, potato chips and tartar sauce.

## MOZZARELLA FINGERS

Breaded mozzarella cheese, french fries and Aurora sauce.

## PASTA WITH MEATBALLS

Spaghetti, beef meatballs with spices, homemade tomato sauce and parmesan cheese.

## MAC & CHEESE

Macaroni with cheese sauce.

## MAINS

With mashed potatoes or white rice, and steamed vegetables with butter

*Protein portion: 120g*

SALMON SKIRT STEAK CHICKEN BREAST

## DESSERTS

Selection of ice creams and sorbets.



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