



## SMALL 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 10

### **coconut parfait**

fresh organic berries, coconut yoghurt, pumpkin seed & quinoa roasted coconut 10

### **overnight oats**

oats soaked in coconut water with fresh & zesty orange & lime 10

## SIDES

smoked beef sausage 5 | turkey bacon 5 | fresh avocados 4  
 two hens eggs 4 | charro beans 4 | papas bravas 4 | sourdough toast with butter 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.

## LARGE PLATOS

### **carne asada & eggs**

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

### **madera fry up**

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

### **avocado toast**

two poached hen's eggs over avocado served with baby heirloom tomatoes on wood-fired sourdough finished with chilli flakes 15

### **smoked salmon bagel**

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

### **madera eggs benedict, royale or florentine**

two poached hen's eggs on toasted english muffin with your choice of either smoked turkey bacon, smoked salmon or sauteed spinach with a guajillo infused hollandaise sauce 15

### **afc waffles**

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

### **classic waffles**

homemade, served with mixed berries, vanilla cream, maple syrup 12

## DRINKS

### **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  
 pineapple juice  
 cranberry juice

### **SMOOTHIE OF THE DAY 6.5**

## OMELETTE

**build your own omelette 12**  
 choose 3 ingredients

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

Please ask your server if you have a breakfast wish. We will always try and accommodate when possible.





## PLATOS

**guacamole**

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

**madera fry up**

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

**carne asada & eggs**

grass-fed prime steak, sunny side up hens eggs, roasted mixed peppers, papas bravas & chimichurri 22

**fajita bowl**

black beans & coriander lime rice, grilled peppers, onions, guacamole, pico de gallo  
jospir-fired mushroom 24  
grilled chicken breast 25  
grass-fed carne asada 28  
grilled salmon 30

**quesadillas**

corn tortilla filled with your choice of chicken mixiote, beef bbq, barbacoa slow cooked lamb or mushrooms, topped with cheese & molcajete sauce 15

**fluffy beef bun**

mexican sandwich with grilled grass-fed carne asada, melted cheese, chipotle mayo, lettuce, black beans, guacamole 24

**fluffy chicken bun**

mexican sandwich with achiote fried chicken, chipotle mayo, lettuce, pickled onion, black beans, avocado slices 22

**avocado toast**

two poached hen's eggs over avocado served with baby heirloom tomatoes on wood-fired sourdough finished with chili flakes 15

**madera eggs benedict, royale or florentine**

two poached hen's eggs on toasted english muffin with your choice of either smoked turkey bacon, smoked salmon or sauteed spinach with a guajillo infused hollandaise sauce 15

## SIDES

fresh avocados 4  
two hens eggs 4  
papas bravas 4  
coriander lime rice 6

charro beans 6  
street corn 8  
manchego truffle fries 8

## WAFFLE SELECTION

**afc waffles**

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

**classic waffles**

homemade, served with mixed berries, vanilla cream, maple syrup 12

**sweet mexican fiesta waffles**

freshly made waffle topped with ice cream, dulce de leche, vanilla cream, crispy chocolate pearls & sweets 14

## SALADS

**mexican fattoush**

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

**madera salad**

green beans, artichoke hearts, baby heirloom tomatoes, red onion, toasted pine nuts, chia seeds, quinoa, californian plum tomatoes tossed in our signature spicy dijon vinaigrette 16

**el caesar**

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

**add protein to any salad, choose from:**

chicken 10  
grilled steak 13  
grilled king prawns 13  
grilled salmon 13

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.

## EL RAYO DRINKS

**sharing paloma**

el rayo blanco, pineapple sherbet, grapefruit juice (served in a bottle) 50

**spicy paloma**

el rayo blanco, grapefruit shrub, homemade spicy liquor, lime juice, tajin 17

**toca margarita**

el rayo blanco, fresh lime juice, agave, lava salt 16

**passionfruit margarita**

el rayo reposado, passion fruit, lime, agave 17

**spicy margarita**

el rayo blanco, homemade spicy liquor, lime juice 17

## SET MENU

**£45**

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

**£65**

margarita flight – toca, passionfruit, hibiscus margaritas, one menu option & one side, unlimited madera churros

## HAPPENINGS

**madera party brunch**

elevate your weekend with a high energy brunch experience alongside performance artists and djs on saturday 31st august and 28th september

**taco tuesdays**

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

**fire breathers**

tuesday and friday evening from 7.30pm–9.30pm

**guest djs**

friday and saturday evenings saturday brunch



## SALSA & SIDES

**fresh and cool**  
tomato, onion, garlic & guayillo pepper 2

**a touch of spice**  
green tomatillos, jalapeño chilli, garlic & coriander 2

**a bit hotter than most**  
tomato, onion, garlic & morita chilli 2

**too hot to handle – diablo**  
scotch bonnet chilli with onion, garlic, rapeseed oil 2

## SALADS

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

## CEVICHE BAR

**vegan ceviche**  
artichoke hearts, serrano, baby heirloom tomatoes, shaved coconut, mango 16

**ceviche blanco**  
sustainably caught seabass, leche de tigre, pico de gallo, pickled red onion, avocado 19

## ANTOJOS

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

**tostaditas five crispy corn tortillas**  
beef barbacoa, avocado crema, gem lettuce, manchego cheese 15  
**chicken tinga, avocado crema, pickled cabbage, fresh jalapeño, manchego cheese 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 15

**octopus aguachile tiraditos**  
sliced octopus, mango, apple, cucumber with aguachile sauce & tajin 20

**el caesar**  
romaine, lime pepita seeds, anchovy crumble, parmesan cheese tossed in our signature caesar dressing 16

**add protein to any salad, choose from:**  
chicken 10  
grass-fed carne asada 13  
grilled king prawn 13  
grilled salmon 13

**fresh avocados 4**

**coriander lime rice 6**

**charro beans 6**

**street corn**  
charred corn with lime juice haloumi cheese, arbol mayo 8

**manchego truffle fries 8**

**creamy layered potato with cheddar cheese 8**

**house salad**  
with madera dressing 6

## BOWLS

**josper-smoked salmon**  
josper-fired salmon, crispy kale, habanero mango salsa, coriander lime rice 32

**chef's enchiladas**  
soft corn tortillas served with black beans & coriander lime rice, topped with mature cheddar & tomatillo coriander chili sauce  
chicken mixiote 26  
beef barbacoa 30  
mexican spiced slow cooked pulled

**fajita bowl**  
black beans & coriander lime rice, grilled peppers, onions, guacamole, pico de gallo  
josper-fired mushroom 24  
grilled chicken breast 25  
grass-fed carne asada 28  
grilled salmon 30

**cauliflower rice bowl**  
cauliflower rice, baby vegetables, crispy shallots, macha sauce, vegan cheese  
josper-fired mushroom 24  
grilled chicken breast 25  
grass-fed carne asada 28  
grilled salmon 30

## PLATOS GRANDES

**tomahawk steak**  
jopser grilled tomahawk steak 98

**lamb barbacoa**  
slow roasted whole lamb shoulder in mexican herbs & spices 68

**grilled pulpo**  
harissa marinated char grilled octopus, harissa sauce, toasted walnuts, tomato salsa 45

**choose 3 sides to come with your grandes platos:**  
creamy layered potato with cheddar cheese  
house salad with madera dressing  
coriander lime rice  
charro beans  
street corn, charred corn with lime juice, haloumi cheese and arbol mayo  
manchego truffle fries

all served with corn tortillas & salsas

## 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 grilled bell peppers 28**

**350g grass-fed coriander & jalapeño marinated carne asada (sirloin) on grilled bell peppers 42**

**tequila & garlic flambe king prawns on charred lemon 34**

**cauliflower adobada on grilled pineapple 26**

**portobello mushrooms & nopales on grilled bell peppers 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 14

**king prawn**  
sautéed king prawn marinated w/ garlic, lime, red cabbage, avocado crema & coriander 18

**carne asada**  
grass-fed steak, coriander jalapeño marinade, mixed pepper, macha sauce & manchego cheese 16

**slow roasted, pulled lamb shoulder in mexican herbs & spices, onion salsa 16**

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.



M A D E R A

at treehouse london

## DULCES

---

### **madera churros 11**

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

### **empanada de manzana 11**

*rhubarb, cinnamon apple, vanilla crème fraîche  
ice cream, chantilly cream*

### **oaxacan chocolate cake (vg) 11**

*chocolate curd, chocolate crumbs,  
fresh berries*

### **strawberry tres leches 11**

*tres leches cake, strawberry sorbet,  
milk meringue*

### **corn cake 11**

*classic mexican corn cake with  
mango and chamoy sorbet*

### **assorted ice creams 9**

### **assorted sorbets (vg) 9**

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

---

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

\*\*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.