

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		CEVICHE	22
+PICO DE GALLO	8	BARRAMUNDI, NECTARINE, AVOCADO PUREÉ, JALAPEÑO & BLUE TOTOPOS - GF/ DF	
TOMATOES, ONION, PEPPERS & LIME - VE/ GF		FRIED CALAMARI	21
ELOTES CHINGÓN!	8 EACH	WITH PINK PEPPER, CUMIN SALT & HERB AIOLI - GF/ DF	
WHOLE GRILLED CORN, CHIPOTLE DRESSING & IBÉRICO MANCHEGO - V/ GF/ DFO		PRAWN CUTLETS	27
CHILAQUILES	14	PAN-ROASTED IN A SWEET CHILLI & TAMARIND MISO BUTTER - GF/ DFO	
WARM TOMATILLO SALSA, QUESO FRESCO, AVOCADO & CORN TOTOPOS - GF/ DFO		ALITAS DE POLLO	21
ADD A FRIED EGG +4		HALF KILO FRIED CHICKEN WINGS TOSSED IN HABANERO, HONEY MUSTARD & LIME - GF/ DF	
JALAPEÑO & MANCHEGO CROQUETAS	16	SHOESTRING FRIES	13
WITH ANCHO RED PEPPER KETCHUP - V		SPICED SHOESTRINGS WITH AIOLI - VEO/ GF/ DF	
ADD CROQUETA +4		ADD QUESO, CHORIZO & CHIVES +5	

TACOS

2 PER SERVE | GF CORN TORTILLAS +1

GRILLED WILD MUSHROOMS	20
WITH PICKLED SHALLOTS, SLAW, RED PEPPER KETCHUP & POMEGRANATE - VE	
CRISPY FRIED PORK BELLY	22
WITH BURNT PINEAPPLE, HONEY & ACHIOTE SALSA - DF	
CHARGRILLED CHICKEN	22
WITH CHIPOTLE CREMA, PICO DE GALLO & CRUMBLED FRESH CHEESE - DFO	
BRAISED BEEF CHEEK	22
WITH SALSA ROJA, SLAW & CHIVES - DF	
BATTERED SNAPPER	22
WITH MANGO CHIMICHURRI, SLAW & PICKLED SHALLOTS - DF	

ADD ONS

HOMEMADE QUESO SAUCE - V/ GF	5
SPICED BLACK BEANS - VE/ GF/ DF	7
SLICED JALAPEÑOS	4
SOUR CREAM	5
TORTILLAS (4)	4
CORN TORTILLAS (4)	4
TOMATILLO RICE	5
BLUE CORN TOTOPOS	7



\$35 BOTTOMLESS TACO TUESDAY

EVERY TUESDAY FROM 5PM!
GET 90 MINS OF FLOWING TACOS WITH ANY DRINK PURCHASE

COMIDAS MAINS

QUESADILLA	29	WAGYU BIRRIA	37
WILD MUSHROOM, QUESO, SPRING ONION, SPINACH & ANCHO AIOLI - V		SLOW-COOKED WAGYU BRISKET STUFFED INTO CORN TORTILLAS WITH QUESO FRESCO & STICKY BONE BROTH - GF	
CHORIZO QUESO FUNDIDO	32	PESCADO	39
BAKED CHORIZO WITH MANCHEGO, RED PEPPERS, SOUR CREAM, WARM TORTILLAS & BLUE TOTOPOS - GFO (+2)		BARRAMUNDI BAKED IN PLANTAIN LEAF WITH EPAZOTE SPICED SALSA VERDE, DRESSED LEAVES & PICO DE GALLO - GF/ DF	
CARNE ASADA	42	ENCHILADAS DE POLLO	35
250GM MARINATED & GRILLED RIB EYE WITH REFRIED BEANS, SALSA DE ESQUITES, WARM FLOUR TORTILLAS & JUS - DF/ GFO (+2)		CHICKEN TINGA BAKED IN CORN TORTILLAS, SERVED WITH RED ENCHILADA SAUCE, TOMATILLO RICE, SOUR CREAM & QUESO FRESCO - GF	



COMIDAS GRANDE

GFO(+6)

ALL SERVED WITH WARM TORTILLAS, GUACAMOLE,
PICO DE GALLO, CHIMICHURRI, SLAW, QUESO FRESCO,
SOUR CREAM & BURNT PINEAPPLE SALSA

POLLO A LA BRASA 89
WHOLE-ROASTED CHICKEN MARINATED IN
CITRUS & ACHIOTE - **DFO**

HUESO DEL TRUENO 99
OSSO BUCCO BRAISED IN BOLD MEXICAN SPICES,
SERVED OVER REFRIED BEANS - **DFO**

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

POSTRES

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

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

CHOCOFLAN 17
CLASSIC MEXICAN CUSTARD FLAN WITH
A CHOCOLATE CAKE BASE & CARAMEL TOP - **GF**



SHARING 69PP (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
WITH PINK PEPPER, CUMIN SALT & HERB AIOLI - **GF/ DF**

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

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

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

CHURROS
WITH CINNAMON SPIKED BROWN SUGAR
& DULCE DE LECHE - **V**

BURRO 89PP (MIN. 2)

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

WARM CORN TOTOPOS - VE/ GF

CEVICHE
BARRAMUNDI, NECTARINE, AVOCADO PUREÉ,
JALAPEÑOS & BLUE TOTOPOS - **GF/ DF**

JALAPEÑO & MANCHEGO CROQUETAS
WITH ANCHO RED PEPPER KETCHUP - **V**

ALITAS DE POLLO
HALF KILO FRIED CHICKEN WINGS TOSSED IN
HABANERO, HONEY MUSTARD & LIME - **GF/ DF**

WAGYU BIRRIA
SLOW-COOKED WAGYU BRISKET STUFFED
INTO CORN TORTILLAS WITH QUESO FRESCO
& STICKY BONE BROTH - **GF**

CHOCOFLAN
CLASSIC MEXICAN CUSTARD FLAN WITH
A CHOCOLATE CAKE BASE & CARAMEL TOP - **GF**



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 WEEKENDS.

20% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

PLEASE NOTIFY OUR STAFF OF ANY DIETARY
REQUIREMENTS.

POCA MEXICANA
MADRE