

CHICOME

MEXICAN FUSION RESTAURANT AND BAR

G R O U P S & E V E N T S

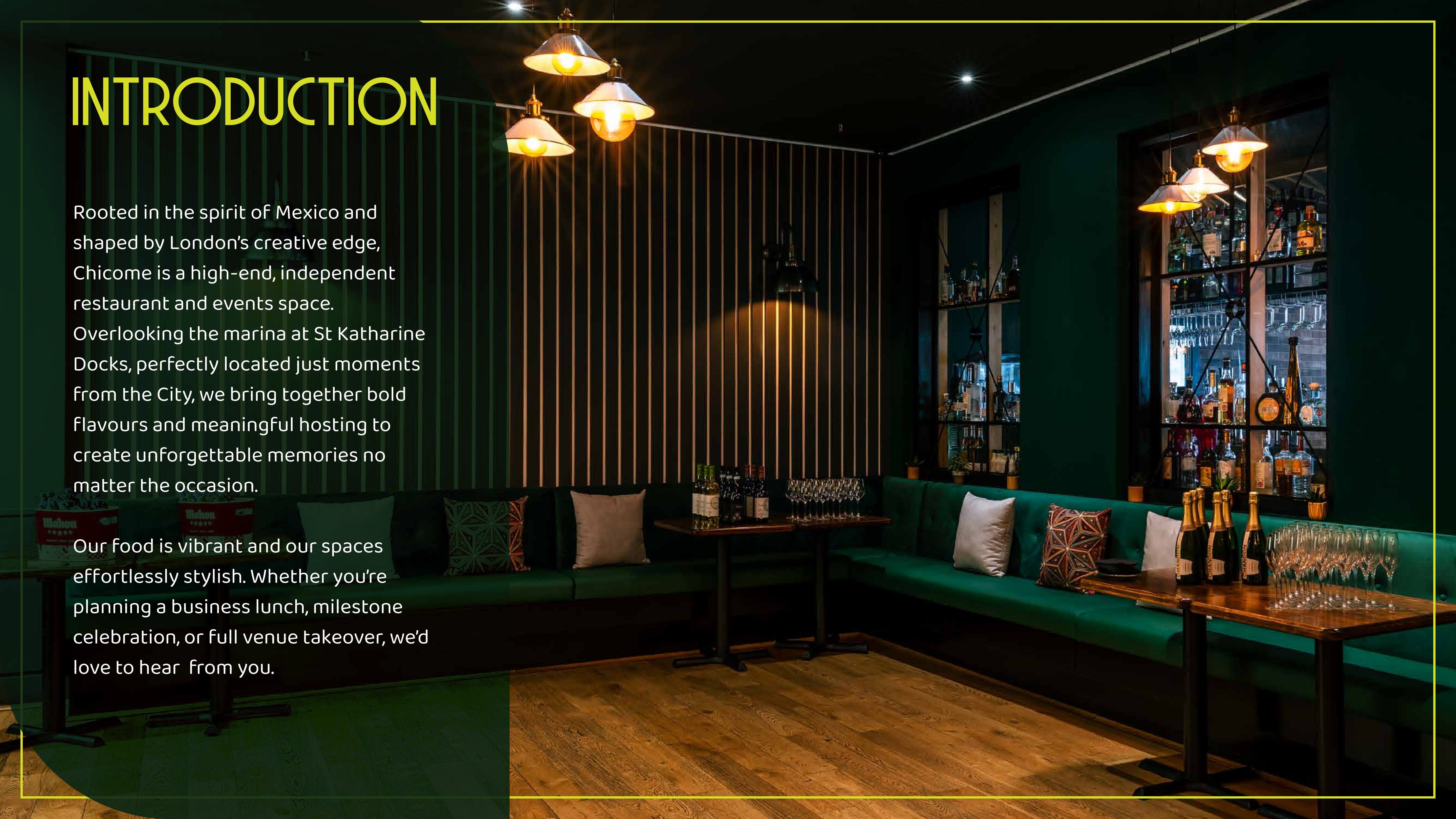
*WE CREATE EVENTS WITH SOUL WHERE BOLD FLAVOURS, BEAUTIFUL
SPACES AND SEAMLESS SERVICE COME TOGETHER, YOUR WAY.*

INTRODUCTION

Rooted in the spirit of Mexico and shaped by London's creative edge, Chicome is a high-end, independent restaurant and events space.

Overlooking the marina at St Katharine Docks, perfectly located just moments from the City, we bring together bold flavours and meaningful hosting to create unforgettable memories no matter the occasion.

Our food is vibrant and our spaces effortlessly stylish. Whether you're planning a business lunch, milestone celebration, or full venue takeover, we'd love to hear from you.



EVENT HOST

- Corporate & networking events
- Brand launches & press nights
- Private celebrations & wedding receptions
- Christmas, summer & wrap parties
- Filming, content shoots & creative builds



BEYOND THE CURTAIN

**Intimate. Elegant.
Yours for the taking.**

Tucked beyond the curtain, this intimate semi-private space feels like our best-kept secret. Beautiful for both seated and standing formats, the versatile layout can accommodate relaxed private dining experiences and social drinks receptions.

CAPACITIES

Seated 24 guests
Across 2 x long tables with lounge area

Standing 45-35 guests

- Flexible layout with drink and food stations
- Separate sound control for your own music

BEBIDA BAR

**Effortless. Stylish.
Ready when you are.**

For an arrival worth being on time for, start your event in style at our Bebida Bar. Perfect for drinks receptions before the main event begins, the Bebida Bar offers guests a smooth welcome and a moment to settle in. It's your own exclusive space to mingle, and we'll have your drink of choice ready for when you get there.

Reserve the bar area for your group ahead of your dining experience, giving you a dedicated arrival area and a touch of something extra.

DRINK PACKAGES

- **Mexican Margarita welcome: £15 pp**
- **Sparkling drinks receptions from £9 pp**
- **Veuve Clicquot upgrade: £16 pp**



FULL VENUE HIRE

Chicome, exclusively yours.

Take over Chicome with complete private use of the restaurant, bar and seasonal terrace, all overlooking the iconic St Katharine Docks. From brand takeovers and corporate entertaining and private celebrations, the venue adapts seamlessly to your vision.

Host an elegant dinner, a stylish cocktail reception or a lively dine-and-dance. Chicome provides a refined and versatile setting for any occasion. Full hire also includes access to our trusted supplier partners for DJ, lighting, AV and more, giving you everything you need to create an unforgettable event.



CAPACITIES

Seated 80 guests
(Split across two areas)

Standing 120 guests
Standing with seasonal terrace 150 guests

OUR MENUS

Dive into our extensive menu, featuring a rich array of starters, tostadas, tacos, main courses, and delectable desserts. Pair your meal with a selection from our extensive wine list or indulge in our innovative cocktail menu, ensuring a dining experience that is both memorable and satisfying.



GROUP DINING AND EVENTS AT CHICOME

£45 - 3 COURSE PREMIUM SET MENU

Must be agreed and pre-ordered in advance

STARTER

Prawn and Jalapeno Croquetas Peruvian Chicken Sopas (GF)
Cactus Tempura (VG/GF)

MAIN

Pumpkin Meloso Rice (V)
Chicken Supreme with nutty rojo mole (GF)
Pan fried hake fillet with coconut salsa (GF)

DESSERT

Seasonal Cheesecake on crumble base (V)
Fruit Platter or 2 scoops of sorbet (VG/GF)
Seasonal dark chocolate tartlet

£55 - 3 COURSE EXECUTIVE SET MENU + AMUSE BOUCHE

Enjoy an executive level dishes with amuse bouche in between to tickle the tastebuds

STARTER

Seabas and green mango aguachile (GF)
Chicharron de queso mushroom taco (V/GF) (can be made VG)
Short rib tacos

MAIN

Iberico prok cheek carnitas (GF)
Pan fried hake fillet with coconut salsa (GF)
Seasonal Meloso rice (V)

DESSERT

Seasonal Cheesecake on crumble base (V)
Fruit Platter or 2 scoops of sorbet (VG/GF)
Seasonal dark chocolate tartlet

AMUSE BOUCHE

Mini arbol sesame tuna tostada (GF)
Confit duck and spice prune gel (GF)
Cactus tempura sticks (V)

Sample menus only

CANAPES & BOWL FOOD MENU

Chicome infuses modernity into traditions of South American cuisine, inspired by flavours and heritage of Mexico, Peru, and Spain. Our menu offers contemporary interpretation of bold flavours and textures

Led by a renowned Head Chef Tomasz Baranski your taste buds will be taken on a round trip to South America and back.



STANDARD CANAPES

£4.00 each

Vegetable Antocuchos (VG/GF)

Courgette, red pepper, aji amarillo glazed

Cactus Tempura (V)

Nopalitos, chipotle salsa

Mini Mushroom Quesadilla (V/GF)

Oaxaca cheese, ancho chilli, piquillo, wild mushrooms

Prawn Croquetas

Guajillo cream, jalapeno

Chicharron Skewer (GF)

Pork belly, rocoto chilli jam

PREMIUM CANAPES

£5.00 each

Crab Tostada (GF)

White crab, jalapeno, amarillo aioli

Beef Tartare Tostada (GF)

red onion, truffle, egg yolk, chipotle aioli

Tuna Tartare Tostada (GF)

Soy sauce, seasame, avocado cream, arbol salsa marinade

Seabas Ceviche Spoon (GF)

Seabass Fillet, aguachille, red caviar

Sea Trout Tiradito Spoon (GF)

Hibiscus gel, avocado cream, yuzu tigers milk

Chicken Skewer (GF)

Grilled chicken, ancho chilli, ranchera salsa, pico de gallo

Gambas al Anillo Skewer (GF)

Prawn skewers with garlic chilli oil and parsley

Lamb Skewer (GF)

Cumin, smoked paprika, mint yoghurt

Chorizo & Date Skewer (GF)

Sticky sherry glaze

Sea Trout Skewer (GF)

Grilled sea trout, aji rocoto

CHRISTMAS CANAPES

£5.00 each

Turkey and Cranberry Empanada

Chipotle cranberry salsa in a small pastry

Duck Confit mini Tostada (GF)

With spice prune gel

Truffle Mushroom Croquetas (V)

Manchego and jalapeno

Sweet Potato & Chestnut skewer (VG/GF)

Cumin-maple glaze

Mulled wine ceviche spoon (GF)

Seabass cured in warm spiced citrus

Mini tarta de santiago

Spanish almond cake

WARMN BOWLS

£6.00 each

Mushroom Meloso Rice (GF)

Wild mushrooms, truffle

Lamb Barbacoa (GF)

Black beans, pickled onion, achiote

Aji De gallina

Peruvian chicken stew, crushed nuts, amarillo chilli

Chicken tinga (GF)

Mexican chicken stew, chipotle in adobo

Veggie paella (V/GF)

Roasted root vegetables with saffron aioli

DESSERTS

£3.00 each

Dark Chocolate Truffle

White Chocolate Truffle

Dark Chocolate Hazelnut Truffle

£6.00 each

Basque Cheesecake (GF)

Berries Glaze, lime zest

Chocolate Tartlets

Peruvian cacao, hibiscus powder

Guava Cheesecake

Berries gel, hazelnut crumb

Spiced Chocolate & Orangemousse (GF)

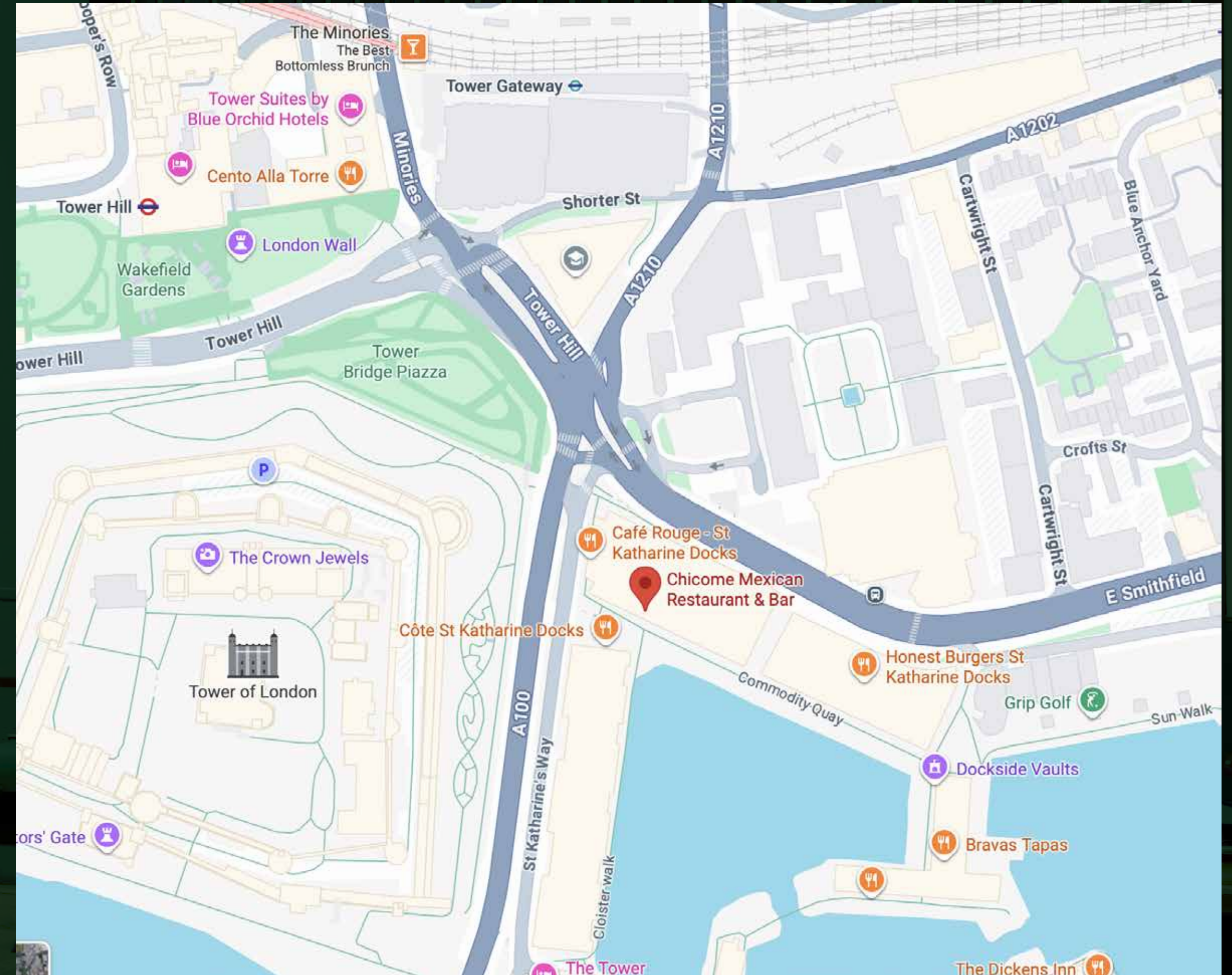
Cinammon, dark chocolate, cacao nibs



WHERE TO FIND US

Nearest Stations

- Tower Hill Underground (Circle & District lines) approx. 4 mins walk
- Tower Gateway DLR 5–7 mins walk
- Fenchurch Street Station 6–8 mins walk
- Aldgate / Aldgate East Underground 9–10 mins walk
- Liverpool Street Station 25 mins walk or 10–15 mins by car/taxi



**Get in touch with our friendly team, and let's
bring your special occasion to life.**

events@chicome.co.uk

+44 (0) 2030317601

2 St Katharine's Way, London E1W 1AA

@chicome_skd

