



STARTERS

**tostaditas 14**

five house-made crispy corn tortillas, chipotle-dusted tofu, vegan parmesan, gem lettuce

**guacamole 9**

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

**vegan ceviche 15**

hearts of palm, lime, serrano, baby heirloom tomatoes, shaved coconut, mango

PAN PLANO

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

**avocado & roasted garlic 15**

vegan white cheddar, roasted garlic avocado purée, roma tomatoes, red onion, coriander, balsamic reduction, lime pepita seeds

**truffle mushroom 19.5**

mixed wild mushrooms, white onion, garlic, chives, evoo w/ vegan truffle parmesan & arugula

SIDES

coriander lime rice 6 / black beans 6 / street corn 6 /  
seasonal vegetables 6



ROCKS

our signature entrées  
served over hot lava stones

w/ sweet-chipotle, onion, poblano pepper  
served w/ pico de gallo, tortillas, rice & beans

**tofu 26**

chipotle-dusted tofu

**beef vegano 27**

vegan beef

SALADS

**el caesar 14**

romaine, baby kale, lime pepita seeds, garlic herb bread crumbles, vegan parmesan tossed in our signature vegan caesar dressing

**mexican fattoush 16.5**

organic romaine heart lettuce, lemon balm, cherry tomato, radish, corn tortilla, red onion, coriander, grilled corn, cucumber, roasted ancho & sea salt vinaigrette, topped chili flakes & tajin

**madera salad (Vg) 16**

mixed baby kale, haricot vert, hearts of palm, baby heirloom tomato, red onion, toasted pine nuts, chia seeds, quinoa, california plum tossed in our signature spicy dijon vinaigrette

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

**chef's enchiladas**

soft corn tortillas served w/ black beans & coriander lime rice, topped w/ vegan parmesan w/ your choice of sauce (oaxacan mole negra or tomatillo coriander chile sauce)

**wild mushroom 24**

chipotle-dusted tofu 26

**the madera vegan burger 23**

house-spiced beyond burger blend, secret sauce, butter lettuce, fresh organic tomato, vegan mozzarella, thick cut chips

TAQUERIA

2 per order, served in house-made blue corn tortillas  
(butter lettuce shell upon request)

**pollo vegano 13**

organic vegan chicken, roasted onion & jalapeño, tomatillo avocado salsa, garlic mojo, radish, vegan parmesan

**wild mushroom 12**

sautéed wild mushrooms, onion, jalapeño, micro citrus mix, roasted tomatillo salsa, avocado mojo, vegan parmesan

**tofu 12**

chipotle-dusted tofu, coriander jalapeño marinade, sweet pepper, smoked guajillo sauce & vegan parmesan