



MADERA
at treehouse london

culinary director: ashley wells
head chef: eduardo arias
treehousehotels.com @maderalondon



TWO COURSES 25
THREE COURSES 30
w/toca margarita

STARTERS

guacamole

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

cauliflower taco

roasted cauliflower, vegan chipotle mayo

carne asada taco

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

chicken mixiote taco

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

vegan ceviche

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

MAINS

grilled mushroom with truffle manchego flatbread

mixed wild mushrooms, topped with truffle manchego and
arugula

avocado & roasted garlic flatbread

cheddar, roasted garlic and avocado purée, red onion,
topped with crispy garlic chips

black sausage flatbread

black sausage with melted mozzarella, roasted mixed
peppers, basil, coriander pesto

fajita bowl

grilled free-range chicken breast, black beans
& coriander lime rice, grilled peppers, onions,
guacamole, pico de gallo

mexican fattoush

romaine hearts lettuce, cherry tomato, radish, corn
tortilla crumbles, red onion, coriander, grilled corn,
cucumbers, roasted ancho & sea salt vinaigrette

madera salad

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 V

el caesar

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

additions:

grilled free-range chicken breast 10
grass-fed carne asada 13

DESSERTS

madera churros

warm churros tossed in spiced sugar
with chocolate sauce, dulce de leche

empanada de manzana

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

SIDES

coriander lime rice 6

charro beans 6

street corn 6

manchego truffle fries 8

add freshly shaved black truffle 15

TEA 4

(additional charge)

everyday brew/ earl grey strong/ chai
tea/ peppermint leaves/ green tea w/
mint/ chamomile flowers/ moa feng
green tea

COFFEE 4

(additional charge)

latte/ cappuccino/ flat white/
hot chocolate/ americano/ espresso/
double espresso/ macchiato/ double
macchiato

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.
Prices are in GBP inc. VAT at the current rate. Please note a discretionary service charge of 12.5% will be added to your bill.