

MEXICAN STREET FOOD

Taco De Pollo 🌿	10
Slow cooked chicken taco, green tomatillo salsa with Pico de Gallo	
Taco De Puerco 🌿	10
Crispy pork belly taco with red chilli salsa and pickled sour ensaladilla	
Elote A La Parrilla 🌿	10
Street corn with chipotle mayo, feta, tajin and fried shallots	
Empanadas De Carne 🌿	16
Beef empanadas, guacamole and spicy tomato sauce	
Chorizo Santarrosano	18
Char-grilled chorizo santarrosano with potato and Argentinian chimichurri	
Gordita Rellena De Pollo 🌿	19
Char-grilled corn arepa filled with spiced marinated chicken and guacamole	
Gordita Rellena De Carne Y Queso 🌿	22
Char-grilled corn arepa filled with slow cooked pulled-brisket and Jack cheese	
Nachos Picosos 🌿	26
Nachos with pulled beef brisket, black beans, melted Jack cheese, chilli salsa, guacamole, sour cream, Pico de Gallo and jalapeños.	

SIGNATURE COCKTAILS

Traditional Margarita Patron Reposado, Cointreau, lime juice	18
Black Margarita Tequila Reposado, charcoal syrup, lime juice	19
Blue Da Ba Die El Jimador Reposado, triple sec, blue curacao, agave syrup	20
Patient Wolf Margarita Patient Wolf Gin, Cointreau, lime juice, agave syrup	22

ENTREES

Hongo Asado Y Cereal Germinado 🌱 Pan fried king mushroom, germinated farro and parsley-pistachio pesto	19
Tamalitos Verdes 🌱 Corn and aromatic herb tamale, Oaxaca cheese with dark chocolate and poblano chilli sauce	21
Chicharron De Cerdo 🌱 🥚 Crispy pork belly, red pickled onion salad and morcilla-pork skin crumb	22
Tiradito De Pescado 🌱 🥚 King fish tiradito, Rocoto chilli dressing, coriander, lime oil and purple potato chips	24
Trucha Curada 🌱 🥚 Ocean Trout cured for 24hrs in tequila and Jamaican flowers, served with a crispy tortilla, milky dressing and tequila jelly	22

ACCOMPANIMENTS

Papas Chorreadas Con Queso 🌱 Steamed potato with tomato hogao sauce, feta and fresh spring onion	12
Habichuelas De La Abuela Maria 🌱 Blanched green beans, brown garlic butter, poached eggs and fried shallots	14
Planto Antioquian 🌱 Antioquia ripe banana with melted Oaxaca cheese and a sour cream chantilly	14

MAINS

Coliflor Achiotado 🌱 🌱 Roasted cauliflower marinated with South American spices, risotto blanco and broad beans	34
Pollo En Aji Amarillo 🌱 Slow cooked half chicken and peruvian yellow chilli sauce, served with roasted potatoes, olive tapenade and cured egg yolk	42
Pesca De Dia Con Escabeche De Vegetales 🌱 🥚 Fresh market fish, creamy tapioca cauliflower risotto and lime preserved vegetable escabeche	44
Lomo De Cordero 🌱 Pan fried lamb backstrap, parsnip puree, cos lettuce, coffee jus and cocoa nibs	48
Grain Fed Strip Loin 🌱 🥚 300g Cape Grim grain fed strip loin served with cassava chips and chimichurri	64
Rib Eye Steak 🌱 🥚 800g Cape Grim rib eye steak, served with cassava chips and chimichurri	115

DESSERTS

False Cappuccino 🌱 Colombian cappuccino mousse, white chocolate and dark caramel ganache	18
Cremoso De Leche Y Piloncillo 🌱 Milk and white chocolate mousse, cane sugar caramel, dehydrated milk flakes	18
Rum Baba Baba dough, pasilla chilli caramel salsa, homemade vanilla ice cream and Cuban rum syrup	18
Churros Con Chocolate Churros, cinnamon sugar and coffee caramel ganache	18

DIETARY REQUIREMENTS

🌱 LOW GLUTEN 🌱 VEGAN 🥚 LACTOSE FREE

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