



Monday to Friday 12 - 6.30pm  
Saturday 3 - 6.30pm  
Maximum of 6 guests per booking

## STARTERS

### guacamole

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

### cauliflower taco

roasted cauliflower, vegan chipotle mayo (GF/VG)

### carne asada taco

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

### chicken mixiote taco

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

### vegan ceviche

hearts of artichoke, serrano, baby heirloom tomatoes, shaved  
coconut, mango (GF/VG)

### wild mushroom taco

sauteed wild mushrooms, onion, jalapeno, micro citrus mix,  
roasted tomatillo salsa, avocado crema, vegan cheese (GF/VG)

## MAINS

### fajita bowl

grilled free-range chicken breast, black beans & coriander lime  
rice, grilled peppers, onions, guacamole, pico de gallo (GF)  
or  
portobello mushroom, black beans & coriander lime rice,  
grilled peppers, onions, guacamole, pico de gallo (GF/VG)

### chef's enchiladas

soft corn tortillas served with free-range chicken mixiote,  
black beans & coriander lime rice, topped with stinging  
nettle cheddar with tomatillo coriander chile sauce (GF)  
or  
mixed baby vegetables, black beans & coriander lime rice,  
topped with stinging nettle cheddar with tomatillo coriander  
chili sauce (GF/VG)

### mexican fattoush

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

### 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 (GF/VG)

### el caesar

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

### 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  
fraiche ice cream, chantilly cream

### seasonal sorbet selection (VG)

## SIDES

coriander lime rice 6  
charro beans 6  
street corn 6  
manchego truffle fries 8

## TEA 4

(additional charge)

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

## COFFEE 4.50

(additional charge)

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

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. (VG) denotes the dish is VEGAN. (GF) denotes the dish is GLUTEN FREE. (VG available) indicates vegan option is available.