



MADERA

at treehouse london

executive chef: PAOLO SABA  
treehousehotels.com · @maderalondon

Take away

STARTERS

**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

**warm duck carnitas 17**  
marinated jicama, slow roast  
duck leg, orange, bitter leaves,  
duck chicharrones, pomegranate  
molasses

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

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

**grilled corn-fed chicken breast 23**

**grass-fed carne asada 26**

**sauted king prawn 28**

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

**carne asada 13**  
grass-fed prime skirt steak,  
coriander jalapeño marinade,  
sweet pepper, smoked guajillo  
sauce & manchego cheese

SIDES

coriander lime rice (Vg) 6 / frijoles negro (Vg) 6

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

poblano mac & cheese 8

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

**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

SALADS

**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

- .....
- 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..