

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 18

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 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 crumbles, red onion, coriander, grilled corn, cucumbers, roasted ancho & sea salt vinaigrette, topped w/ chili flakes & tajin

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

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.