

CHICOME

MEXICAN FUSION RESTAURANT & BAR

WINE LIST

OUR WINE PROMISE TO YOU

The pairing recommendations are made by a sommelier through a process of trying several wines with each dish and picking only the best to enhance the dining experience

RED

Alma De Chile Pinot Noir Reserva

Chile

Vibrant red wine from family vineyard Vina San Esteban in Chile's Maule Valley. Light bodied wine with cherry fruit aromas

Bottle 39 / Glass 175ml 11

Montepulciano D'Abruzzo Dega

Italy

Medium bodied rustic wine. Ruby red, dry and refreshing with soft tannins. Best paired with Iberico Pork Carnitas, or Short Rib Tacos

Bottle 43 / Glass 175ml 12

L.A. Cetto Zinfandel

Baja California, Mexico

Oak barrel aged wine producing full bodied authentic Mexican wine. Great complement to any South American dish

Bottle 48 / Glass 175ml 13

Progreso Malbec

Argentina

Timeless Argentinian grape. Medium bodied wine, a perfect pairing for steak and red meats. Dark cherries and savoury notes

Bottle 50

Miguel Torres Andica Organic Carmenere

Chile

Medium to full bodied wine. Organic Carménère grapes aged in French oak barrels offering refreshing acidity and velvety tannins

Bottle 53

ROSE

Pinot Grigio Rose Bello Tramonto

Italy

Elegant and fragrant Pinot Grigio Blush is delicately aromatic and deliciously crisp on the palate

Bottle 37 / Glass 175ml 10

Marius Peyol Cotes De Provence Rose

France

Classic Provence. Delicately pale pink wine has flavours of red fruit, blossom and gentle spice notes

Bottle 43 / Glass 175ml 12

Chateau M Minuty Cotes Du Provence Rose

France

Medium-bodied with a touch of spice on the elegant finish. Generous and fresh on the palate. Our top pick Provence

Bottle 54

FORTIFIED WINES

Fortified wine serve is 75ml

Barbadillo Pedro Ximinez Sherry, Spain

Bottle 65 / Glass 75ml 8

Cockburn's Fine Ruby Port, Portugal £8/£60

Bottle 70 / Glass 75ml 9

WHITE

2023 Vina Cerrada Rioja Blanco

Spain

Gold medal in the Sommelier Wine Awards 2024! Fresh and fruity, tropical aromas, great counterpart to our croquetas and guacamole

Bottle 39 / Glass 175ml 11

Petrarinusa Grillo DOC Sicilia

Italy

Fresh and light white wine, rich in minerality and sapidity, with an elegant taste and aromas of Sicilian citrus fruits

Bottle 43 / Glass 175ml 12

L.A. Cetto Chenin Blanc

Baja California, Mexico

Refreshing dry Mexican wine with tropical fruit and citrus notes. Perfect pairing for our seabass aguachile, or to enjoy on its own

Bottle 48 / Glass 175ml 13

2023, Demuerte Sauvignon Blanc Verdejo

Spain

A modern wine offering fresh acidity. Light yet creamy. Apricoty Sauvignon Blanc to go with our Hake Fillet or Chicken Supreme

Bottle 50

Gavi Di Gavi Corte Del Duca

Italy

Extra dry and complex Gavi Di Gavi of Piedmont. A desirable pairing companion for seafood oriented diners

Bottle 54

SPARKLING

Prosecco Botter DOC

Italy

Crisp Italian dry sparkling wine. A staple of modern dining

Bottle 38 / Glass 125ml 10

Rose Prosecco Botter

Italy

Crisp dry rose Prosecco with hints of strawberries

Bottle 38 / Glass 125ml 10

Chandon Brut

Argentina

Argentinian premium dry sparkling wine with added grape complexities. A great complement to South American dining

Bottle 50

Veuve Clicquot Yellow Label

France

A staple of occasional celebration

Bottle 83

Please inform a member of staff if you have any allergies.

A discretionary 13.5% service charge will be added to your bill, all of which is shared among staff.

Card payments only.

CHICOME

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COCKTAILS

MARGARITAS

Mango Margarita 14

Cazcabel Blanco Tequila, Mango purée, Cointreau, Agave, Citrus

Spicy Margarita 14

Jalapenos infused Cazcabel Blanco Tequila, Cointreau, Agave, Citrus

Tommy's Margarita 13

Cazcabel Blanco Tequila, Agave, Citrus

Coconut Margarita 14

Cazcabel Blanco Tequila, Cointreau, Agave, Coconut purée

Mezcalita 14

Vida Mezcal, Cointreau, Lime, Agave

SPRITZ & SANGRIA

Aperol Spritz 12

Aperol, Prosecco, Soda

Elderflower Rose Spritz 12

Pinot Grigio Rose Wine, Cordial, Citrus, Soda

Sangria 12

Dry Red Wine, Orange Juice, Lemonade

SWEET SENSATION

Star of Passion 13

Finlandia Vodka, Passionfruit purée, Pineapple, Vanilla

Chilcano 13

Barsol Pisco, Citrus, Ginger Ale, Angostura Bitter

Spice Rum Manhattan 13

Havana Club Spiced, Ancho Reyes, Vermouth, Angostura

Hibiscus Negroni 14

Hibiscus infused Vida Mezcal, Campari, Cocchi Torino Vermouth

Vixen Royal 12

Prosecco, Cointreau, Cranberry Juice

MOCKTAILS

Hibiscus Iced Tea 7

Hibiscus Tea, Sugar syrup, Citrus, Soda

Horchata 7

Rice, Sugar, Cinnamon, Water, Vanilla

Passion Fruit Sour 8

Everleaf Forest, Passion Fruit Purée, Lime, Sugar Syrup

FROZEN COCKTAILS

Frozen Margarita 12

Cazcabel Tequila Margarita, Lime, Salt Rim

Frozen Piña Colada 12

Cazcabel Tequila, Coconut Milk, Pineapple Leaf

SPIRITS

All spirits serve is 50ml

WHISKY

Woodford Reserve Bourbon 11

Kinahan's Irish 11

Adberg Single Malt Scotch 12

Green Spot Irish 12

Sonoma Bourbon 13

VODKA

Finlandia Vodka 10

Reyka Hand Crafted 10

Belvedere 12

Broken Clock 11

Koniks Tail 11

Crystal Head 12

BRANDY

Hennessy VS Cognac 12

Baron de Singognac VS 12

Hennessy XO Cognac 30

TEQUILA

Cazcabel Blanco 10

Cazcabel Reposado 10

Cazcabel Coffee, Honey, Coconut 10

Cantinerero Reposado 10

Casamigos Blanco 13

Don Julio Blanco 12

Bandero Blanco 13

Don Julio 1942 24

MEZCAL

Dos Hombres 14

The Lost Explorer 12

Pensador Mezcal Artisanal 12

Leyendas Vinta Solar 13

Leyendas Maguey Tobala 15

Marca Negra 16

PISCO

Barsol Pisco 11

Macchu Pisco 12

Barsol Amor Aperitif Wine 9

GIN

Beefeater London Dry 10

Sipsmith London Dry 11

Amazzoni Gin 12

Gin Mare 13

Ki No Bi Kyoto Dry Gin 14

RUM

Havana Club Anejo 3yo 10

Havana Club White Rum 10

Tidal Spiced Rum 12

Diplomatico Reserva Exclusiva 12

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