



TWO COURSES 35

THREE COURSES 40

w/toca margarita

Monday to Friday 12 - 6.30pm
Saturday & Sunday 3 - 6.30pm

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.