SMALL PLATOS

LARGE PLATOS

viennoiserie of pastries

selection of freshly baked pastries with cornish butter & preserves 9

organic seasonal fruit & berry bowl

chef's selection of organic seasonal stone fruits & mixed berries (GF/VG) 10

coconut parfait

fresh organic berries, coconut yoghurt, pumpkin seed & quinoa roasted coconut (GF/VG) 10

overnight oats

oats soaked in coconut water with fresh & zesty orange & lime (GF/VG) 10

OMELETTE

build your own omelette 12 choose 3 ingredients

onion | spinach manchego cheese peppers | tomato mushroom | potatoes cheddar cheese turkey bacon

carne asada & eggs

grass-fed prime steak, sunny side up hen's eggs, roasted mixed peppers, papas bravas & chimichurri (GF) 22

madera fry up

two sunny side up hen's eggs, charro beans, grilled tomatoes, smoked beef sausage, turkey bacon, mushroom, toasted sourdough 18

madera vegan breakfast

Scrambled tofu, vegan sausage, black bean puree, grilled tomatoes with papas bravas, mushroom, spinach, avocado (VG) 15

avocado toast

two poached hen's eggs over avocado served with baby heirloom tomatoes on wood-fired sourdough finished with chilli flakes 16

smoked salmon bagel

local british smoked salmon on a freshly toasted bagel, cream cheese, capers, jalapeño pickled red onions 14 (add a poached hen's egg £2)

Freshly Toasted bagel topped with scramble tofu, vegan cheese, jalapeno pickled red onions, capers & toasted pumpkin seeds (VG) 12

vegan bagel

madera eggs Benedict* and smoked turkey bacon 15

madera eggs Royale* and smoked salmon 16

madera eggs Florentine* and sautéed spinach 15

*All served with a guajillo infused hollandaise sauce and two poached hen's eggs on a toasted english muffin

afc waffles

achiote marinated fried chicken on a freshly made waffle with crispy turkey bacon 18 (add a fried hen's egg £2)

classic waffles

homemade, served with mixed berries, vanilla cream, maple syrup 13

DRINKS

WORKSHOP **COFFEE 4.50**

espresso macchiato double espresso cappuccino latte flat white americano iced coffee

TEA PIGS SELECTION 4

everyday brew earl grey strong peppermint leaves mao feng green tea green tea w/ mint chamomile flowers chai tea rooibos creme caramel jasmine pearls tung tin oolong rhubarb ginger

JUICES 4

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) indicates the dish is Vegan.

SIDES

fresh avocados 4

papas bravas 4

turkey bacon 5

beans 4

butter 4

two hens eggs 4 charro

sourdough toast with

smoked beef sausage 5

apple juice orange juice pink grapefruit pineapple juice cranberry juice

SMOOTHIE OF THE DAY 6.50

MADERA

treehouse london

Please ask your server if you have a breakfast wish.

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We will always try and accommodate when possible.