

M A D R E

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CASTELVETRANO OLIVES

citrus | fleur de sel | 6

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*OYSTERS

pickled rhubarb mignonette | 6/16 | 12/30

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CROQUETAS

gruyère | black truffle | vinegar powder | 14

MARKET SALAD

pine nuts | pecorino | sherry vinaigrette | 15

CHARCUTERIE BOARD

lady edison ham | pâté de campagne | chicken liver mousse | 24

HEIRLOOM BEETS

feta espuma | puffed wild | rice rye crisp | 17

*SCALLOP CRUDO

aji miso | daikon | grapes | 20

WINTER SQUASH

farro | persimmon | miso caramel | 21

OCTOPUS

chimole | green chorizo | pickled cactus | 21

HONEY NUT AGNOLOTTI

chestnut | fontina | sage | 19

CHICKEN

confit potatoes | escarole | olives | black garlic | 25

WILD STRIPED BASS

cannellini beans | harissa minestrone | kalamata olives | 29

RIBEYE CAP

60 day dry aged | pommes robuchon | maitake | bordelaise | 45

PAPAS BRAVAS | 8 | MAITAKE MUSHROOMS | 10 | BRUSSEL SPROUTS | 8 |

M A D R E

We pride ourselves on supporting local farmers who sustainably farm our produce, seafood, and meats.

Thank you to our partners who make serving our guests delectable food a reality.

AGRI EXOTIC
BALHAZAR BAKERY
BROOKLYN ROASTING COMPANY
ELYSIAN FIELDS FARMS
F. ROZZO & SONS
GREEN CIRCLE FARMS
HUDSON VALLEY DUCK FARMS
IN PURSUIT OF TEA
MSGR. MCGOLRICK FARMER'S MARKET
MURRAY'S CHEESE
NORWICH MEADOW FARMS
NUESKE FARMS
PAT LA FRIEDA
PETROSSIAN CAVIAR
REGALIS FOODS
SNAKE RIVER FARMS
UNION SQUARE FARMER'S MARKET

A ROOM 11 PRODUCTION



*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness
a 20% gratuity will be added to checks for parties of 6 or more