



## SIDES

- coriander lime rice (Vg) 6 / frijoles negro (Vg) 6
- street corn (Vg) 6 / poblano mac & cheese 8
- manchego truffle fries 8 / seasonal vegetables (Vg) 6

## 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

## STARTERS

- guacamole 8**  
organic 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
- queso fundido 14**  
house cheese blend, roasted pasilla chile, mushroom, onion, soyrizo, served w/ corn tortillas
- tostaditas**  
five house-made crispy corn tortillas, manchego cheese, gem lettuce
- chicken mixiote 12**
- beef barbacoa 14**
- warm duck carnitas 17**  
roast jicama, slow roast duck leg, orange, bitter leaves, duck chicharrones, pomegranate molasses

## SALADS

- el caesar 13**  
romaine, baby kale, lime pepita seeds, garlic herb bread crumble, truffle manchego cheese tossed in our signature vegan caesar dressing
- 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

- 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

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• **add protein to any salad** •

• **choose from:** •

- corn fed chicken 8 •
  - grass-fed carne asada 11 •
  - wild-caught grilled king prawn 11 •
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## PAN PLANO

- mexican-style flatbread featuring wood-fired baked organic wheat & grain 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
- 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
- grilled mushroom w/ truffle pecorino 18**  
mixed wild mushrooms, white onion, garlic, chives, evoo w/ truffle pecorino, topped w/ freshly grated parmesan & arugula

## MAINS

- the madera burger 19.5**  
ground usda beef, house made special sauce, butter lettuce, fresh tomato, aged cheddar, charcoal bun, thick cut chips
- 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, vegan chipotle crema, pico de gallo
- grilled free-range chicken breast**
- grass-fed carne asada**
- chargrilled salmon**

## TAQUERIA

- 2 per order, served in corn tortillas (gem lettuce shell upon request)*
- chicken mixiote 11**  
slow baked organic free-range chicken breast in mixiote sauce, grilled pineapple habanero salsa & pickled onion
- carne asada 13**  
organic grass-fed prime skirt steak, coriander jalapeño marinade, sweet pepper, smoked guajillo sauce & manchego cheese