CHICOME

MEXICAN FUSION RESTAURANT & BAR

Seasonal Dish

HOW IT WORKS

Chicome's menu is designed to be shared at the table. Each dish is crafted to order and the dining experience is made to have a continuous flow of dishes throughout. We strongly encourage our guests to follow that principle to enjoy Chicome the way it was designed!

TO START

Mexican Fusion tapas

Mexican guacamole with totopos (GF/VG) 9
Ripe Mexican avocados, lime juice and red onion

Seasonal mushroom & truffle croquetas (V) 9
Creamy seasonal mushrooms and truffle and jalapeno cream

NEW! **Sea bass ceviche** (GF) 15
Fresh sea bass, green mango, jalapeño, tigers milk

Triple cooked chicharrón (GF) 12
Crunchy pork belly with Peruvian rocoto chili jam and pickled jalapeño

Peruvian papas gratinadas (V) *can be made Gluten Free* 9
Crispy Peruvian purple potato cake with brava salsa, chipotle aioli, ocopa sauce

Guajillo chili steak bavette (160gr) (GF) 16
Flame grilled tender cut steak with smoky guajillo chili served with chipotle salsa

TACOS, SOPES, TOSTADAS

Bold flavours of South America. 2x per plate

Chargrilled chicken thigh tacos (GF) 13
24-hours marinated flame grilled chicken thigh with salsa ranchera and pico de gallo

Grilled cheese and mushroom tacos (GF/V) 13
Grilled Mexican cheese, mushrooms, ancho chilli paste

Slow cooked beef short rib tacos (GF) 15
Rich 5-hours slow cooked short rib with pineapple salsa, crushed corn and pickled red onion

Tostadas de camote (GF/V) 11
Smoky chipotle glazed sweet potato, jalapeño, agave, roasted peanuts, feta, hibiscus cream

Wild yellowfin tuna tostadas (GF) 14
Sashimi grade tuna in arbol, sesame seed oil, and soy sauce on crispy shell taco

NEW! **Pulled pork tacos** (GF) 14
Achiote marinated pork shoulder, with salsa macha and pickled red onion

SALSAS 3

Pineapple Chipotle Macha Ranchera Arbol salsa

SIGNATURE DISHES

Served with warm tortillas (exlcludes Lamb Barbacoa) to make your own tacos at your table. Complex dishes with exotic ingredients and long cooking time delivering authentic flavours and tender textures.

Roast pumpkin with Mexican chocolate mole (GF/V) *can be made Vegan* 20
Roasted pumpkin wedges marinated in agave, ancho chili paste, and smoked paprika. Served on a bed of Mexican mole and jalapeno cream and macha salsa.

Lamb barbacoa in whole baby pumpkin (GF) 31
Slow cooked lamb shoulder in barbacoa adobo rub and chipotle vegetables served in a roasted whole baby pumpkin and pumpkin puree.

Iberico pork cheeks carnitas (GF) 31
Braised Iberico pork cheeks with Spanish red wine, chicken stock, and vegetables. Served with silky roasted sweet potato purée infused with peruvian aji amarillo and yuzu citrus

Chicken supreme with nutty rojo mole (GF) 23
36-hour marinated chicken supreme on bone, pan fried, with cardamom and arbol chili. Topped with roasted hazelnut and jalapeño, served with nutty rojo mole

Ancho chili and agave glazed octopus leg (GF) 27
Flame grilled octopus with picante Spanish mojo rojo sauce and black squid ink Mexican mole cooked with brandy. Glazed with ancho chili and agave for subtle sweetness

Tuesday - Friday 12:00 - 16:00

£18 LUNCH BURRITO BOWL + DRINK

Nutricious burrito bowl packed with protein, steamed greens, healthy avocado guacamole, and full of South American flavours

Step 1: Choose your proteins

Ancho cumin **chicken** thigh, slow cooked **shortrib**, or **mushrooms and beans** vegetarian combo

Step 2: Choose your drink

Soft drink or any coffee, for £2 supplementary charge a glass of house wine, pint of house lager

GF = Gluten Free VG = Vegan V = Vegetarian Spice Level 1 - 3

Please inform a member of staff if you have any food allergies.
A discretionary 13.5% service charge will be added to your bill, all of which is shared among staff.
Card payments only.

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Spice Level 1 - 3

OUR RECOMMENDATIONS

Don't know where to start? We have you covered with our recommended sets designed to share between 2 people

Chicome Experience

Our essential dishes to start your Mexican Fusion journey
£65

Seasonal mushroom and truffle croquetas (V)
Peruvian papas gratinadas (V)
Flame grilled chicken thigh tacos (GF)
Sweet potato tostada de camote (GF/V)
Chicken supreme with nutty rojo mole (GF)

Signature Experience

Dishes from Spain, Peru, and Mexico
£87

Seasonal mushroom & truffle croquetas (V)
Sea bass ceviche (GF)
Sweet potato tostada de camote (GF/V)
Slow cooked short rib tacos (GF)
Iberico pork cheeks carnitas (GF)
Dark chocolate and orange zest mousse (GF)

Chef's Experience

Chef curated menu highlighting the best of Chicome
£112

Sea bass ceviche (GF)
Wild yellowfin tuna tostadas (GF)
Guajillo chili steak bavette (GF)
Iberico pork cheeks carnitas (GF)
Ancho chili and agave glazed octopus leg (GF)
Seasonal basque cheesecake (GF)

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