



**MAD CHELA**  
CRAFT BEER

**MENU OF FOODS AND BEER**  
**STYLE GUIDE**

**WE LOVE TO RECOMMEND**  
**THE BEST BEERS TO YOU!**

# STYLES



## **PALE LAGER / PILSNER**

Pale lagers and pilsners are light, clear, and refreshing beers with a clean taste. They have a low hop and malt content, making them easy to drink.



## **INDIA PALE ALE (IPA)**

IPAs are known for their strong hop flavor, pronounced bitterness, and citrusy or fruity aromas. They are more alcoholic than other beers and come in a wide variety of substyles.



## **WHEAT BEER**

These beers have a high wheat content in their malt, giving them a smooth texture and a slightly sweet and fruity flavor. They are often cloudy due to the yeast in suspension.



## **PALE ALE**

Pale ales have a balance between malt and hops, with a light to dark amber color and a moderately bitter taste. They are less intense than IPAs.



## **STOUT**

Stouts are dark, rich, and complex beers with flavors of coffee, chocolate, and roasted malts. They typically have a full body and a dry finish.



## **BELGIAN ALE**

Belgian beers are known for their complex, fruity, and spicy flavors. They often use special yeasts that contribute a wide range of aromas and flavors.



# STYLES



## **PORTER**

Similar to stouts but with a milder, less roasted flavor. Porters have caramel, nut, and chocolate notes, with a medium body.



## **BROWN ALE**

Brown ales are brown-colored beers with toasted malt, caramel, and nut flavors. They have moderate bitterness and a medium body.



## **BARLEYWINE**

Barleywines are very strong and alcoholic beers with intense flavors of caramel, dried fruits, and malt. They are sweet and have a noticeable bitterness due to their high hop content.



## **SOUR**

Sour beers have a tart and sour profile, resulting from fermentation with lactic acid bacteria like lactobacilli and wild yeast. They often have fruity and refreshing flavors.



## **FRUIT BEER**

Fruit beers are brewed with the addition of fruits, giving them a sweet and fruity flavor. They can vary widely in their base style.



## **GOSE**

Gose are slightly salty and sour wheat beers, brewed with saltwater and spiced with coriander. Originating from Germany, they are refreshing and complex.

# A P P E T I Z E R S

French fries  
Potato wedges  
Curly fries  
Onion rings

\$60  
\$75  
\$75  
\$100



## S N A C K S



**Cheese sticks**

250 g of crispy cheese sticks,  
served with 100 g of tasty French  
fries.

**\$150**



**Jalapeño peppers**

250 g of breaded jalapeño peppers  
stuffed with creamy cheese, served  
with 100 g of delicious French fries.

**\$150**



**Boneless**

350 g of crispy breaded chicken  
breast bites, served with 100 g of  
irresistible French fries.

**\$110**

## Sampler to share

A delicious mix of 300 g of curly or wedge  
fries, 250 g of tasty breaded jalapeños, 250 g  
of crispy cheese sticks, and 300 g of golden  
onion rings. Perfect for sharing with friends.

**\$350**



**Order your Blue Cheese dressing for just \$25.**

Note that the weight of the food is in its raw state.

Images are for illustrative purposes only.

The approximate preparation time is 20 minutes.



# WINGS AND SOMETHING ELSE

Order of 500 g of chicken wings, served with cucumber and carrot sticks. You can choose up to 2 sauces of your choice!

**\$110**



## Breaded chicken burger

A generous piece of crispy chicken breast, served on a soft bun and accompanied by 100 g of French fries. An irresistible delight you can't miss!

**\$110**



# DESSERT

Belgian-style waffle served with a scoop of Neapolitan ice cream and agave syrup.

We recommend pairing it with a Stout beer

**\$70**





**MAD CHELA**  
CRAFT BEER



**ONLINE STORE**



**MAD CHELA**



**MAD CHELA**



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