



## 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*

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.

## 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

## 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*



**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 crema, 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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## 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

(additional charge)

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

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

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