

ANTOJITOS

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

tostaditas

five crispy corn tortillas (GF)

beef barbacoa, avocado crema,
gem lettuce, manchego cheese 15

chicken tinga, avocado crema, pickled
cabbage, fresh jalapeño, manchego cheese 15

roasted cauliflower, macha sauce,
crispy kale (VG) 15

calamari frito

chipotle-seasoned calamari, citrus
avocado sauce, fresh jalapeño 16

taquitos al gusto chicken

red cabbage, chipotle crema, pickled onion,
finished with roasted tomatillo salsa (GF) 15

picaña tostada

picaña marinated in cacao adobo for 24 hours,
cooked on the josper, served with charred
tomatillos with avocado, salsa macha,
caramelised onion, morita sauce and radish
(GF) 18

tuna tostada

bluefin tuna marinated in spicy chillies with an
asian twist, guacamole sauce, chipotle
mayonnaise and a hint of lemon zest and tajin
powder 18

SIDES

fresh avocados 4

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

papas bravas (GF/VG) 9

house salad

with madera dressing (GF) 6

CEVICHE BAR

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

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

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

BOWLS

josper-smoked salmon

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

chef's enchiladas

soft corn tortillas served with black beans
& coriander lime rice, topped with mature
cheddar & tomatillo coriander chili sauce
wild mixed mushrooms (GF/VG) 24
mixed baby vegetables (GF/VG) 24
chicken mixiote (GF) 26
beef barbacoa (GF) 30

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

broccoli and pumpkin mole

green broccoli mole with pumpkin and sunflower
seeds, accompanied by wild mushrooms with
mexican oregano powder, grilled pumpkin with a
touch of agave syrup and chestnut zest 23

PLATOS GRANDES

tomahawk steak*

jopser grilled tomahawk steak (GF) 98

lamb barbacoa*

slow roasted whole lamb shoulder in
mexican herbs & spices (GF) 68

grilled pulpo*

harissa marinated char grilled octopus, harissa
sauce, toasted walnuts, tomato salsa (GF) 45

mexican-style roast chicken*

half chicken marinated in citrus and spices,
roasted & chargrilled (GF) 40

*with your choice of 3 sides from our sides menu

ROCKS

our signature dishes served over hot lava
stones served with pico de gallo, morita
chili sauce, tortillas, rice & black beans

adobo marinated chicken breast
on piquillo peppers (GF) 30

350g grass-fed coriander & jalapeño
marinated carne asada (sirloin) on
piquillo peppers (GF) 42

tequila & garlic flambe king prawns
on charred lemon (GF) 34

cauliflower adobada on grilled
pineapple (GF/VG) 26

portobello mushrooms & nopales
on piquillo peppers (GF/VG) 26

TAQUERIA

2 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) 15

king prawn

sauteed king prawn marinated w/garlic, lime,
red cabbage, avocado crema & coriander (GF) 18

carne asada

grass-fed steak, coriander jalapeño marinade, mixed
pepper, macha sauce & manchego cheese (GF) 17

slow roasted, pulled lamb shoulder

in mexican herbs & spices, onion salsa (GF) 16

mushroom nopales

sauteed mushroom nopales, onions, jalapeño,
roasted tomatillo salsa, avocado crema,
vegan cheese (GF/VG) 14

cauliflower taco

roasted cauliflower, vegan chipotle mayo (GF/VG) 14

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.