



**MADERA**  
at treehouse london

culinary director: ashley wells  
head chef: ximena gonzalez  
treehousehotels.com @maderalondon

*Vegan*

**B R E A K F A S T**

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

**soyrizo bowl 17**  
*scrambled tofu over soyrizo, crispy yucatan potatoes, tres chiles salsa*

**organic fruit bowl 9**  
*chef's selection of organic seasonal stone fruits*

**berry bowl 9**  
*mixed organic berries*

**vegan carne asada & eggs 18**  
*grilled vegan patty topped w/ chimichurri, scrambled tofu, sauteed papas bravas*

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

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

**S I D E S**

**papas bravas 6**  
*mixed peppers, chipotle fingerling potatoes, coriander, fresh chives & crispy shallots*

**black bean puree 4**  
*chipotle-scented black beans*

**D R I N K S**

**WORKSHOP COFFEE**

espresso 3.5  
macchiato 3.5  
double espresso 4  
cappuccino 4  
latte 4  
flat white 4  
americano 4  
iced coffee 4

**TEA PIGS SELECTION 4**

everyday brew  
earl grey strong  
peppermint leaves  
mao feng green tea  
green tea w/ mint  
chamomile flowers  
chai tea  
fruit tea

**JUICES 4**

apple juice  
orange juice  
pink grapefruit

**S M O O T H I E O F T H E D A Y 7**



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 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**

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.

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



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**A P E R I T I V O**

**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*

**tostaditas 14**

*five house-made crispy corn tortillas, chipotle- dusted tofu, crispy kale*

**P A N P L A N O**

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

**grilled leeks 17**

*romesco sauce, artichokes and lime pepita seeds*

**avocado & roasted garlic 16**

*vegan cheese, roasted garlic avocado purée, roma tomatoes, red onion, coriander, balsamic reduction, lime pepita seeds*

**truffle mushroom 20**

*mixed wild mushrooms, white onions, garlic, chives, evoo w/ vegan truffle parmesan & arugula*

*add freshly shaved black truffle 15*

**S A L A D S**

**mexican fattoush 16**

*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*

**el caesar 16**

*romaine, baby kale, lime pepita seeds, bread crumbles, parmesan tossed in our signature caesar dressing*

**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*

**S I D E S**

*coriander lime rice 6 / black bean puree*

*street corn 6 / truffle fries 8*

*seasonal vegetables 6 / truffle potato 6 (add fresh shaved truffle for 15)*

**R O C K S**

*our signature dish's served over hot lava stones*

*w/ sweet-chipotle, onion, poblano pepper served w/ pico de gallo, tortillas, rice & bean puree*

**portobello mushroom 24**

**cauliflower adobada 24**

*add freshly shaved black truffle 15*

**P L A T O S**

*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*  
**wild mushroom 23**

**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)*

**wild mushroom 24**

**T A Q U E R I A**

*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, vegan cheese*

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