

MADERA

at treehouse london

executive chef: PAOLO SABA
maderalondon.com • @maderalondon

Vegan

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

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

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• add protein to any salad
choose from:

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• vegan beef 8
vegan chicken 8

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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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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