

# CHICOME

MEXICAN FUSION RESTAURANT & BAR



Chef's favourite



Spice Level 1 - 3

## SOUTH AMERICAN CLASSICS

Fresh ingredients of South American origin

**Guacamole with totopos** (GF/VG) 9  
Fresh guacamole with corn tortilla or plantain chips

**NEW!** **Spicy crab tamales in steamed cabbage leaf** (GF) 12  
Fresh crab meat in slow cooked chipotle tomato sauce with brandy, wrapped in green cabbage leaf

**Sea bass & green mango aguachile** (GF) 14  
Mexican - fresh diced sea bass fillet and green mango topped with red caviar and pickled jalapeno

### HOT PLATES

From fire to your plate

**Prawn & jalapeño croquetas** 9  
Crunchy shell, creamy bechamel, guajillo chili cream

**NEW!** **Seasonal mushroom & truffle croquetas** (V) 9  
Seasonal mushrooms in a crunchy shell croquetas

**Cactus tempura** (V) 9  
Baby cactus in puffy tempura, chipotle salsa dip

**Chicharrón bites** (GF) 9  
Crunchy pork belly cubes, Peruvian rocoto chillies jam

**NEW!** **Peruvian Papas Gratinadas** (GF/V) 9  
Thin slices of Peruvian purple potatoes, fried to crisp finish. With chipotle salsa, amarillo mayo, ocopa sauce

### TACOS AND TOSTADAS

Bold flavours in mighty tacos. 2x tacos per plate

**Chargrilled chicken thigh tacos** (GF) 11  
24-hours marinated chicken thigh, salsa ranchera

**Chicharron de queso mushroom tacos** (GF/V) 12  
Grilled Mexican cheese, mushrooms, ancho chilli paste

**Slow cooked short rib tacos** (GF) 13  
Rich 5-hours slow cooked short rib, crushed chicharron

**Squid ink tempura hake tacos** 11  
Hake fillet with cabbage & jalapeno slaw, green apple

**Wild yellowfin tuna tostadas** (GF) 13.5  
Sashimi grade tuna, arbol and soy salsa on crispy taco

### £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

Glass of house wine, pint of Corona, soft drink, or any coffee

### SALSAS 3

Taquera

Pineapple

Chipotle

Ranchera

Arbol salsa

### SIGNATURE DISHES

Larger dishes with exotic ingredients and long cooking time delivering authentic flavours and tender textures. Served with warm tortillas (excludes Meloso Rice)

**Wild mushroom meloso rice** (V) 17  
Spanish paella inspired dish fused with South America. Seasonal meloso rice with wild mushrooms, guajillo cream, and amarillo mayo

**Chayote en anillo** (GF/V) 18  
Mexican chayote cooked with green and yellow courgettes, poblano peppers, arbol chili salsa served in a ring of thinly sliced fresh chayote. Plated with red mole - earthy, rich Mexican sauce

**NEW!** **Corn fed chicken supreme with nutty rojo mole** (GF) 19  
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 jalapeno, served with nutty rojo mole

**Iberico pork cheeks carnitas** (GF) 28  
Acorn-fed Iberico pork cheeks braised over 3-hours with Spanish red wine making this dish amazingly full of flavour. Presented with red and green mole for early or fresh combination

**NEW!** **Hake fillet with salsa guerito y coco** (GF) 26  
Grilled skin on hake fillet served on a bed of chipotle sauteed vegetables served with coconut and amarillo salsa guerito, and kale chicharron

**NEW!** **Ribeye steak with Mexican grenmolata** (GF) 35  
28 day aged British ribeye steak (200g) brushed with guajillo oil served with Mexican grenmolata on top and mexican chimichuri sauce

GF = Gluten Free VG = Vegan V = Vegetarian

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.