

BOTANA

SNACKS

WARM CORN TOTOPOS - VE/ GF	8	FRIED CAULIFLOWER	15
+CHIDO GUACAMOLE	12	TOMATILLO SALSA, HALLOUMI, PICKLES - V/ VEO	
CRUSHED AVOCADO, PICKLED ONIONS, CORIANDER, TAJIN - VE/ GF		FRIED CALAMARI	21
+PICO DE GALLO	7	W/ PINK PEPPER & CUMIN SALT, HERB AIOLI - GF/DF	
TOMATOES, ONION, PEPPERS & LIME - VE/ GF		PAN ROASTED PRAWN CUTLETS	27
ELOTES CHINGON!	8each	IN A SWEET-CHILLI TAMARIND MISO BUTTER - GF/ DFO	
WHOLE GRILLED CORN, CHIPOTLE DRESSING, IBERICO MANCHEGO! - V/ GF/ DFO		LAMB CUTLETS	27
SOPA DE TORTILLA	14	MARINATED IN MIRASOL CHILLI, SMOKED PAPRIKA & ROASTED GARLIC - GF/ DF	
LIGHT TOMATO BROTH, CRISPY TORTILLA, BLUE TOPOTOS - V/ DFO/ GFO		ADD LAMB CUTLET +9	
ADD CHICKEN +7		SHOESTRING FRIES	13
JALAPEÑO & MANCHEGO CROQUETAS	16	SPICED SHOESTRINGS W/ AIOLI - VEO/ GF/ DF	
W/ ANCHO RED PEPPER KETCHUP - V		+QUESO SAUCE, CHORIZO AND CHIVES +5	
ADD CROQUETA +4			

TACOS

(GF CORN TORTILLAS +1)

GRILLED WILD MUSHROOMS (2)	20
SLAW, PICKLED SHALLOTS, RED PEPPER KETCHUP, POMEGRANATE - VE/ GFO	
CRISPY FRIEDPORK BELLY (2)	22
BURNT PINEAPPLE, HONEY & ACHIOTE SALSA - GFO/ DF	
CHARGRILLED CHICKEN (2)	22
CHIPOTLE CREMA, PICO DE GALLO, CRUMBLED FRESH CHEESE - GFO/ DFO	
BRAISED BEEF CHEEKS (2)	22
SALSA ROJA, SLAW & CHIVES - GFO/ DF	
BATTERED SNAPPER (2)	22
W/ MANGO CHIMICHURRI, SLAW, PICKLED SHALLOTS - DF	

\$35* BOTTOMLESS TACO TUESDAY

EVERY TUESDAY FROM 5PM!

* WITH A DRINK PURCHASE, 90 MINS OF FLOWING TACOS

ADD-ON

HOMEMADE QUESO SAUCE - V/ GF	5
SPICED BLACK BEANS - VE/ GF/ DF	7
SOUR CREAM	5
TORTILLA(4)	4
CORN TORTILLA(4)	4
TOMATILLO RICE	5
BLUE CORN TOPOTOS	7

COMIDAS MAINS

QUESADILLA	26	BIRRIA QUESATACO	35
WILD MUSHROOM, QUESO, SPRING ONION, SPINACH & ANCHO AIOLI - V		SLOW ROASTED BRISKET SHREDDED & STUFFED INTO CORN TORTILLAS W/ QUESO FRESCO & STICKY BONE BROTH - GF	
CHORIZO QUESO FUNDIDO	29	PESCADO	36
BAKED RODRIGUEZ BROTHER'S CHORIZO, MANCHEGO & RED PEPPERS W/ SOUR CREAM, WARM TORTILLAS & BLUE TOPOTOS - GFO(+2)		BARRAMUNDI BAKED IN PLANTAIN LEAF WITH EPAZOTE SPICED SALSA VERDE W/ DRESSED LEAVES, PICO DE GALLO - GF/ DF	
CARNE ASADA	39	ENCHILADAS DE POLLO	33
200GM MARINATED AND GRILLED RIB EYE W/ REFRIED BEANS, SALSA DE ESQUITES, WARM FLOUR TORTILLAS AND JUS GFO(+2)/ DF		CHICKEN TINGA BAKED IN CORN TORTILLA SERVED WITH RED ENCHILLADA SAUCE, TOMATILLO RICE, SOUR CREAM AND QUESO FRESCO - GF/ DFO	



COMIDAS GRANDE

GFO(+6)

ALL SERVED WITH WARM TORTILLAS, GUACAMOLE, PICO DE GALLO, CHIMICHURRI, SLAW, QUESO FRESCO, SOURCREAM, BURNED PINEAPPLE SALSA

POLLO A LA BRASA - GFO/ DFO **89**
ACHIOTE AND CITRUS MARIANTE WHOLE ROASTED CHICKEN

PARRILLADA MIXTA - GFO/ DFO **109**
CHARGILLED CHICKEN MARYLAND, CRISPY PORK BELLY & MARINATED AND GRILLED RIB FILLET

CORDERO ASADO - GFO/ DFO **139**
SLOW ROASTED 1.5 KG SOVEREIGN OYSTER CUT LAMB SHOULDER

POSTRES

CHURROS **15**
W/ CINNAMON SPIKED BROWN SUGAR & DULCE DE LECHE - V

CHOCOLATE LAVA CAKE **17**
W/ VANILLA ICE CREAM & PILONCILLO CARAMEL - V

CARAMEL FLAN **17**
CLASSIC MEXICAN FLAN OF RICH CUSTARD TOPPED WITH CARAMEL & GUAVA COMPOTE - V

SHARING **65PP (MIN. 2)**

CHIDO GUACAMOLE
CRUSHED AVOCADO, PICKLED ONIONS, CORIANDER, TAJIN - VE/ GF

WARM CORN TOTOPOS - VE/ GF

PICO DE GALLO
TOMATOES, ONION, PEPPERS & LIME - VE/ GF

FRIED CALAMARI
W/ PINK PEPPER & CUMIN SALT, HERB AIOLI - GF/DF

FRIED CAULIFLOWER
TOMATILLO SALSA, HALLOUMI, PICKLES - V/ VEO

PAN ROASTED PRAWN CUTLETS
IN A SWEET-CHILLI TAMARIND MISO BUTTER - GF/ DFO

CHARGILLED CHICKEN TACO (2)
CHIPOTLE CREMA, PICO DE GALLO, CRUMBLED FRESH CHEESE - GFO/ DFO

CHURROS
W/ CINNAMON SPIKED BROWN SUGAR & DULCE DE LECHE - V

BURRO **85PP (MIN. 2)**

CHIDO GUACAMOLE
CRUSHED AVOCADO, PICKLED ONIONS, CORIANDER, TAJIN - VE/ GF

WARM CORN TOTOPOS - VE/ GF

SOPA DE TORTILLA
LIGHT TOMATO BROTH, CRISPY TORTILLA, BLUE TOPOTOS - V/DFO/GFO

JALAPEÑO & MANCHEGO CROQUETAS
W/ ANCHO RED PEPPER KETCHUP - V

LAMB CUTLETS
MARINATED IN MIRASOL CHILLI, SMOKED PAPRIKA & ROASTED GARLIC - GF/ DF

BIRRIA QUESATACO
SLOW ROASTED BRISKET SHREDDED & STUFFED INTO CORN TORTILLAS W/ QUESO FRESCO & STICKY BONE BROTH - GF

CARAMEL FLAN
CLASSIC MEXICAN FLAN OF RICH CUSTARD TOPPED WITH CARAMEL & GUAVA COMPOTE -V



V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION
GF - GLUTEN FREE GFO - GLUTEN FREE OPTION
DF - DAIRY FREE DFO - DAIRY FREE OPTION

10% SURCHARGE APPLIES ON SUNDAYS.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.

POCA MEXICANA
MADRE