

STARTERS

**guacamole 8**  
avocado, pomegranate seeds, lime pepitas, red onion, jalapeño, coriander, served w/ warm tortilla chips

**calamari frito 14**  
chipotle-seasoned wild-caught calamari, spicy jalapeño-coriander, citrus avocado sauce

**tostaditas**  
five house-made crispy corn tortillas, manchego cheese, gem lettuce

**chicken mixiote 12**  
**beef barbacoa 14**

**eacabeche de pulpo yucatan 16**  
slow cooked marinated wild-caught octopus, spicy jalapeno-coriander pickled vegetables

**queso fundido 14**  
house cheese blend, roasted pasilla chile, mushroom, onion, soyrizo, served w/ corn tortillas

RAW BAR

**vegan ceviche (Vg) 15**  
hearts of palm, lime, serrano, baby heirloom tomatoes, shaved coconut, mango

**ceviche blanco\* 17**  
wild-caught atlantic halibut, lime, jalapeño, roma tomato, red onion, avocado

**sashimi mexicano\* 19**  
wild-caught ahi tuna, cucumber, radish, avocado, pomegranate seeds, leche de tigre, chile de arbol

**ceviche trio\* 22**  
wild-caught atlantic halibut, salmon & ahi tuna, citrus marinade, mango

PAN PLANO

mexican-style flatbread featuring wood-fired baked wheat flatbread dusted w/ evoo, garlic & tajin (gluten-free crust available upon request)

**tequila prawns 19.5**  
tequila & evoo-marinated king prawn, pesto-marinated heirloom tomatoes, melted mozzarella, piquillo peppers, topped w/ crispy shallots

**grilled mushroom w/ truffle pecorino 18**  
mixed wild mushrooms, white onion, garlic, chives, evoo w/ truffle pecorino, topped w/ freshly grated parmesan & arugula

**avocado & roasted garlic 16**  
smoked gouda, roasted garlic avocado purée, roma tomatoes, red onion, coriander, balsamic reduction, lime pepita seeds, topped w/ feta

**wagyu sausage 18**  
wagyu sausage w/ melted mozzarella, roasted poblano pepper, pico de gallo, jalapeño threads & coriander pesto

SIDES

coriander lime rice (Vg) 6 | frijoles negro (Vg) 6  
street corn (Vg) 6 | seasonal vegetables (Vg) 6  
poblano mac & cheese 8 | manchego truffle fries 8

TAQUERIA

2 per order, served in corn tortillas (gem lettuce shell upon request)

**chicken mixiote 11**  
slow baked free-range chicken in mixiote sauce, grilled pineapple habanero salsa & pickled onion

**halibut ensenada 13**  
crispy beer-battered atlantic halibut, cucumber, radish slaw, tajin, roasted garlic, vegan habanero crema

**carne asada 13**  
grass-fed prime skirt steak, coriander jalapeño marinade, sweet pepper, smoked guajillo sauce & manchego cheese



ROCKS

our signature entrées served over hot lava stones

w/ sweet-chipotle, onion, poblano pepper served w/ pico de gallo, tortillas, frijoles negros

**corn-fed chicken 26**

**king prawn 32**  
sautéed king prawn

**grass-fed carne asada 29**  
prime skirt steak

MAINS

our signature mole uses a unique blend of nearly 30 ingredients that are simmered & smoked for over 24 hours, a recipe that has been in our chef's family for generations

**the madera burger 19.5**  
ground usda beef, house made special sauce, butter lettuce, fresh tomato, aged cheddar, charcoal bun, thick cut chips

**chargrilled organic salmon 29**  
chargrilled salmon, sauteed kale, habanero mango salsa, coriander lime rice

**chef's enchiladas**  
soft corn tortillas served w/ black beans & coriander lime rice, topped w/ stinging nettle cheddar w/ your choice of sauce (oaxacan mole negro or tomatillo coriander chile sauce)

**corn-fed chicken mixiote 24**  
**beef barbacoa 26**

**fajita bowl 23**  
black beans, coriander lime rice, grilled peppers & onions, guacamole, chipotle crema, pico de gallo  
**grilled corn-fed chicken breast**  
**grass-fed carne asada**

SALADS

**el caesar 13**  
romaine, baby kale, lime pepita seeds, garlic herb bread crumble, truffle manchego cheese tossed in our signature vegan caesar dressing

**mexican fattoush 15**  
organic romaine hearts lettuce, lemon balm, cherry tomato, radish, corn tortilla, red onion, coriander, grilled corn, cucumbers, roasted ancho & sea salt vinaigrette, topped w/ chili flakes & tajin

**madera salad (Vg) 15**  
mixed baby kale, haricot vert, hearts of palm, baby heirloom tomatoes, red onion, toasted pine nut, chia seeds, quinoa, california plum tossed in our signature spicy dijon vinaigrette

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• add protein to any salad •  
• choose from: •  
.....  
• corn-fed chicken 8 •  
• grass-fed carne asada 11 •  
• wild-caught grilled king prawn 11 •  
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Vg = vegan. for food allergens & intolerances, please speak to a member of our team before ordering. a full list of allergens contained in each dish is available on request.  
\*\*all prices in £ & inclusive of VAT at the current prevailing rate. please note a discretionary service charge of 12.5% will be added to your bill.