



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

tequila prawns 21

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

grilled mushroom w/ truffle manchego 20

mixed wild mushrooms, white onion, garlic, chives, topped w/ truffle manchego & arugula

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 (an additional £8 when ordered w/ the package)

SALADS

madera salad (Vg) 16

green beans, hearts of artichoke, baby heirloom tomatoes, red onion, toasted pine nut, chia seeds, quinoa, california plum tossed in our signature spicy dijon vinaigrette

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

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

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 artichoke, 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:**
 - free-range chicken 10
 - organic grass-fed carne asada 13
 - grilled king prawn 13
 - josper salmon 13
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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 artichoke, serrano, baby heirloom tomatoes, shaved coconut, mango

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

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

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/ tomatillo coriander chile sauce

free-range chicken mixiote 25

organic beef barbacoa 29

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

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- add freshly shaved
- black truffle 15

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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 mixed peppers & basil / coriander pesto

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

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



MADERA

at treehouse london

dulces

madera churro 10

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

empanada de manzana 10

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

oaxacan chocolate cake (Vg) 10

chocolate curd, chocolate crumbs, fresh berries

strawberry tres leches 10

tres leches cake, strawberry sorbet, milk meringue

tarta de lima 10

lime tart, mint granita, meringue shards

assorted sorbets (Vg) 8

w/ mixed berry gel

assorted ice-cream 8

w/ mixed berry gel



MADERA

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