

STARTERS

NATIONAL GUACAMOLE DAY
guacamole flight 10

traditional with pepita & pomegranate seeds

smoked chipotle with charred sweet corn

roasted garlic with purple basil

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

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, soyriso, served w/ corn tortillas

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

chicken mixiote 12
beef barbacoa 14

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 crumbles, 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

add protein to any salad
choose from:

- corn-fed chicken 8
- grass-fed carne asada 11
- wild-caught grilled king prawn 11

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.