



**madera vegan breakfast**  
scrambled tofu, vegan sausage, black bean purée, grilled tomatoes with papas bravas, mushroom, spinach, avocado 15

**vegan bagel**  
freshly toasted bagel topped with scrambles tofu, vegan cheese, jalapeño pickled red onions, capers & toasted pumpkin seeds 12

**organic seasonal fruit & berry bowl**  
chef's selection of organic seasonal stone fruits & mixed berries 10

**vegan carne asada & tofu**  
vegan patty topped with chimichurri, scrambled tofu, & sautéed papas bravas 17

**avocado toast**  
avocado served with baby heirloom tomatoes on wood-fired sourdough finished with chilli flakes 14

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

**toasted english muffin**  
english muffin topped with sautéed portobello road mushrooms, nopales & vegan cheese with papas bravas 14

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

## SIDES

vegan sausage 5  
fresh avocados 4  
black bean purée 4  
papas bravas 4

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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.

## 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



**MADERA**  
at treehouse london

culinary director: ashley wells  
head chef: eduardo arias  
treehousehotels.com @maderalondon

## VEGAN BRUNCH

### SIDES

*black bean purée* 4  
*coriander lime rice* 6  
*street corn* 6  
*truffle fries with vegan cheese* 8  
*add fresh shaved truffle* 15  
*fresh avocados* 4  
*house salad, madera dressing* 6

### PLATOS

**guacamole**  
*pomegranate seeds, lime pepitas, onion, jalapeño, coriander, served with warm tortilla chips* 9  
**toasted english muffin**  
*english muffin topped with sautéed portobello road mushrooms, nopales & vegan cheese with papas bravas* 14  
**fajita bowl**  
*black beans & coriander lime rice, grilled peppers, onions, guacamole, pico de gallo & portobello mushroom* 24  
**cauliflower rice bowl**  
*cauliflower rice, baby vegetables, crispy shallots, macha sauce, vegan cheese & mushroom* 26  
**quesadillas**  
*corn tortillas filled with mushrooms, nopales, vegan cheese* 15  
**vegan fluffy bun**  
*freshly baked bread, refried beans, vegan cheese, pico de gallo, sliced avocado* 16  
**madera vegan breakfast**  
*scrambled tofu, vegan sausage, black bean purée, grilled tomatoes with papas bravas, mushroom, spinach, avocado* 15

### SALADS

**mexican fattoush**  
*romaine heart lettuce, cherry tomato, radish, corn tortilla crumbles, red onion, coriander, grilled corn, cucumber, roasted ancho & sea salt vinaigrette* 16  
**madera salad**  
*green beans, hearts of artichoke, baby heirloom tomatoes, red onion, toasted pine nuts, chia seeds, quinoa, california plum tossed in our signature spicy dijon vinaigrette* 16  
**el caesar vegano**  
*romaine, lime pepita seeds, vegan cheese, tossed in our signature caesar dressing* 16  
*add josper fried mushrooms to your salad* 6

### DRINKS

**zero-waste margarita**  
*volcan blanco, homemade lime syrup, fair kumquat liqueur* 13  
**lloport brut reserva corpinnat, catalunya, spain**  
*glass* 10  
*bottle* 55  
**laurent-perrier rose**  
*glass* 16  
*bottle* 100

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# VEGAN LUNCH & DINNER

## SALADS

- mexican fattoush**  
romaine heart lettuce, cherry tomato, radish, corn tortilla crumbles, red onion, coriander, grilled corn, cucumber, roasted ancho & sea salt vinaigrette 16
- madera salad**  
green beans, hearts of artichoke, baby heirloom tomatoes, red onion, toasted pine nuts, chia seeds, quinoa, california plum tossed in our signature spicy dijon vinaigrette 16
- el caesar vegano**  
romaine, lime pepita seeds, vegan cheese, tossed in our signature caesar dressing 16
- add josper fried mushrooms to your salad 6*

## APERITIVO

- guacamole**  
pomegranate seeds, lime pepitas, onion, jalapeño, coriander, served with warm tortilla chips 9
- vegan ceviche**  
hearts of artichoke, serrano, baby heirloom tomatoes, shaved coconut, mango 16
- cauliflower tostaditas**  
five crispy corn tortillas, avocado purée, roasted cauliflower, macha sauce, krispy kale 15

## TAQUERIA

- 2 per order, served in corn tortillas (gem lettuce shell upon request)*
- mushroom nopales**  
sautéed mushroom nopales, onions, jalapeño, micro citrus mix, roasted tomatillo salsa, avocado crema, vegan cheese 14
- cauliflower taco**  
roasted cauliflower, vegan chipotle mayo 14
- pollo vegano**  
vegan chicken, roasted onion & jalapeño, tomatillo avocado salsa, vegan cheese 14

## ROCKS

- our signature dishes served over hot lava stones served with pico de gallo, morita chili sauce, tortillas, rice & black bean purée*
- cauliflower adobada on grilled pineapple 26**
- portobello mushrooms & nopales on grilled bell peppers 26**

## PLATOS

- chef's enchiladas**  
soft corn tortillas served with black beans & coriander lime rice, topped with stinging nettle cheddar with tomatillo coriander chile sauce mushroom nopales 24  
mixed baby vegetables 24
- fajita bowl**  
black beans & coriander lime rice, grilled peppers, onions, guacamole, pico de gallo & portobello mushroom 24
- cauliflower rice bowl**  
cauliflower rice, baby vegetables, crispy shallots, macha sauce, vegan cheese & mushroom 26
- black bean purée 4**
- coriander lime rice 6**
- street corn 6**
- truffle fries with vegan cheese 8**  
add fresh shaved truffle 15
- fresh avocados 4**
- house salad, madera dressing 6**

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