

ANTOJOS

pico de gallo

diced tomato, onion & coriander
served with warm tortilla chips (GF/VG) 7

guacamole

pomegranate seeds, lime pepitas,
onion, jalapeño, coriander, served
with warm tortilla chips (GF/VG) 9

vegan ceviche

artichoke hearts, serrano, baby heirloom
tomatoes, shaved coconut, mango (GF/VG) 16

ceviche blanco

sustainably caught seabass, leche de tigre,
pico de gallo, pickled red onion, avocado (GF) 19

TAQUERIA

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

chicken mixiote

slow baked chicken in mixiote sauce, grilled
pineapple, habanero salsa & pickled onion (GF) 7

king prawn

sautéed king prawn marinated w/garlic, lime,
red cabbage, avocado crema & coriander (GF) 9

carne asada

grass-fed steak, coriander jalapeño marinade, mixed
pepper, macha sauce & manchego cheese (GF) 8

slow roasted, pulled lamb shoulder

in mexican herbs & spices, onion salsa (GF) 8

mushroom nopales

sauteed mushroom nopales, onions, jalapeño,
roasted tomatillo salsa, avocado crema,
vegan cheese (GF/VG) 6

cauliflower taco

roasted cauliflower, vegan chipotle mayo (GF/VG) 6

MAINS

josper-smoked salmon

josper-fired salmon, crispy kale, habanero
mango salsa, coriander lime rice (GF) 32

fajita bowl

black beans & coriander lime rice, piquillo
peppers, guacamole, pico de gallo

josper-fired mushroom (GF/VG) 24

grilled chicken breast (GF) 26

grass-fed carne asada (GF) 28

grilled salmon (GF) 30

ROAST

Slow cooked Lamb shoulder with
Birria sauce 40

Chuck Eye Steak with Chimichurri 38

Mexican-Style Half Chicken 34

Stuffed Sweet potato with Pisto & Feta
Cheese 24

All served with roast potatoes, agave and
chipotle roasted vegetables, Yorkshire
pudding and gravy
(VG & GF available)

SALADS

mexican fattoush

romaine hearts lettuce, cherry tomato,
radish, corn tortilla crumb, red onion,
coriander, grilled corn, cucumbers, roasted
ancho & sea salt vinaigrette (GF/VG) 16

madera salad

green beans, artichoke hearts, baby heirloom
tomatoes, red onion, toasted pine nut, chia
seeds, quinoa, california plum tossed in our
signature spicy dijon vinaigrette (GF/VG) 16

el caesar

romaine, lime pepita seeds, anchovy crumble,
parmesan cheese tossed in our signature
caesar dressing (VG available) 16

add protein to any salad

choose from:

chicken 10

grass-fed carne asada 13

grilled king prawn 13

grilled salmon 13

SIDES

coriander lime rice (GF) 6

charro beans (GF) 6

street corn

charred corn with lime juice haloumi cheese,
arbol mayo (GF/VG available) 8

manchego truffle fries (GF/VG available) 8

cauliflower with queso fundido 10

SALSA

fresh and cool

tomato, onion, garlic & guajillo pepper (GF/VG) 2

a touch of spice

green tomatillos, jalapeño chilli,
garlic & coriander (GF/VG) 2

a bit hotter than most

tomato, onion, garlic & morita chilli (GF/VG) 2

too hot to handle – diablo

scotch bonnet chilli with onion, garlic,
grapeseed oil (GF/VG) 2

HAPPENINGS

taco tuesdays

enjoy unlimited tacos for £35pp,
12pm–9pm every tuesday

fire breathers

tuesday and friday evenings
from 7.30pm–9.30pm

guest djs

friday and saturday
evenings saturday brunch

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.