

B R E A K F A S T

viennoiserie of pastries 9

selection of freshly baked pastries w/ cornish butter & house-made preserves

waffles (v) 12

home-made, served with mixed berries, vanilla cream, maple syrup

beef chorizo bowl 17

organic sunny side up egg over home-made crispy yucatan potatoes, melted cheese, tres chiles salsa

madera fry up 18

two sunny side up eggs, charro beans, grilled tomatoes, black angus sausage, turkey bacon, mushroom, toasted sourdough

organic fruit & berry bowl 10

chef's selection of organic seasonal stone fruits & mixed berries

huevos rancheros 14

poached corn tortilla with refried beans topped with fried eggs covered with molcajete sauce, pico de gallo and fresh onion

enfrijolada 16

3 corn tortillas filled with "huevos a la Mexicana", covered with refried beans, crème fraiche, cheese and onion

avocado toast 15

organic poached eggs over avocado served w/ baby heirloom tomatoes on wood-fired sourdough finished w/ chili flakes

carne asada & eggs 18

grass-fed prime steak, sunny side up eggs, topped w/ chimichurri & roasted mixed peppers

coconut parfait 10

fresh organic berries, coconut yoghurt, pumpkin seed & quinoa roasted coconut

overnight oat 10

soaked in yummy coconut goodness with fresh and zesty orange and lime

S I D E S

black angus sausage 5 / turkey bacon 5 / fresh avocados 4

two eggs 4 / charro beans 5

build your own omlette 12

choose from 2 ingredients, additional toppings at £1 each

onion	tomato
spinach	mushroom
beef chorizo	cheddar cheese
manchego cheese	turkey bacon
peppers	roast potatoes

D R I N K S

WORKSHOP COFFEE 4

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

apple juice
orange juice
pink grapefruit

S M O O T H I E O F T H E D A Y 6.5

£45

toca margarita + one menu option & one side, unlimited madera churros

£65

margarita flight toca margarita, guava margarita, passionfruit margarita + one menu option & one side, unlimited madera churros

guacamole 9

pomegranate seeds, lime pepitas, red onion, jalapeño, coriander, served w/ warm tortilla chips

madera fry up 18

two sunny side up eggs, charro beans, tomatoes, black angus sausage, turkey bacon, mushroom, toasted sourdough

enfrijoladas 16

3 corn tortillas filled with "huevos a la Mexicana", covered with refried beans, crème fraiche, cheese and onion

huevos rancheros 14

poached corn tortilla with refried beans topped with fried eggs covered with molcajete sauce, pico de gallo and fresh onion

fajita bowl

black beans w/ beef chorizo, coriander lime rice grilled peppers & onions, guacamole chipotle mayo, pico de gallo
grilled free-range chicken breast 25
grass-fed carne asada 28
wild caught salmon 30

quesadillas 15

corn tortilla and cheese with molcajete sauce
choose between:

chicken mixiote
beef BBQ
mushrooms

chilaquiles 13

corn chips covered with selection of sauce suiza/brava, fried eggs, sour cream, fresh coriander and red onions

molletes 16

freshly baked bread with refried beans and melted cheddar cheese. Topped with pico de gallo and fresh avocado slices

fluffy beef bun 23

mexican sandwich with grilled chuck-eye beef, melted cheese, chipotle mayo, lettuce, guacamole

avocado toast 15

organic poached eggs over avocado served w/ baby heirloom tomatoes on wood-fired sourdough bread finished w/ chili flakes

coconut parfait 10

fresh organic berries, coconut yoghurt, pumpkin seed & quinoa roasted coconut

organic fruit & berry bowl 10

chef's selection of organic seasonal stone fruits & mixed berries

overnight oat 10

soaked in coconut milk and coconut yoghurt, with fresh orange and lime

PAN PLANO

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

avocado & roasted garlic 20

cheddar, roasted garlic & avocado purée, red onion, topped w/ crispy garlic chips

tequila prawns 23

tequila & evoo-marinated king prawn, cherry tomatoes, melted mozzarella, piquillo peppers, topped w/ crispy shallots

grilled mushroom w/ truffle manchego 21

mixed wild mushrooms, garlic, chives, topped w/ truffle manchego & arugula

black angus sausage 21

black angus sausage w/ melted mozzarella, roasted mixed peppers & basil / coriander pesto

roasted cornish lobster 28

lobster, sour cream, grilled leeks and spicy pine nut pesto
(an additional £8 when ordered w/ the package)

SALADS

madera salad (Vg) 17

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

mexican fattoush 17

organic romaine hearts lettuce, lemon balm, cherry tomato, radish, corn tortilla crumbles, red onion, coriander, grilled corn, cucumbers, roasted ancho & sea salt vinaigrette

- • • • •
- add protein to any salad •
- choose from: •
- organic free-range chicken 10 •
- organic grass-fed carne asada 13 •
- grilled king prawn 13 •
- • • • •

SIDES

black angus sausage 5 / turkey bacon 5

charro beans w/ beef chorizo 6 / manchego truffle fries 8

DESSERTS

madera churros 10

warm churro tossed in spiced sugar, chocolate sauce

tres leches 10

tres leches cake, strawberry sorbet, milk meringue

oaxacan chocolate cake (GF) 10

chocolate curd, chocolate crumbs, fresh berries

waffles 12

house-made, served with mixed berries, vanilla cream, maple syrup

for food allergens & intolerances, please speak to a member of our team before ordering, a full list of allergens contained in each dish is available on request.

**all prices in £ & inclusive of VAT at the current prevailing rate. please note a discretionary service charge of 12.5% will be added to your bill.

C O M I D A

mexican fattoush 17

organic romaine hearts lettuce, lemon balm, cherry tomato, radish, corn tortilla crumbles, red onion, coriander, grilled corn, cucumbers, roasted ancho & sea salt vinaigrette

el caesar 17

romaine, lime pepita seeds, anchovy crumble, parmesan cheese tossed in our signature caesar dressing

madera salad (Vg) 17

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

-
- add protein to any salad
- choose from:
- free-range chicken 10
- organic grass-fed carne asada 13
- grilled king prawn 13
- Jospur salmon 13
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p a n p l a n o

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

grilled mushroom w/ truffle manchego 21

mixed wild mushrooms, garlic, chives, topped w/ truffle manchego & arugula

avocado & roasted garlic 20

cheddar, roasted garlic & avocado purée, red onion, topped w/ crispy garlic chips

tequila prawns 23

tequila & evoo-marinated king prawn, cherry tomatoes, melted mozzarella, piquillo peppers, topped w/ crispy shallots

black angus sausage 21

black sausage w/ melted mozzarella, roasted mixed peppers & basil / coriander pesto

roasted Cornish lobster 28

lobster, sour cream, grilled leeks and spicy pine nut pesto

D R I N K S

WORKSHOP COFFEE 4

- 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

CÓCTELES DE AGAVE

AMANTE PICANTE 17

el rayo blanco, lime juice, agave, serrano pepper, coriander, tajin

MI SERRANA 15

ocho reposado, serrano pepper, agave, lime juice, cucumber

LOS MUERTOS 18

el rayo reposado, blood orange, lime, activated charcoal agave, hibiscus

ALMA DE SOL 17

ocho reposado, turmeric & chili infused chase elderflower liqueur, lemon, passion fruit, cynar amaro, red wine float

COMO LA FLOR 16

codigo rosa, guava, lillet, lemon juice, rose water

WINNIE DE POOH 18

codigo blanco infused w/ chamomile, green chartreuse, mint, ginger, lemon, wildflower honey

TRANQUILO 18

mezcal verde, matcha agave, lemon juice, ancho reyes verde, grapefruit

Vg = vegan. for food allergens & intolerances, please speak to a member of our team before ordering. a full list of allergens contained in each dish is available on request.
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M A D E R A

at treehouse london

dulces

madera churro 10

warm churro tossed in spiced sugar, chocolate sauce, dulce de leche

empanada de manzana 10

rhubarb, cinnamon apple, vanilla-creme fraiche ice cream, chantilly cream

oaxacan chocolate cake (Vg) 10

chocolate curd, chocolate crumbs, fresh berries

tarta de queso 10

cream cheese, strawberry, blackberry, berry gel

strawberry tres leches 10

tres leches cake, strawberry sorbet, milk meringue

tarta de lima 10

lime tart, mint granita, meringue shards

assorted sorbets (Vg) 8

assorted ice-cream 8

Selection of teas - everyday brew, earl grey, chamomile, peppermint, freshmint, green, chai, rooibos creme caramel, jasmine pearls, tung tin oolong, rhubarb ginger 4



M A D E R A
at treehouse london