

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
 josper-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*

and smoked turkey bacon 15

madera eggs royale*

and smoked salmon 16

madera eggs florentine*

and sautéed spinach 15

*All served with a guajillo infused hollandaise sauce and two poached hen's eggs on a toasted english muffin

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 COCTELES

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

Mother's Day

celebrate your mother with a three course feast, unparalleled views and a glass of sparkling wine on 30th March

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