

**RAW BAR**

- vegan ceviche (Vg) 15**  
hearts of palm, lime, serrano, baby heirloom tomatoes, shaved coconut, mango
- ceviche blanco\* 18**  
sustainably caught seabass, lime, jalapeño, roma tomato, red onion, avocado
- sashimi mexicano\* 20**  
sustainably caught ahi tuna, sliced cucumber, radish, avocado, pomegranate seeds, leche de tigre, chile de arbol
- ceviche trio\* 23**  
sustainably caught seabass, salmon & ahi tuna, citrus marinade, mango

**SMALL PLATES**

- guacamole 9**  
organic avocado, pomegranate seeds, lime pepitas, red onion, jalapeño, coriander, served w/ warm tortilla chips
- taquitos al gusto 14**  
organic free-range chicken, jalapeño cabbage, vegan chipotle crema, pickled onion, finished w/ roasted tomatillo salsa
- calamari frito 15.5**  
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, feta cheese, gem lettuce
- chicken mixiote 14.5**
- beef barbacoa 15**

**SIDES**

- coriander lime rice (Vg) 6 | charro beans (Vg) 6
- street corn (Vg) 6 | poblano mac & cheese 8 |
- manchego truffle fries 8 | seasonal vegetables (Vg) 6

**SALADS**

- madera salad (Vg) 16**  
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
- el caesar 14**  
romaine, baby kale, lime pepita seeds, anchovie crumble, truffle parmesan cheese tossed in our signature caesar dressing
- mexican fattoush 16.5**  
organic romaine hearts lettuce, lemon balm, cherry tomato, radish, corn tortilla crumbles, feta cheese, red onion, coriander, grilled corn, cucumbers, roasted ancho & sea salt vinaigrette, topped w/ chili flakes

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• **add protein to any salad** •

• choose from: •

• free-range chicken 8 •

• organic 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 15**  
smoked gouda, roasted garlic avocado purée, roma tomatoes, red onion, coriander, balsamic reduction, lime pepita seeds, topped w/ feta
- wagyu sausage 17**  
wagyu sausage w/ melted mozzarella, roasted poblano pepper, pico de gallo, jalapeño threads & coriander pesto
- grilled mushroom w/ truffle pecorino 19.5**  
mixed wild mushrooms, white onion, garlic, chives, evoo w/ truffle pecorino, topped w/ freshly grated parmesan & arugula

**LARGE PLATES**

- josper-smoked salmon 31**  
wild-caught salmon, sautéed kale, habanero mango salsa, coriander lime rice
- chef's enchiladas**  
soft corn tortillas served w/ charro beans & coriander lime rice, topped w/ stinging nettle cheddar w/ your choice of sauce (oaxacan mole negro or tomatillo coriander chile sauce)
- free-range chicken mixiote 25**
- organic beef barbacoa 29**
- fajita bowl**  
black beans, coriander lime rice, grilled peppers & onions, guacamole, vegan chipotle crema, pico de gallo
- grilled free-range chicken breast 23**
- grass-fed carne asada 25**
- wild-caught salmon 25**

**TAQUERIA**

- 2 per order, served in corn tortillas**  
(gem lettuce shell upon request)
- chicken mixiote 12**  
slow baked organic free-range chicken in mixiote sauce, grilled pineapple habanero salsa & pickled onion
- cod ensenada 14**  
crispy beer-battered atlantic cod, cucumber, radish slaw, roasted garlic, habanero crema
- king prawn 14**  
sautéed king prawn marinated w/ garlic, lime, jalapeño cabbage, avocado mojo & coriander
- carne asada 14**  
organic grass-fed steak, coriander jalapeño marinade, mixed pepper, macha sauce & manchego cheese
- duck carnitas 14**  
organic free-range confit duck w/ mole negro, crispy duck skin & toasted sesame seeds

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