



culinary director: ashley wells  
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treehousehotels.com @maderalondon

## STARTERS

# Express

### TWO COURSES 24

w/ a glass of house wine

### THREE COURSES 28

w/ a glass of house wine

### 12-3PM MON-FRI

#### guacamole

organic avocado, pomegranate seeds, lime pepitas, red onion, jalapeño, coriander, served w/ warm tortilla chips

#### chicken mixiote taco

slow baked free-range chicken in mixiote sauce, grilled pineapple habanero salsa & pickled onion

#### king prawn taco

sautéed king prawn marinated w/ garlic, lime, jalapeño cabbage, avocado mojo & coriander

#### carne asada taco

organic grass-fed steak, coriander jalapeño marinade, mixed pepper, macha sauce & manchego cheese

#### duck carnitas taco

organic free-range confit duck w/ mole negro, toasted sesame seeds

#### vegan ceviche

hearts of palm, lime, serrano, baby heirloom tomatoes, shaved coconut, mango

## MAINS

#### chuck eye steak

organic grass-fed chuck eye steak, salsa brava, oven roasted potato w/ beef chorizo topped w/ homemade yoghurt and fresh chives

#### fajita bowl

black beans, coriander lime rice, grilled peppers & onions, guacamole, vegan chipotle crema, pico de gallo  
grilled free-range chicken breast  
grass-fed carne asada  
portobello mushroom

#### el caesar

romaine, baby kale, lime pepita seeds, anchovie crumble, manchego cheese tossed in our signature caesar dressing

## PAN PLANO

mexican-style flatbread featuring wood-fired baked organic wheat & grain flatbread dusted w/ evoo, garlic & tajin (gluten-free crust available upon request)

#### avocado & roasted garlic

smoked gouda, roasted garlic avocado purée, roma tomatoes, red onion, coriander, balsamic reduction, lime pepita seeds, topped w/ feta

#### wagyu sausage

wagyu sausage w/ melted mozzarella, roasted poblano pepper, pico de gallo, jalapeño threads & coriander pesto

#### grilled mushroom w/ truffle pecorino

mixed wild mushrooms, white onion, garlic, chives, evoo w/ truffle pecorino, topped w/ freshly grated parmesan & arugula

## SIDES (additional charge)

coriander lime rice 6

seasonal vegetables 6

charro beans 6

manchego truffle fries 8

street corn 6

## DESSERTS

#### madera churros

warm tossed in spiced sugar, chocolate sauce, dulce de leche

#### empanada de manzana

rhubarb cinnamon apple, vanilla-creme fraiche ice cream, chantilly cream

## WINES

#### WHITE

jean bicher pinot blanc

#### RED

domaine st jacques cotes du rhone

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