

# CHICOME

MEXICAN FUSION RESTAURANT & BAR



Autumn Limited Time Only

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## AUTUMN SET MENU

**2-Course menu for £26 or 3-Course menu for £32**

Crafted with warm cozy evenings in mind to indulge in delicate flavours of roasted pumpkin, sweet potatoes, and mix of warm spices for limited time only

Available daily from 12 noon until 18:00

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### TO START

Choice of 1 starter

#### **Guacamole with totopos (GF/VG)**

Ripe avocados, coriander, lime juice and red onion guacamole with corn tortilla chips

#### **Seasonal mushroom & truffle croquetas (V)**

Creamy seasonal mushrooms with aromatic truffle in a crunchy shell croquetas



#### **Tostadas de pato con granada (GF)**

Shredded confit duck leg, pomegranate molasses glaze, spicy prune gel, feta, pickled jalapeño, aioli



#### **Tostadas de camote (GF/V)**

Smoky chipotle glazed sweet potato, jalapeno, agave, roasted peanuts, hibiscus cream



#### **Aji de Gallina chicken sopes**

Mexican corn sopes with tender shredded chicken in a creamy peruvian aji amarillo sauce, pickled red onion

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### THE STAR OF AUTUMN

Choice of 1 main course



#### **Autumn pumpkin meloso rice (GF/V)**

Creamy spanish-style rice slow cooked with roasted pumpkin and warm autumn spices. Sautéed with shallots and Manzanilla white wine, enriched with vegetable stock and pumpkin purée

#### **Corn fed chicken supreme with nutty rojo mole (GF)**

36-hour marinated corn fed chicken supreme on bone, pan fried in olive oil with maldon salt for crispy skin. Topped with roasted hazelnut and jalapeño, served with nutty rojo mole



#### **Iberico pork cheeks carnitas (GF)**

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

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### THE SWEET TOOTH

Choice of 1 dessert



#### **Pumpkin basque cheesecake**

Velvety baked cheesecake with roasted pumpkin purée, warmly spiced and caramelised golden top

#### **Spiced dark chocolate orange mousse**

Silky mousse infused with fresh orange, finished with crunchy cacao nibs and freeze dried raspberries

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.