



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, brava
salsa*

organic fruit bowl 10
*chef's selection of organic
seasonal stone fruits*

organic fruit & berry bowl 10
*chef's selection of organic
seasonal stone fruits &
mixed berries*

vegan carne asada & eggs 17
*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*

mushroom enfrijolada 16
*3 corn tortillas filled with sauteed
mushrooms, covered with refried
beans, fresh avocado and onion*

S I D E S

vegan black sausage 5 fresh avocados 4 black beans pure 4

S M O O T H I E O F T H E D A Y 6.5

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
rooibos creme
caramel jasmine
pearls
tung tin oolong
rhubarb ginger

JUICES 4

apple juice
orange juice
pink grapefruit



B R U N C H

£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

organic avocado, pomegranate seeds, lime pepitas, red onion, jalapeño, coriander, served w/ warm tortilla chips.

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 w/mushroom 23

cauliflower rice, portobello mushroom, baby vegetables, crispy shallots, macha sauce, vegan cheese

coconut parfait 10

fresh organic berries, coconut yoghurt, pumpkin seed & quinoa

vegan carne asada & eggs 17

grilled vegan patty topped w/ chimichurri, scrambled tofu, sautéed papas bravas

soyrizo bowl 16

scrambled tofu over soyrizo, crispy yucatan potatoes, tres chiles salsa

vegan ceviche 17

hearts of artichoke, lime, serrano, baby heirloom tomatoes, shaved coconut,

mushroom enfrijolada 16

3 corn tortillas filled with sauteed mushrooms, covered with refried beans, fresh avocado and onion

S I D E S

fresh avocados 4 / coriander lime rice 6 / black bean puree 6

seasonal vegetables 6 / vegan truffle fries 8

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 20

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

grilled mushroom w/ truffle manchego 21

mixed wild mushrooms, garlic, chives, topped w/ truffle vegan cheese & arugula

S A L A D S

madera salad (Vg) 17

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 17

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

D E S S E R T S

madera churros 10

warm cinnamon churro, chocolate sauce, sorbet

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APERITIVO

guacamole 9

organic avocado, pomegranate seeds, lime pepitas, red onion, jalapeño, coriander, served w/ warm tortilla chips

vegan ceviche 17

hearts of artichoke, lime, serrano, baby heirloom tomatoes, shaved coconut, mango

tostaditas 15

five house-made crispy corn tortillas, avocado puree, roasted cauliflower, macha sauce, Krispy kale

SALADS

mexican fattoush 17

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 17

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

madera salad 17

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 dishes
served over hot lava stones

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

portobello mushroom 26

cauliflower adobada 26

TAQUERIA

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

wild mushroom 14

sauteed wild mushrooms, onion, jalapeno, micro citrus mix, roasted tomatillo salsa, avocado crema, vegan cheese

cauliflower taco 14

roasted cauliflower, vegan chipotle mayo

plant base pulled beef bbq taco 15

pickled onion, grilled pineapple

pollo vegano 14

organic vegan chicken, roasted onion & jalapeno, tomatillo avocado salsa, vegan cheese

SIDES

coriander lime rice 6 / black bean puree 6
street corn 6 / truffle fries w/vegan cheese 8
seasonal vegetables 6 / truffle potato 6
add fresh shaved truffle for 15

PLATOS

cauliflower rice bowl

cauliflower rice, baby vegetables, crispy shallots, macha sauce, vegan cheese **wild mushroom 24**

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

mixed baby vegetables 24

fajita bowl

black beans puree & coriander lime rice, grilled peppers, onions, guacamole, pico de gallo

potobello mushroom 25

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 20

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

grilled mushroom w/ truffle manchego 21

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

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..