



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

Set menu available Monday to Friday 12pm to 6.30pm and weekends 3pm to 6.30pm.

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.

TWO COURSES 25
THREE COURSES 30

w/toca margarita

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 & jalapeno, 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

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

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