



## SHARING BOARDS

### taco board 35

corn tortillas, with a selection of salsas, toppings & your choice of three fillings:  
*chicken mixote, carne asada, beef bbq, macha cauliflower, mixed vegetables, vegan chicken, wild mushroom*

### antojitos board 25

selection of traditional mexican snacks & classic sauces:  
*taco dorado, potato, street corn, guacamole, topos*

### quesadilla board 35

with your choice of three fillings:  
*chicken mixote, beef bbq, duck, mixed vegetables, wild mushroom with enchilado adobo, vegan chicken*

## PAN PLANO

mexican-style flatbread featuring wood-fired baked organic wheat & grain flatbread dusted with evoo and garlic  
(gluten-free crust available upon request)

### grilled mushroom with truffle manchego

*mixed wild mushrooms, topped with truffle manchego and arugula 21*

### tequila prawns

*tequila and evoo marinated king prawn, cherry tomatoes, melted mozzarella, piquillo peppers, crispy shallots 23*

### avocado & roasted garlic

*cheddar, roasted garlic and avocado purée, red onion, crispy garlic chips 20*

### black angus sausage

*black sausage with melted mozzarella, roasted peppers, basil, coriander pesto 21*

## SALADS

### madera salad

*green beans, hearts of artichoke, baby tomatoes, onion, toasted pine nuts, chia seeds, quinoa, california plum with a spicy dijon vinaigrette 16*

### mexican fattoush

*romaine hearts lettuce, cherry tomato, radish, corn tortilla crumbles, red onion, coriander, grilled corn, cucumber, roasted ancho & sea salt vinaigrette 16*

### el caesar

*romaine hearts lettuce, lime pepita seeds, anchovy crumble, parmesan cheese, tossed in our signature caesar dressing 17*

### add:

*chicken 10*

*grass-fed carne asada 13*

*grilled king prawns 13*

## DESSERTS

### madera churros

*churros tossed in spiced sugar, chocolate sauce 10*

### tres leches

*tres leches cake, strawberry sorbet, milk meringue 10*

### oaxacan chocolate cake

*chocolate curd, chocolate crumbs, fresh berries 10*

### waffles

*house-made waffles served with mixed berries, vanilla cream, maple syrup & mexican chocolate sauce 12*

## BLOODY MARY BAR

### bloody maria

*el rayo blanco, tomato juice, jalapeno, tajin 15*

### bloody mary

*sapling vodka, tomato juice, tabasco, salt 15*

### mezcal mary

*ojo de dios mezcal, tomato juice, black lava salt 15*

### garnish station

help yourself to a selection of garnishes that will elevate your cocktail at the bar

## DRINKS

### zero-waste margarita

*volcan blanco, homemade lime syrup, fair kumquat liqueur 13*

### jeio organic prosecco

*glass 9  
bottle 50*

### laurent-perrier rosé

*glass 16  
bottle 100*

## SIDES

*black bean purée 6*

*manchego truffle fries 8*

*fresh avocados 4*

*coriander lime rice 6*

*street corn 8*

*two hens eggs 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.



## SHARING BOARDS

**taco board 35**  
corn tortillas with a selection of salsas, toppings and your choice of three fillings:  
*mixed vegetables, vegan chicken, wild mushroom, macha cauliflower*

**antojitos board 25**  
selection of traditional mexican snacks and classic sauces:  
*potato tacos dorados, street corn, guacamole, totopos*

**quesadilla board 35**  
with your choice of three fillings:  
*mixed vegetables, vegan chicken, wild mushroom*

## MEXICAN CLASSICS

**guacamole**  
*pomegranate seeds, lime pepitas, onion, jalapeño, coriander, served with warm tortilla chips 9*

**enfrijoladas**  
*three corn tortillas filled with tofu, refried beans, vegan cheese, onion 16*

**huevos rancheros**  
*corn tortilla with scrambled tofu, refried beans, molcajete sauce, sliced onions, jalapeño 14*

**fajita bowl**  
*black bean purée, coriander lime rice, peppers, guacamole, pico de gallo, with mushrooms or cauliflower adobada 26*

**quesallas**  
*corn tortillas filled with wild mushrooms 15*

**molletes**  
*freshly baked bread, refried beans, melted cheddar, pico de gallo 16 sliced avocado 16*

**madera vegan breakfast**  
*scrambled tofu, black bean purée, grilled tomatoes, papas bravas, mushroom, spinach, avocado 17*

## PAN PLANO

**mexican-style flatbread featuring wood-fired baked organic wheat & grain flatbread dusted with evoo and garlic (gluten-free crust available upon request)**

**grilled mushroom with truffle manchego**  
*mixed wild mushrooms, topped with truffle vegan cheese, arugula 21*

**avocado & roasted garlic**  
*vegan cheese, roasted garlic and avocado purée, red onion, crispy garlic chips 20*

## SALADS

**madera salad**  
*green beans, hearts of artichoke, baby tomatoes, onion, toasted pine nuts, chia seeds, quinoa, california plum with a spicy dijon vinaigrette 16*

**mexican fattoush**  
*romaine hearts lettuce, cherry tomato, radish, corn tortilla crumbles, red onion, coriander, grilled corn, cucumber, roasted ancho & sea salt vinaigrette 16*

**el caesar**  
*romaine hearts lettuce, lime pepita seeds, tossed in our signature vegan caesar dressing 17*

## DESSERTS

**madera churros**  
*churros tossed in spiced sugar, chocolate sauce 10*

**oaxacan chocolate cake**  
*chocolate curd, chocolate crumbs, fresh berries 10*

**selection of vegan sorbets**  
*please ask your server for available flavours 8*

## BLOODY MARY BAR

**bloody maria**  
*el rayo blanco, tomato juice, jalapeno, tajin 15*

**bloody mary**  
*sapling vodka, tomato juice, tabasco, salt 15*

**mezcal mary**  
*ojo de dios mezcal, tomato juice, black lava salt 15*

**garnish station**  
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**zero-waste margarita**  
*volcan blanco, homemade lime syrup, fair kumquat liqueur 13*

**jeio organic prosecco**  
*glass 9  
bottle 50*

**laurent-perrier rosé**  
*glass 16  
bottle 100*

## SIDES

*black bean purée 6  
vegan truffle fries 8  
avocado slices 4  
coriander lime rice 6  
vegan street corn 8*

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