



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

**viennoiserie of pastry 9**  
*selection of freshly baked pastries w/ cornish butter & house-made preserves*

**waffles (v) 11**  
*home-made, served with mixed berries, vanilla cream, maple syrup*

**chorizo bowl 15**  
*organic sunny side up egg over home-made crispy yucatan potatoes, melted cheese, tres chiles salsa*

**madera fry up 17**  
*two sunny side up eggs, charro beans, grilled tomatoes, black angus sausage, turkey bacon, mushroom, toasted sourdough*

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

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

**mushroom & truffle frittata 14**  
*three organic eggs, sautéed wild mushrooms, baby potatoes, truffle manchego, rocket leaves*

**eggs royal / florentine 14**  
*organic poached eggs, smoked salmon / spinach on english muffin w/ lemon hollandaise*

**avocado toast 15**  
*organic poached eggs over avocado served w/ baby heirloom tomatoes on wood-fired sourdough finished w/ chili flakes*

**carne asada & eggs 18**  
*grass-fed prime steak, sunny side up eggs, topped w/ chimichurri & roasted mixed peppers*

**coconut parfait 9.5**  
*fresh organic berries, coconut yoghurt, pumpkin seed & quinoa roasted coconut*

**S I D E S**

**black angus sausage 5 / turkey bacon 5 / fresh avocados 4**

**two eggs 4 / papas bravas 6 / charro beans 4**

**build your own omlette 12**

*choose from*

<i>onion</i>	<i>tomato</i>
<i>spinach</i>	<i>mushroom</i>
<i>beef chorizo</i>	<i>cheddar cheese</i>
<i>manchego cheese</i>	

**D R I N K S**

**WORKSHOP COFFEE 4**

**espresso**  
**macchiato**  
**double espresso**  
**cappuccino**  
**latte**  
**flat white**  
**americano**  
**iced coffee**

**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 6.5**

*or 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.*



**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 15**

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 25**  
**grass-fed carne asada 28**  
**wild caught salmon 28**

**SIDES**

**coconut parfait 9.5**

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

**organic fruit bowl 9.5**

chef's selection of organic seasonal stone fruits

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

**charro beans w/ beef chorizo 6 / manchego truffle fries 8 / guacamole 9**

**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

**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 18**

cheddar, roasted garlic & avocado purée, red onion, topped w/ crispy garlic chips

**grilled mushroom w/ truffle pecorino 20**

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

**tequila prawns 21**

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

**black angus sausage 20**

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

**roasted Cornish lobster 28**

lobster, sour cream, grilled leeks and spicy pine nut pesto, mozzarella (an additional £8 when ordered w/ the package)

**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 10 •
- organic grass-fed carne asada 13 •
- grilled king prawn 13 •
- • • • •

**DESSERTS**

**madera churros 10**

warm churro tossed in spiced sugar, chocolate sauce

**waffles 11**

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

**tres leches 10**

tres leches cake, strawberry sorbet, milk meringue

**tarte de queso 10**

cream cheese, strawberry, blackberry, berry gel

**oaxacan chocolate cake (GF) 10**

chocolate curd, chocolate crumbs, fresh berries

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.

## SALADS

**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

**madera salad (Vg) 16**  
 green beans, 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 16**  
 romaine, baby kale, lime pepita seeds, anghovie crumble, manchego cheese tossed in our signature caesar dressing

- .....
- add protein to any salad •
- choose from: •
- free-range chicken 10 •
- organic grass-fed carne asada 13 •
- grilled king prawn 13 •
- josper salmon 13 •
- •
- •
- .....

## SIDES

- coriander lime rice 6 / charro beans w/ beef chorizo 6
- street corn 6 / manchego truffle fries 8
- seasonal vegetables 6 / truffle potato w/ beef chorizo 6
- add freshly shaved truffle 15

## RAW BAR

**vegan ceviche 16**  
 hearts of palm, serrano, baby heirloom tomatoes, shaved coconut, mango

**ceviche blanco 19**  
 sustainably caught seabass, leche de tigre, pico de gallo, pickled red onion, avocado

**sashimi mexicano 20**  
 tuna, sliced cucumber, radish, avocado, pomegranate seeds, leche de tigre, chile de arbol

**ceviche trio 23**  
 octopus & prawn aguachile, salmon & sashimi grade tuna, citrus marinade, mango & grilled pineapple

## APERITIVO

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

**tostaditas**  
 five crispy corn tortilla  
**beef barbacoa 15**  
 avocado crema, gem lettuce, manchego cheese  
**chicken tinga 15**  
 avocado crema, pickled cabbage, fresh jalapeño

**calamari frito 16**  
 chipotle-seasoned calamari, citrus avocado sauce, fresh jalapeño

**taquitos al gusto 15**  
 organic free-range chicken, jalapeño cabbage, chipotle crema, pickled onion, finished w/ roasted tomatillo salsa

## TAQUERIA

2 per order, served in corn tortillas  
 (gem lettuce shell upon request)

**chicken mixiote 13**  
 slow baked free-range chicken in mixiote sauce, grilled pineapple habanero salsa & pickled onion

**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/ raw salsa verde, toasted pumpkin seeds

## ROCKS

our signature dishes  
 served over hot lava stones

served w/ pico de gallo, morita chili sauce, tortillas, rice & black beans w/ beef chorizo

**free-range chicken 28**

**organic grass-fed carne asada 39**  
 350g sirloin

**harissa octopus 35**

**king prawns 30**

**chimichurri lobster 48**

add freshly shaved black truffle 15

## PLATOS

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

**josper-smoked salmon 31**  
 wild-caught salmon, crispy kale, habanero mango salsa, coriander lime rice

**chef's enchiladas**  
 soft corn tortillas served w/ black beans w/ beef chorizo & 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**

**braised duck 28**

**carne asada 42**

organic grass-fed grilled fillet steak (250g), salsa brava, oven roasted potato w/ beef chorizo topped w/ homemade yoghurt and fresh chives

**fajita bowl**

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

**grilled free-range chicken breast 25**

**grass-fed carne asada 28**

**wild-caught salmon 28**

## PAN PLANOS

mexican-style flatbread featuring wood-fired baked organic wheat & grain flatbread dusted w/ evoo, garlic

**grilled mushroom w/ truffle manchego 20**  
 mixed wild mushrooms, white onion, garlic, chives, topped w/ truffle manchego & arugula

- .....
- add freshly shaved •
- black truffle 15 •
- •
- •
- •
- •
- •
- .....

**tequila prawns 21**  
 tequila & evoo-marinated king prawn, cherry tomatoes, melted mozzarella, piquillo peppers, topped w/ crispy shallots

**avocado & roasted garlic 18**  
 cheddar, roasted garlic & avocado purée, red onion, topped w/ crispy garlic chips

**black angus sausage 20**  
 black angus sausage w/ melted mozzarella, roasted mixed peppers & basil / coriander pesto

**roasted Cornish lobster 28**  
 lobster, sour cream, grilled leeks and spicy pine nut pesto, mozzarella