

MADURA LA CARTA



TABLE SNACKS

CHARCOAL GRILLED SHISHITO PEPPERS (V)	220
Chipotle Salt, Lemon, Sesame Seeds	
CUBANO BIKINI (D)(G)(P)	290
Smoked Ham, Lechón Asado, Swiss Cheese, Yellow Mustard, Madura Pickles	
SUNFLOWER SEED & ANCHO CHILI DIP (V)	240
Tortilla Chips	
AREPAS (D)(N)	290
Crispy Pan-Fried Colombian Corn Bread, Lime Butter, Salsa Macha, Duck Confit	

LIGHT & BRIGHT

ANGUS BEEF TENDERLOIN TARTARE (E) ☼	690
Madeira, Aji Rojo, Chimichurri, Roast Marrow Bone, Black Corn Tortillas	
CHIANG MAI HEIRLOOM TOMATOES (V)	420
Coconut & Bamboo Shoots, Mizuna, Avocado, Coconut Water & Habanero Dressing	
ELOTES (E)(D)(V)	340
Grilled Mexican Baby Corn, Lime, Dried Feta, Charred Spring Onion Butter, Crispy Corn	
HOKKAIDO SCALLOP "LECHE DE TIGRE" (SH) ☼	690
Scallop Ceviche, Melon, Coriander, Cucumber Salsa	
HAMACHI TIRADITO	490
Hamachi Ceviche, Lemongrass, Orange, Pomelo & Jalapeño	

TORTILLAS

All Tortillas are handmade and pressed in-house

TUNA TOSTADA (E) ☼	490
Avocado Crème, Green Onion, Habanero Relish, Sesame Sauce	
GRILLED MUSHROOM TACO (N)(V)	400
Red Mole, Tuscan Kale	
GRILLED OCTOPUS TACO ☼	450
Guajillo Vinaigrette, Pickled Purple Cabbage	
BEEF SHORT RIB TACO	540
Thai Bird Relish, Pickled Onions	

Icons identify allergens present in each dish

(E) Eggs (D) Dairy (G) Gluten (N) Nuts (P) Pork (V) Vegetarian (SH) Shellfish ☼ Recommended

All prices are subject to 10% service charge and 7% government tax

GOLDEN & CRISPY

PROVOLETA CON PANCETTA AHUMADA (D)(G)(P)(N)	420
Grilled Provolone Cheese, Pancetta, Olives & Salsa Macha, Sourdough Bread	
GAMBAS AL AJILLO (D)(G)(E)(SH)☼	580
Gulf Prawns, Chilli, Garlic, Parsley, Crispy Bread & Cabeza Mayo	
EMPANADA FILLED WITH THREE CHEESES (D)(E)(G)(V)	260
Caramelized Onion, Oregano & Madura Pickles	

RICE

ARROZ CON POLLO (G)(N)☼	790
Cuban Style Chicken Rice, House Spices & Chillies, Chicken Chicharrónes, Green Snap Peas, Peanuts, Green Olives	

ROASTED & COALS

We always recommend two to three sides for sharing

CHILEAN SEABASS (SH)	1,150
Corn Husk, Roasted Pepper & Mussel Picadillo	
PORK BARBACOA (D)(E)(P)☼	720
Aji Verde, Shaved Fennel, Pomegranate, Barbacoa Glaze & Grilled Corn Tortillas	
SMOKED & GRILLED CABBAGE (D)(N)(V)	500
Almonds, Aji Mirasol Creme, Chilli Oil, Pickled Purple Cabbage	
"PERUVIAN STYLE" DRY AGED ROASTED DUCK BREAST ☼	900
14-Day In-House Dry-Aged Duck, Duck Jus, Spring Onion, Burnt Orange, Preserved Finger Chilli	
BROCHETA DE POLLO AL CARBON (N)(G)	720
Charcoal Grilled Chicken Skewers, Pineapple Jalapeño Salsa, Red Mole	
KING CRAB LEGS (D)(SH)☼	2,900
Smoked over Charcoal, Ancho Chilli Brown Butter, Parsley, Lemon	
ANGUS BEEF TENDERLOIN "BURNT ENDS" (N)(G)☼	1,250
Romesco, Shaved Almonds, Crispy Leek, Jus	
PRIME ANGUS RIB-EYE (800GR)	5,800
21-Day In-House Dry-Aged Beef, Beef Jus, Charred Lemon	

SIDES

CREMA DE CHOCLO (D)(V)	200
Roasted Creamed Corn	
SMOKED SWEET POTATOES (D)(N)(V)	230
Ricotta, Brown Butter, Hazelnut	
CHARRED BABY CARROTS (D)(N)(V)	220
Salsa Macha, Dried Feta Cheese, Pistachio	
FLAME KISSED SNAP PEAS (D)(V)	210
Parmesan, Salsa Verde	
TORTILLA (V)	120
Housemade Soft Corn Tortilla	

Icons identify allergens present in each dish

(E) Eggs (D) Dairy (G) Gluten (N) Nuts (P) Pork (V) Vegetarian (SH) Shellfish ☼ Recommended

All prices are subject to 10% service charge and 7% government tax