



MADERA

at treehouse london

executive chef: **PAOLO SABA**
treehousehotels.com · @maderalondon

Vegan Lunch

SIDES

- coriander lime rice 6
- frijoles negro 6
- street corn 6
- vegan mac & cheese 8
- truffle fries 8
- seasonal vegetables 6

STARTERS

- tostaditas 14**
five house-made crispy corn tortillas, chipotle-dusted tofu, vegan parmesan, gem lettuce
- vegan queso fundido 14**
roasted pasilla chile, vegan queso fondue, mushroom, onion, soyrizo, served w/ corn tortillas
- guacamole 8**
organic avocado, pomegranate seeds, lime pepitas, red onion, jalapeño, coriander, served w/ warm tortilla chips
- vegan ceviche 15**
hearts of palm, lime, serrano, baby heirloom tomatoes, shaved coconut, mango

SALADS

- el caesar 13**
romaine, baby kale, lime pepita seeds, garlic herb bread crumbles, vegan parmesan tossed in our signature vegan caesar dressing
- madera salad (Vg) 15**
mixed baby kale, haricot vert, hearts of palm, baby heirloom tomato, red onion, toasted pine nuts, chia seeds, quinoa, california plum tossed in our signature spicy dijon vinaigrette
- mexican fattoush 15**
organic romaine heart lettuce, lemon balm, cherry tomato, radish, corn tortilla crumbles, red onion, coriander, grilled corn, cucumber, roasted ancho & sea salt vinaigrette, topped chili flakes & tajin

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• add protein to any salad •

• choose from: •

• beef vegano 10 •

• chipotle-dusted tofu 10 •

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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 tofu 19.5**
tequila & evoo-marinated tofu, pesto-marinated heirloom tomatoes, melted vegan mozzarella, piquillo peppers, topped w/ crispy shallots
- avocado & roasted garlic 15**
vegan white cheddar, roasted garlic avocado purée, roma tomatoes, red onion, coriander, balsamic reduction, lime pepita seeds
- truffle mushroom 19.5**
mixed wild mushrooms, white onion, garlic, chives, evoo w/ vegan truffle parmesan & arugula

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

- chef's enchiladas**
soft corn tortillas served w/ black beans & coriander lime rice, topped w/ vegan parmesan w/ your choice of sauce (oaxacan mole negra or tomatillo coriander chile sauce)
- wild mushroom 24**
- chipotle-dusted tofu 26**
- the madera vegan burger 19.5**
house-spiced beyond burger blend, secret sauce, butter lettuce, fresh organic tomato, vegan mozzarella

TAQUERIA

- 2 per order, served in house-made blue corn tortillas (butter lettuce shell upon request)*
- wild mushroom 12**
sautéed wild mushrooms, onion, jalapeño, micro citrus mix, roasted tomatillo salsa, avocado mojo, vegan parmesan
- pollo vegano 13**
organic vegan chicken, roasted onion & jalapeño, tomatillo avocado salsa, garlic mojo, radish, vegan parmesan
- tofu 12**
chipotle-dusted tofu, coriander jalapeño marinade, sweet pepper, smoked guajillo sauce & vegan parmesan

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.