



# MADERA

at treehouse london

Madera at Treehouse London sits at the intersection of elevated Mexican cuisine and experiential dining. As the little sister to Los Angeles-based Toca Madera, this ingredient-forward concept is built for the bustling London diner. As the sun sets, so do the lights, but everything else rises—energy, music, expectations. The experience is completely chameleonic, shape-shifting for each meal period while highlighting authentic Mexican flavour complemented by sweeping London views.

All of our dishes are adapted to suit special dietary requirements.

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## **Group Menus for 10 – 50 guests and semi-private hire**

### **Rosarito Menu at £60 per person**

A selection of our signature dishes served sharing style

#### **Appetisers**

Pico de Gallo

tomato, onion & serrano chilli pepper salsa, served w/ tortilla chips

Guacamole

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

Chicken Tinga Tostaditas

avocado crema, pickled cabbage, fresh jalapeño (with cauliflower for vegan & vegetarians)

Mexican Fattoush

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

#### **Mains**

Cauliflower Rice Bowl

cauliflower rice, baby vegetables, crispy shallots, macha sauce, vegan cheese wild mushroom (vegan)

Our Signature Free-Range Chicken served on Hot Lava Stones

served w/ pico de gallo, morita chili sauce, tortillas, rice & black beans (Portobello mushroom rock for vegans & vegetarians)

#### **Dessert**

Our Pastry Chefs selection of Mexican inspired desserts

## Condesa Menu at £70 per person

A selection of our signature dishes served sharing style

### Appetisers

#### Pico de Gallo

tomato, onion & serrano chilli pepper salsa, served w/ tortilla chips

#### Guacamole

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

#### Beef Barbacoa Tostaditas

avocado crema, gem lettuce, Manchego cheese (with cauliflower for vegan & vegetarians)

#### Ceviche Blanco

sustainably caught seabass, leche de tigre, pico de gallo, pickled red onion, avocado  
(vegan ceviche alternative for vegans & vegetarians)

#### El Caesar Salad

romaine, lime pepita seeds, anchovy crumble, parmesan cheese tossed in our signature  
caesar dressing (vegetarian & vegan version available)

### Mains

#### Josper-smoked salmon

wild-caught salmon, crispy kale, habanero mango salsa, coriander lime rice (Portobello  
mushroom version for vegans & vegetarians)

#### Our Signature Free-Range Chicken served on Hot Lava Stones

served w/ pico de gallo, morita chili sauce, tortillas, rice & black beans (Cauliflower rock for  
vegans & vegetarians)

#### Street Corn

char grilled corn w/ lime, chipotle mayo & haloumi cheese (vegan version available)

### Dessert

Our Pastry Chefs selection of Mexican inspired desserts

## Brunch Set Menu at £60 per person

### Served Saturday and Sunday daytime only

A selection of our signature brunch dishes served sharing style

#### Pico de Gallo

tomato, onion & serrano chilli pepper salsa, served w/ tortilla chips

#### Guacamole

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

#### Taco Sharing Board

corn tortillas with a selection of salsas, toppings & fillings, chicken mixote, carne asada & macha cauliflower

#### Quesadillas Sharing Board

selection of corn tortillas filled with beef bbq, wild mushrooms & mixed vegetables topped with cheese & molcajete sauce

#### Molletes

freshly baked bread with refried beans & melted cheddar, topped with pico de gallo & fresh avocado sauce

#### El Caesar salad

romaine, lime pepita seeds, anchovy crumble, parmesan cheese tossed in our signature Caesar dressing (vegetarian & vegan versions available)

#### Waffles

house-made waffles served with mixed berries, vanilla cream, Mexican chocolate sauce & maple syrup

## Exclusive Events - Stand Up Canape & Bowl Food Menu

Priced at £75 per person

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### Cold Canapes – Choose Three

#### Ceviche Blanco

sustainably caught seabass, leche de tigre, pico de gallo, pickled red onion

#### Salmon tostada

pasila oil & lime juice marinated salmon topped with pickled onion & avocado on a crispy corn tortilla

#### Prawn Aguachile

cooked prawn with cucumber & apple in aguachilie sauce with tajin

#### Vegan ceviche

hearts of artichoke, serrano, baby heirloom tomatoes, shaved coconut, mango (Vg)

#### Guacamole tostada

pomegranate seeds, lime pepitas, red onion, jalapeño, coriander

### Hot Canapes – Choose Four

#### Potato Tacos Dorados

potato w/ garlic, onion & green chili in crispy corn tortilla w/ roasted tomatillo salsa (vg)

#### Calamari Frito Skewer

chipotle-seasoned calamari, citrus avocado sauce, fresh jalapeño

#### Cauliflower Macha Macha

macha cauliflower, vegan chipotle mayo, crispy kale on a crispy corn tortilla

#### Taquitos al Gusto

chicken, jalapeño cabbage, chipotle crema, pickled onion, finished w/ roasted tomatillo salsa

#### Braised Duck Carnitas Quesadilla

corn tortilla filled with braised duck & cheese

## **Hot Canapes (continued)**

### Chicken Tinga

avocado crema, pickled cabbage, fresh jalapeño on a crispy corn tortilla

### Beef Barbacoa

avocado crema, gem lettuce, manchego cheese on a crispy corn tortilla

### Chicken Mixote Quesadilla

corn tortilla filled with chicken mixiote & cheese

### Wild Mushroom Quesadilla

corn tortilla filled with spicy wild mushroom with vegan cheese (Vg)

### Tequila prawn skewer

Tequila marinated King prawn, jalapeno chili glaze

## **Bowl Food**

### **Pan Plano (Mexican Flatbread) - Choose Two** Only available for events with full exclusive hire of Madera

Grilled Mushroom W/ Truffle & Manchego  
mixed mushrooms, garlic, chives, topped w/ truffle manchego & arugula (vegan version available)

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

Avocado & Roasted Garlic  
cheddar, roasted garlic & avocado purée, red onion, topped w/ crispy garlic chips (vegan version available)

Smoked Angus Sausage  
smoked beef sausage w/ mozzarella, roasted mixed peppers & coriander pesto

### **Cold Bowl Food - Choose One**

El Caesar  
romaine, lime pepita seeds, anchovy crumble, parmesan cheese tossed in our signature Caesar dressing (vegan version available)

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

## **Hot Bowl Food - Choose Two**

### Chicken Fajita Bowl

black beans & coriander lime rice, grilled peppers, onions, guacamole, pico de gallo

### Josper-Smoked Salmon

wild-caught salmon, crispy kale, habanero mango salsa, coriander lime rice

### Grilled Mushroom Fajita Bowl

black bean puree & coriander lime rice, grilled peppers, onions, guacamole, pico de gallo

### Street Corn

char grilled corn w/ lime, chipotle mayo & haloumi cheese (vegan version available)

### Truffle Fries

W/ Manchego cheese & spicy mayo (vegan version available)

### King Prawn Taco

sautéed king prawn marinated w/ garlic, lime, jalapeño cabbage, avocado mojo & coriander

## **Dessert Canapes – Choose Two**

### Madera Churro

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

### Empanada De Manzana

rhubarb, cinnamon apple filled empanada

### Oaxacan Chocolate Cake

chocolate curd, chocolate crumbs, fresh berries (Vg)

### Tres Leches Cake

tres leches cake, fresh strawberries

### Tarta de Lima

lime tart, meringue shards

## **Live Stations on our Chef's Counter**

### **Savoury**

#### Taco station

Watch our Chefs create a fresh taco with your choice of a wide range of fillings then you get to top & garnish your taco to your liking

#### Ceviche station

A selection of fish, seafood & vegan ceviche's served on an ice block for your group to choose from

An additional £30 per person, per station for a 2-hour station

### **Churro station**

Freshly prepared churros served with your choice of indulgent sauces to accompany them

An additional £15 per person for a 1-hour station

## Exclusive Sit-down Event Menu @ £95 per person

Pre-dinner canapes can be added at an additional £21 per person

Please select 3 hot and 3 cold from the above

### Shared Appetisers

Pico de Gallo

tomato, onion & serrano chilli pepper salsa, served w/ tortilla chips

Guacamole

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

Taquitos al Gusto

chicken, jalapeño cabbage, chipotle crema, pickled onion, finished w/ roasted tomatillo salsa  
(vegan and vegetarian alternatives available)

Ceviche Blanco

sustainably caught seabass, leche de tigre, pico de gallo, pickled red onion, avocado

Madera salad

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

### Individual Main with Shared Sides

Choose one protein based and one plant based for the whole group

Slow Cooked Beef Brisket

in a tomatillo sauce toasted sesame seeds, coriander cress

Fish Talla

butterflied seabass, half in a citrus & green herb marinade, half in a smoky, spicy tomato marinade

Josper-Smoked Salmon

wild-caught salmon, crispy kale, habanero mango salsa sauce

Char Grilled Marinated Chicken Breast

w/ mixiote sauce, grilled pineapple habanero salsa & pickled onion

Crispy Marinated Cauliflower Steak

w/ a green mole sauce (Vg)

Grilled Portobello Mushroom

w/ tomatillo coriander chili sauce, crispy kale (Vg)

### Shared sides

coriander lime rice / charro beans / street corn

### Dessert

Our Pastry Chefs selection of Mexican Inspired Desserts

## **Beverage**

### **Wines**

#### **Sparkling Wine**

Silver reign brut nv 60

balfour leslie's brut 70

laurent perrier la cuvee 95

laurent perrier rose 150

laurent perrier blanc de blanc 175

#### **White Wine**

bodegas verde macabeo blanco 35

esquinas de argento pinot grigio 50

springfield estate sauvignon blan 55

catena alta chardonnay 75

#### **Red Wine**

Bodegas Garnacha syrah 40

argento single vineyard malbec 55

bodegas bhilar rioja 65

morgan twelve clones pinot noir 90

#### **Rose Wine**

ultimate provence 55

## **Cocktails**

toca margarita 15

passionfruit margarita 17

hibiscus margarita 16

amante picante 17

mojito 15

tom collins 15

espresso martini 15

old fashioned

## **Non-Alcoholic Cocktails**

rose lemonade 9

superfruit spritz 9

## **A Selection of House Spirits and Mixers**

25ml shot and mixer 10

50ml shot and mixer 15

## **A Selection of Beers**

treehouse lager, modelo, campfire hazy pale, arctic sky cold ipa 6

## **A Selection of Soft Drinks**

karma cola and london essence products 4

