



**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

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

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

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

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

**vegan ceviche 15**  
 hearts of artichoke, lime, serrano, baby heirloom tomatoes, shaved coconut,

**portobello mushroom 23**

**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**  
 vegan cheese, 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 vegan cheese & rocket

**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, topped w/ chili flakes

**DESSERTS**

**madera churros 10**  
 warm cinnamon churro, chocolate sauce, sorbet

**berry bowl 9**  
 mixed organic berries

*Vegan*

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

**MADERA**  
at treehouse london



**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 artichoke, lime, serrano, baby heirloom tomatoes, shaved coconut, mango

**Cauliflower tostaditas 14**

five house-made crispy corn tortillas, avocadi pure, roasted cauliflower, macha sauce.

**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

**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



**ROCKS**

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**

**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

**cauliflower taco 13**

roasted cauliflower, vegan chipotle mayo

**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)

**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/ tomatillo coriander chile sauce

**wild mushroom 24**

**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)

**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 cheese & arugula

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