



MADERA
at treehouse london

culinary director: ashley wells
head chef: ximena gayosso
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Vegan

SIDES

SMALL PLATES

- coriander lime rice 6
- black beans puree 6
- sweet corn 6
- truffle fries 8
- season vegetables 6

- guacamole 9**
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
- coconut sashimi mexicano 13**
coconut, sliced cucumber, radish, avocado, pomegranate seeds, leche de tigre, chile de arbol
- tostaditas 14**
five house-made crispy corn tortillas, macha tofu, kale, avocado crema

SALADS

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

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- **add protein to any salad** •
- **choose from:** •
- **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 cheese, piquillo peppers, topped w/ crispy shallots
 - avocado & roasted garlic 15**
vegan cheese, roasted garlic avocado purée, roma tomatoes, red onion, coriander, balsamic reduction, lime pepita seeds
 - truffle mushroom 19.5**
mixed wild mushrooms, white onions, garlic, chives, evoo w/ vegan truffle parmesan & arugula

LARGE PLATES

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

- cauliflower rice bowl**
cauliflower rice, baby vegetables, crispy shallots, macha sauce, vegan cheese & lemon balm
- chipotle-dusted tofu 23**
- portobello mushroom 23**
- chef's enchiladas**
soft corn tortillas served w/ black bean puree & coriander lime rice, topped w/ stinging nettle cheddar w/ your choice of sauce (oaxacan mole negro or tomatillo coriander chile sauce)
- wild mushroom 24**
- chipotle-dusted tofu 26**

TAQUERIA

- 2 per order, served in corn tortillas (gem lettuce shell upon request)*
- wild mushroom 12**
sauteed wild mushrooms, onion, jalapeno, micro citrus mix, roasted tomatillo salsa, avocado crema, vegan cheese
- pollo vegano 13**
organic vegan chicken, roasted onion & japapeno, tomatillo avocado salsa, garlic majo, radish, vegan cheese
- soyrizo & potato 14**
soyrizo & potato, grilled pineapple, habanero, salsa, pickled oni

*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*