



STARTERS

wild mushroom taco

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

cauliflower taco

roasted cauliflower, vegan chipotle mayo

pollo vegano taco

vegan chicken, roasted onion & japapeno, tomatillo avocado salsa, vegan cheese

vegan ceviche

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

MAINS

madera salad

green beans, hearts of artichoke, baby heirloom tomatoes, red onion, toasted pine nuts, chia seeds, quinoa, california plum tossed in our signature spicy dijon vinaigrette

mexican fattoush

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

fajita bowl

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

chef's enchiladas

soft corn tortillas served w/ mixed baby vegetables, black beans & coriander lime rice, topped w/ stinging nettle cheddar w/ tomatillo coriander chile sauce

cauliflower adobada

our signature dishes served over hot lava stones served w/ pico de gallo, morita chili sauce, tortillas, rice & black beans

DESSERTS

madera churros

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

seasonal sorbets selection

SIDES

coriander lime rice 6

charro beans 6

street corn 6

vegan 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 (additional charge)

COFFEE 4

(additional charge)

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



SHARING BOARDS

taco board 35

corn tortillas, with a selection of salsas, toppings & your choice of three fillings:
chicken mixote, carne asada, beef bbq, macha cauliflower, mixed vegetables, vegan chicken, wild mushroom

antojitos board 25

selection of traditional mexican snacks & classic sauces:
taco dorado, potato, street corn, guacamole, topos

quesadilla board 35

with your choice of three fillings:
chicken mixote, beef bbq, duck, mixed vegetables, wild mushroom with enchilado adobo, vegan chicken

SALADS

madera salad

green beans, hearts of artichoke, baby tomatoes, onion, toasted pine nuts, chia seeds, quinoa, california plum with a spicy dijon vinaigrette 16

mexican fattoush

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

el caesar

romaine hearts lettuce, lime pepita seeds, anchovy crumble, parmesan cheese, tossed in our signature caesar dressing 17
add:
chicken 10
grass-fed carne asada 13
grilled king prawns 13

BLOODY MARY BAR

bloody maria

el rayo blanco, tomato juice, jalapeno, tajin 15

bloody mary

sapling vodka, tomato juice, tabasco, salt 15

mezcal mary

ojo de dios mezcal, tomato juice, black lava salt 15

garnish station

help yourself to a selection of garnishes that will elevate your cocktail at the bar

MEXICAN CLASSICS

guacamole

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

enfrijoladas

three corn tortillas filled with 'huevos a la mexicana', refried beans, crème fraîche, cheese, onion 16

huevos rancheros

corn tortilla with refried beans, fried eggs, molcajete sauce, pico de gallo 14

fajita bowl

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

quesadillas

corn tortilla filled with chicken mixiote, beef BBQ, or mushrooms, topped with cheese and molcajete sauce 15

molletes

freshly baked bread, refried beans, melted cheddar, pico de gallo 16

fluffy beef bun

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

avocado toast

organic poached eggs over avocado served with baby heirloom tomatoes on wood-fired sourdough, finished with chili flakes 15

DESSERTS

madera churros

churros tossed in spiced sugar, chocolate sauce 10

tres leches

tres leches cake, strawberry sorbet, milk meringue 10

oaxacan chocolate cake

chocolate curd, chocolate crumbs, fresh berries 10

waffles

house-made waffles served with mixed berries, vanilla cream, maple syrup & mexican chocolate sauce 12

SIDES

black bean purée 6

manchego truffle fries 8

fresh avocados 4

coriander lime rice 6

street corn 8

two hens eggs 4

For food allergens and 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.

DRINKS

zero-waste margarita

volcan blanco, homemade lime syrup, fair kumquat liqueur 13

jeio organic prosecco

glass 9
bottle 50

laurent-perrier rosé

glass 16
bottle 100



SHARING BOARDS

taco board 35

corn tortillas with a selection of salsas, toppings and your choice of three fillings:
mixed vegetables, vegan chicken, wild mushroom, macha cauliflower

antojitos board 25

selection of traditional mexican snacks and classic sauces:
potato tacos dorados, street corn, guacamole, totopos

quesadilla board 35

with your choice of three fillings:
mixed vegetables, vegan chicken, wild mushroom

MEXICAN CLASSICS

guacamole

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

enfrijoladas

three corn tortillas filled with tofu, refried beans, vegan cheese, onion 16

huevos rancheros

corn tortilla with scrambled tofu, refried beans, molcajete sauce, sliced onions, jalapeño 14

fajita bowl

black bean purée, coriander lime rice, peppers, guacamole, pico de gallo, with mushrooms or cauliflower adobada 26

quesallas

corn tortillas filled with wild mushrooms 15

molletes

freshly baked bread, refried beans, melted cheddar, pico de gallo 16 sliced avocado 16

madera vegan breakfast

scrambled tofu, black bean purée, grilled tomatoes, papas bravas, mushroom, spinach, avocado 17

SALADS

madera salad

green beans, hearts of artichoke, baby tomatoes, onion, toasted pine nuts, chia seeds, quinoa, california plum with a spicy dijon vinaigrette 16

mexican fattoush

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

el caesar

romaine hearts lettuce, lime pepita seeds, tossed in our signature vegan caesar dressing 17

DESSERTS

madera churros

churros tossed in spiced sugar, chocolate sauce 10

oaxacan chocolate cake

chocolate curd, chocolate crumbs, fresh berries 10

selection of vegan sorbets

please ask your server for available flavours 8

SIDES

black bean purée 6

vegan truffle fries 8

avocado slices 4

coriander lime rice 6

vegan street corn 8

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BLOODY MARY BAR

bloody maria

el rayo blanco, tomato juice, jalapeno, tajin 15

bloody mary

sapling vodka, tomato juice, tabasco, salt 15

mezcal mary

ojo de dios mezcal, tomato juice, black lava salt 15

garnish station

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MADERA
at treehouse london

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

VEGAN

A P E R I T I V O

guacamole

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

vegan ceviche

*hearts of artichoke, serrano, baby heirloom toma-
toes, shaved coconut, mango 16*

tostaditas

*five crispy corn tortilla, avocado puree,
roasted cauliflower, macha sauce, krispy kale
15*

S A L A D S

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

*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*

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

cauliflower adobada 26

portobello mushroom 26

T A Q U E R I A

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

wild mushroom

*Sauteed wild mushrooms, onions, jalapeno,
micro citrus mix, roasted tomatillo salsa,
avocado creama, vegan cheese 14*

cauliflower taco

roasted cauliflower, vegan chipotle mayo 14

pollo vegano

*vegan chicken, roasted onion & jalapeno,
tomatillo avocado salsa, vegan cheese 14*

P L A T O S

chef's enchiladas

*soft corn tortillas served w/ black beans &
coriander lime rice, topped w/ stinging nettle
cheddar w/ tomatillo coriander chile sauce
wild mushroom 24
mixee baby vegetables 24*

fajita bowl

*black beans & coriander lime rice, grilled peppers,
onions, guacamole, pico de gallo & portobello
mushroom 24*

cauliflower rice bowl

*cauliflower rice, baby vegetables, crispy shallots,
macha sauce, vegan cheese & wild mushroom 26*

S I D E S

*black bean purée 6
coriander lime rice 6
street corn 6
truffle fries with vegan cheese 8
add fresh shaved truffle 15*

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