

## BRUNCH

**£40**

toca margarita + one menu option & one side, unlimited madera churros

**£60**

**margarita flight** toca margarita, guava margarita, passionfruit margarita + one menu option & one side, unlimited madera churros

**madera fry up 17**

two sunny side up eggs, frijoles negro, grilled tomatoes, wagyu sausage, turkey bacon, mushroom, toasted sourdough

**avocado toast 14**

organic poached eggs over avocado served w/ baby heirloom tomatoes on wood-fired ciabatta bread finished w/ chili flakes

**waffles (V) 12**

house-made, served with mixed berries, vanilla cream, maple syrup and candied

**mushroom & truffle frittata 12.5**

three organic eggs, sautéed wild mushrooms, baby potatoes, truffle manchego, rocket leaves, shaved truffle

**fajita bowl 23**

black beans, coriander lime rice, grilled peppers & onions, guacamole, vegan chipotle crema, pico de gallo

**grilled free-range chicken breast**  
**grass-fed carne asada**

**eggs benedict / florentine / royal 14.5**

free-range poached eggs, turkey bacon/ smoked salmon / spinach on english muffin with lemon hollandaise sauce.

**carne asada & eggs 17**

grass-fed prime chimichurri marinated skirt steak w/ sunny side up eggs, smoked guajillo salsa & roasted poblano peppers

**chorizo bowl 14.5**

organic sunny side up egg over house-made beef chorizo, crispy yucatan potatoes, melted oaxacan cheese, tres chiles salsa

**the madera burger 19.50**

ground usda beef, house made special sauce, butter lettuce, fresh tomato, aged cheddar, charcoal bun, thick cut chips

## PAN PLANO

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

**avocado & roasted garlic 16**

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

**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 19.5**

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

**wagyu sausage 18**

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

## SALADS

**el caesar 14**

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

**mexican fattoush 14**

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

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- add protein to any salad •
- choose from: •
- organic free-range chicken 8 •
- organic grass-fed carne asada 11 •
- wild-caught grilled king prawn 11 •
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## SIDES

**coconut parfait 9.5**

fresh organic berries, coconut yoghurt, pumpkin seed & quinoa roasted coconut

**organic fruit bowl 9.5**

chef's selection of organic seasonal stone fruits

**berry bowl 9.5**

mixed organic berries

duck bacon 5 / wagyu sausage 5 / turkey bacon 5 / fresh avocados 4 /

two eggs 4 / coriander lime rice (Vg) 6 / black beans (Vg) 6 / street corn (Vg) 6

seasonal vegetables (Vg) 6 / poblano mac & cheese 8 / manchego truffle fries 8

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.