



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

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

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

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

octopus aguachile tiraditos

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

SIDES

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

SALSA

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

BOWLS

jospers-smoked salmon

jospers-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

fajita bowl

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

PLATOS GRANDES

tomahawk steak

jospers 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.