BREAKFAS

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



viennoiserie of pastries 9 selection of freshly baked pastries w/ cornish butter & housemade preserves

waffles (v) 12 home-made, served with mixed berries, vanilla cream, maple syrup

beef chorizo bowl 17 organic sunny side up egg over home-made crispy yucatan potatoes, melted cheese, tres chiles salsa

madera fry up 18 two sunny side up eggs, charro beans, grilled tomatoes, black angus sausage, turkey bacon, mushroom, toasted sourdough

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

STATE:

SIDES

huevos rancheros 14

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

enfrijolada 16 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 10 fresh organic berries, coconut yoghurt, pumpkin seed & quinoa roasted coconut

overnight Oat 10 soaked in yummy coconut goodness with fresh and zesty orange and lime

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evos

onion spinach beef chorizo manchego cheese peppers

DRINKS

WORKSHOP COFFEE 4

TEA PIGS SELECTION 4

espresso macchiato double espresso cappuccino latte flat white americano iced coffee

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

black angus sausage 5 / turkey bacon 5 / fresh avocados 4 two eggs 4 / charro beans 5 SMOOTHIE OF THE DAY 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..

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build your own omlette 12

choose from 2 ingredients, additional toppings at £1 each

tomato mushroom cheddar cheese turkey bacon roast potatoes

> ON 4 JUICES 4 apple jui

apple juice orange juice pink grapefruit



£45

toca margarita + one menu option & one side, unlimited madera churros

£65

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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 18

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

enfrijoladas 16

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

huevos rancheros 14

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 30

quesadillas 15

corn tortilla and cheese with molcajete sauce choose between:

chicken mixiote beef BBQ mushrooms

chilaquiles 13

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

molletes 16

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

fluffy beef bun 23

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

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

overnight oat 10 soaked in coconut milk and coconut yoghurt, with fresh 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 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 manchego & arugula

tequila prawns 23 topped w/ crispy shallots

black angus sausage 21

roasted cornish lobster 28 nut pesto

SALADS

madera salad (Vg) 17

green beans, hearts of artichoke, baby heirloom tomatoes, red onion, toasted pine nut, chia seeds, guinoa, 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

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 tres leches cake, strawberry sugar, chocolate sauce

tres leches 10 sorbet, milk meringue

waffles 12 house-made, served with mixed berries, vanilla cream, maple syrup

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tequila & evoo-marinated king prawn, cherry tomatoes, melted mozzarella, piquillo peppers,

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

lobster, sour cream, grilled leeks and spicy pine

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

add protein to any salad choose from:

- organic free-range chicken 10 organic grass-fed carne asada 13
- grilled king prawn 13

oaxacan chocolate cake (GF) 10 chocolate curd, chocolate crumbs, fresh berries

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

tostaditas five crispy corn tortilla beef barbacoa 16 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

ceviche trio 24

and pickled onion

octopus & prawn aguachile

salmon, mango guajillo oil &

seabass ceviche, pico de gallo

vegan ceviche 17 hearts of artichoke, serrano, baby heirloom tomatoes, shaved coconut, mango

ceviche blanco 20 sustainably caught seabass, leche de tigre, pico de gallo, pickled red onion, avocado

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

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

el caesar 17

romaine, lime pepita seeds, anvhovie crumble, parmesan cheese tossed in our signature caesar dressing add protein to any salad • choose from:

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- free-range chicken 10
- organic grass-fed carne asada 13
- grilled king prawn 13 • josper salmon 13

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SIDES

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 14

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

king prawn 16

sautéed king prawn marinated w/ garlic, lime, jalapeño cabbage, avocado mojo & coriander

carne asada 15

organic grass-fed steak, coriander jalapeño marinade, mixed pepper, macha sauce & manchego cheese

duck carnitas 16

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

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

PLATOS

josper-smoked salmon 32 wild-caught salmon, crispy kale

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 26 organic beef barbacoa 29 braised duck 30

fajita bowl

black beans & coriander lime rice, grilled peppers, onions, guacamole, pico de gallo grilled free-range chicken breast 25 grass-fed carne asada 28 wild-caught salmon 30

PAN PLANOS

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

grilled mushroom w/ truffle manchego 21 mixed wild mushrooms, garlic, chives, topped w/ truffle manchego & arugula

tequila prawns 23

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

avocado & roasted garlic 20

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

Vg = vegan. 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..

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

ADERA

nobno

wild-caught salmon, crispy kale, habanero mango salsa, coriander lime rice

add freshly shaved black truffle 15

black sausage 21 black sausage w/ melted mozzarella, roasted mixed peppers & basil / coriander pesto

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

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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

el caesar 17

romaine, lime pepita seeds, anvhovie crumble, parmesan cheese tossed in our signature caesar dressing

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

plano an p

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

(gluten-free crust available upon request)

grilled mushroom w/ truffle manchego 21

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

tequila prawns 23 tequila & evoo-marinated king prawn, cherry tomatoes, melted mozzarella, piquillo peppers, topped w/ crispy

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

shallots

avocado & roasted garlic 20

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add protein to any salad

organic grass-fed carne asada 13

choose from:

free-range chicken 10

grilled king prawn 13

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Josper salmon 13

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

black angus sausage 21 black sausage w/ melted mozzarella, roasted mixed peppers & basil / coriander pesto

DRINKS

WORKSHOP COFFEE 4

TEA PIGS SELECTION 4

espresso macchiato double espresso cappuccino latte flat white americano iced coffee

everyday brew earl grey strong peppermint leav mao feng green green tea w/ mi chamomile flow chai tea

CÓCTELES DE AGAVE

AMANTE PICANTE 17 el rayo blanco, lime juice, agave, serrano pepper, coriander, tajin

MI SERRANA 15 ocho reposado, serrano pepper, agave, lime juice, cucumber

LOS MUERTOS 18 el rayo reposado, blood orange, lime, activated charcoal agave, hibiscus

ALMA DE SOL 17 ocho reposado, turmeric & chili infused chase elderflower liqueur, lemon, passion fruit, cynar amaro, red wine float

COMO LA FLOR 16 codigo rosa, guava, lillet, lemon juice, rose water

WINNIE DE POOH 18 codigo blanco infused w/ chamomile, green chartreuse, mint, ginger, lemon, wildflower honey

TRANQUILO 18 mezcal verde, matcha agave, lemon juice, ancho reyes verde, grapefruit

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	rooibos creme
9	caramel
ves	jasmine pearls
tea	tung tin oolong
int	rhubarb ginger
ers	



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

tarta de queso 10

cream cheese, strawberry, blackberry, berry gel

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

assorted ice-cream 8

Selection of teas - everyday brew, earl grey, chamomile, peppermint, freshmint, green, chai, rooibos creme caramel, jasmine pearls, tung tin oolong, rhubarb ginger 4

