

Vegan

executive chef: PAOLO SABA
maderalondon.com • @maderalondon

MADERA
at treehouse london



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 vegan breakfast 15

scrambled tofu, frijoles negros, grilled tomatoes w/ papas bravas, mushroom, spinach, avocado

avocado toast 14

avocado served w/ baby heirloom tomatoes on wood-fired ciabatta bread finished w/ chilli flakes

waffles (V) 12

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

fajita bowl 23

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

vegan carne asada & eggs 17

grilled vegan steak topped w/ chimichurri, scrambled tofu, smoked guajillo salsa & sautéed papas bravas

soyrizo bowl 14.5

scrambled tofu over soyrizo, crispy yucatan potatoes, tres chiles salsa

the madera vegan burger 19.50

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

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 tofu 19.5

tequila & evoo-marinated tofu, pesto-marinated heirloom tomatoes, melted vegan 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

vegan beef 18

vegan beef w/ melted vegan 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: •
- _____ •
- vegan beef 8 •
- vegan chicken 8 •
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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 / fresh avocados 4 / coriander lime rice (Vg) 6 / black beans (Vg) 6 /

street corn (Vg) 6 / seasonal vegetables (Vg) 6 / vegan 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.