



B R E A K F A S T

viennoiserie of pastries 9
selection of freshly baked pastries w/ cornish butter & house-made preserves

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

beef chorizo bowl 17
two 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

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
two 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

S I D E S

black angus sausage 5 / turkey bacon 5 / fresh avocados 4
two eggs 4 / charro beans 5

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build your own omlette 12
choose from 2 ingredients, additional toppings at £1 each

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

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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

S M O O T H I E O F THE DAY 6.5

Please ask your server if you have a breakfast wish. We will always try and accommodate when possible.

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..



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

fajita bowl

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

chef's enchiladas

soft corn tortillas served w/ free-range chicken mixiote,
black beans & coriander lime rice, topped w/ stinging
nettle cheddar w/ tomatillo coriander chile sauce

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
portobello mushroom 9

DESSERTS

madera churros

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

empanada de manzana

rhubarb cinnamon apple, vanilla-creme
fraise 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 mac-
chiato



S A L A D S | **R A W B A R** | **A P E R I T I V O**

guacamole
 pomegranate seeds, lime pepitas,
 onion, jalapeño, coriander,
 served with warm tortilla chips 9

tostaditas
 five crispy corn tortilla

beef barbacoa
 avocado crema, gem lettuce,
 manchego cheese 15

chicken tinga
 avocado crema, pickled cabbage,
 fresh jalapeño, manchego cheese
 15

vegan ceviche
 hearts of artichoke, serrano, baby
 heirloom tomatoes, shaved coconut,
 mango 16

ceviche blanco
 sustainably caught seabass, leche de
 tigre, pico de gallo, pickled red onion,
 avocado 19

mexican fattoush
 romaine hearts lettuce, cherry tomato, radish, corn tortilla crumbles,
 red onion, coriander, grilled corn, cucumbers, roasted ancho & sea salt
 vinaigrette 16

madera salad (Vg)
 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 16

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

add protein to any salad, choose from:
 chicken 10
 rass-fed carne asada 13
 grilled king prawn 13
 josper salmon 13

calamari frito
 chipotle-seasoned calamari,
 citrus avocado sauce, fresh
 jalapeño 16

taquitos al gusto
 chicken, jalapeño cabbage,
 chipotle crema, pickled onion,
 finished w/ roasted tomatillo
 salsa 15

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

R O C K S

our signature dishes
 served over hot lava stones

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

chicken 28
 grass-fed carne asada 40, 350g sirloin
 king prawns 32
 Cauliflower Adobada 26
 portobello mushroom 26

add freshly shaved black truffle 15

T A Q U E R I A

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

chicken mixiote
 slow baked chicken in mixiote sauce, grilled pine-
 apple, habanero salsa & pickled onion 14

king prawn
 sautéed king prawn marinated w/ garlic, lime,
 jalapeño cabbage, avocado & coriander 16

carne asada
 grass-fed steak, coriander jalapeño marinade,
 mixed pepper, macha sauce & manchego
 cheese 15

duck carnitas
 braised duck w/ raw salsa verde, toasted pumpkin
 seeds 16

S I D E S

black bean purée 6
 vegan truffle fries 8
 avocado slices 4
 coriander lime rice 6

P L A T O S

josper-smoked salmon
 wild-caught salmon, crispy kale, habanero mango
 salsa, coriander lime rice 32

chef's enchiladas
 soft corn tortillas served w/ black beans &
 coriander lime rice, topped w/ stinging nettle ched-
 dar w/ tomatillo coriander chile sauce
 chicken mixiote 25
 beef barbacoa 29
 braised duck 30

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

cauliflower rice bowl
 cauliflower rice, baby vegetables, crispy shallots,
 macha sauce, vegan cheese
 mushroom 24
 grilled chicken breast 25
 grass-fed carne asada 28
 wild-caught salmon 30

L U N C H O P T I O N S

fluffy beef bun
 mexican sandwich with grilled chuck- eye
 beef, melted cheese, chipotle mayo, lettuce,
 black beans, guacamole 23

quesadillas
 corn tortilla and cheese with
 molcajete sauce 15

choose between:
 chicken mixiote
 beef BBQ
 mushrooms

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M A D E R A

at treehouse london

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

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



M A D E R A
at treehouse london