

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

beef 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 & berry bowl 9
chef's selection of organic seasonal stone fruits & mixed berries

huevos rancheros 13
poached corn tortilla with refried beans topped with fried eggs covered with molcajete sauce, pico de gallo and fresh onion

enfrijolada 15
3 corn tortillas filled with "huevos a la Mexicana", covered with refried beans, crème fraiche, cheese and onion

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

overnight Oat 9.5
soaked in yummy coconut goodness with fresh and zesty orange and lime

S I D E S

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

two eggs 4 / charro beans 4

build your own omlette 11

choose from 2 ingredients, additional toppings at £1 each

onion	tomato
spinach	mushroom
beef chorizo	cheddar cheese
manchego cheese	turkey bacon
peppers	roast potatoes

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

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

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

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

enfrijoladas 15
3 corn tortillas filled with "huevos a la Mexicana", covered with refried beans, crème fraiche, cheese and onion

huevos rancheros 13
poached corn tortilla with refried beans topped with fried eggs covered with molcajete sauce, pico de gallo and fresh onion

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

quesadillas 15
corn tortilla and cheese with molcajete sauce
Choose between:
chicken mixiote
beef BBQ
mushrooms

chilaquiles 12
corn chips covered with selection of sauce suiza/brava, fried eggs, sour cream, fresh coriander and red onions

molletes 14
freshly baked bread with refried beans and melted cheddar cheese. Topped with pico de gallo and fresh avocado slices

fluffy beef bun 21
mexican sandwich with grilled chuck-eye beef, melted cheese, chipotle mayo, lettuce, guacamole

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

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

Organic fruit & berry bowl 9
chef's selection of organic seasonal stone fruits & mixed berries

overnight Oat 9.5
soaked in yummy coconut goodness with fresh and zesty orange and lime

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, 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
(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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SIDES

black angus sausage 5 / turkey bacon 5

charro beans w/ beef chorizo 6 / manchego truffle fries 8

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

el caesar 16
 romaine, lime pepita seeds, anchovy crumble, parmesan cheese tossed in our signature caesar dressing

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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 6
- street corn 6 / manchego truffle fries 8
- seasonal vegetables 6 / truffle potato w/ beef chorizo 6
- add freshly shaved black 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

ceviche trio 23
 octopus & prawn aguachile, salmon, mango guajillo oil & seabass ceviche, pico de gallo and pickled onion

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



ROCKS

our signature dishes served over hot lava stones

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

free-range chicken 28

organic grass-fed carne asada 39
 350g sirloin

harissa octopus 35

king prawns 32

chimichurri lobster 50

add freshly shaved black truffle 15

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 15
 organic free-range braised duck w/ raw salsa verde, toasted pumpkin seeds

PLATOS

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 & coriander lime rice, topped w/ stinging nettle cheddar w/ tomatillo coriander chile sauce

free-range chicken mixiote 25

organic beef barbacoa 29

braised duck 30

fajita bowl
 black beans & 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, garlic, chives, topped w/ truffle manchego & arugula

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