



BRUNCH

£45

toca margarita + one menu option & one side, unlimited madera churros

£65

margarita flight toca margarita, guava margarita, passionfruit margarita + one menu option & one side, unlimited madera churros

madera fry up 17

two sunny side up eggs, charro beans, tomatoes, black angus sausage, turkey bacon, mushroom, toasted sourdough

taquitos al gusto 14

organic free-range chicken, jalapeño cabbage, chipotle crema, pickled onion, finished w/ roasted tomatillo salsa

mushroom & truffle frittata 14

three organic eggs, sautéed wild mushrooms, baby potatoes, truffle manchego, rocket leaves

fajita bowl

black beans w/ beef chorizo, coriander lime rice grilled peppers & onions, guacamole chipotle mayo, pico de gallo

grilled free-range chicken breast 23

grass-fed carne asada 26

wild caught salmon 25

egg royal / florentine 14

free-range poached eggs, smoked salmon / spinach on english muffin with lemon hollandaise sauce

carne asada & eggs 18

grass-fed chimichurri marinated prime steak w/ sunny side up eggs, roasted mixed peppers

chorizo bowl 15

organic sunny side up egg over, beef chorizo, yucatan potatoes, melted cheese, tres chiles salsa

avocado toast 15

organic poached eggs over avocado served w/ baby heirloom tomatoes on wood-fired sourdough bread finished w/ chili flakes

SIDES

coconut parfait 10

fresh organic berries, coconut yoghurt, pumpkin seed & quinoa roasted coconut

organic fruit bowl 9

chef's selection of organic seasonal stone fruits

black angus sausage 5 / turkey bacon 5 / street corn 6

charro beans 6 / manchego truffle fries 8 / guacamole 8

berry bowl 9

mixed organic berries

PAN PLANO

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

avocado & roasted garlic 16

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

tequila prawns 20

tequila & evoo-marinated king prawn, pesto-marinated heirloom tomatoes, melted mozzarella, piquillo peppers, topped w/ crispy shallots

grilled mushroom w/ truffle pecorino 20

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

black angus sausage 18

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

SALADS

el caesar 16

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

mexican fattoush 16

organic romaine hearts lettuce, lemon balm, cherry tomato, radish, corn tortilla crumbles, red onion, coriander, grilled corn, cucumbers, roasted ancho & sea salt vinaigrette

- • • • •
- add protein to any salad •
- choose from: •
- organic free-range chicken 8 •
- organic grass-fed carne asada 11 •
- grilled king prawn 11 •
- • • • •

DESSERTS

madera churros 10

warm churro tossed in spiced sugar, chocolate sauce

tres leches 10

tres leches cake, strawberry sorbet, milk meringue

oaxacan chocolate cake (GF) 10

chocolate curd, chocolate crumbs, fresh berries

waffles 11

house-made, served with mixed berries, vanilla cream, maple syrup

tarte de queso 10

cream cheese, strawberry, blackberry, berry gel

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.



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madera vegan breakfast 17
scrambled tofu, black bean puree, grilled tomatoes w/ papas bravas, mushroom, spinach, avocado

avocado toast 15
avocado served w/ baby heirloom tomatoes on wood-fired sourdough finished w/ chilli flakes

cauliflower rice bowl
cauliflower rice, baby vegetables, crispy shallots, macha sauce, vegan cheese & lemon balm

portobello mushroom 23

vegan carne asada & eggs 17
grilled vegan patty topped w/ chimichurri, scrambled tofu, sautéed papas bravas

soyrizo bowl 15
scrambled tofu over soyrizo, crispy yucatan potatoes, tres chiles salsa

vegan ceviche 15
hearts of palm, lime, serrano, baby heirloom tomatoes, shaved coconut, mango

SIDES

coconut parfait 10
fresh organic berries, coconut yoghurt, pumpkin seed & quinoa roasted coconut

guacamole 9
organic avocado, pomegranate seeds, lime pepitas, red onion, jalapeño, coriander, served w/ warm tortilla chips.

fresh avocados 4 / coriander lime rice 6 / black bean puree 6

street corn 6 / seasonal vegetables 6 / vegan truffle fries 8

organic fruit bowl 9

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PAN PLANO

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

avocado & roasted garlic 16
roasted garlic avocado purée, roma tomatoes, red onion, coriander, balsamic reduction, lime pepita seeds, topped w/ vegan cheese

grilled leeks 17
romesco sauce, artichokes and lime pepita seeds

grilled mushroom w/ truffle pecorino 20
mixed wild mushrooms, white onion, garlic, chives, evoo w/ truffle pecorino, topped w/ freshly grated vegan cheese & rocket

SALADS

el caesar 16
romaine, baby kale, lime pepita seeds, bread crumble, vegan cheese tossed in our signature caesar dressing

mexican fattoush 16
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

DESSERTS

madera churros 10
warm cinnamon churro, chocolate sauce, dulce de leche ice cream

berry bowl 9
mixed organic berries