

CHICOME

MEXICAN FUSION RESTAURANT & BAR



Spice Level 1 - 3

FOOD MENU

Introducing pumpkin, sweet potato, and warm spices to the dishes

SMALL PLATES

We recommend 2-3 per person

- Guacamole with totopos (GF/VG)** 9
Ripe avocados, coriander, lime juice and red onion
- Seasonal mushroom & truffle croquetas (V)** 9
Creamy seasonal mushrooms and truffle
- Sea bass & green mango aguachile (GF) /** 15
Fresh diced sea bass, green mango, red caviar, jalapeño
- Cactus tempura (VG)** 9
Baby cactus in puffy crispy tempura, served with smoky chipotle salsa
- Chicharrón bites (GF) /** 10
Crunchy pork belly with Peruvian rocoto chillies jam
- Peruvian Papas Gratinadas (V)** 9
Crispy Peruvian purple potato cake with chipotle salsa, amarillo mayo, ocapa sauce

TACOS, SOPES, TOSTADAS

Bold flavours of South America. 2x per plate

- Chargrilled chicken thigh tacos (GF) /** 13
24-hours marinated chicken thigh, salsa ranchera
- Chicharron de queso mushroom tacos (GF/V) /** 13
Grilled Mexican cheese, mushrooms, ancho chilli paste
- Slow cooked short rib tacos (GF)** 14
Rich 5-hours slow cooked short rib, 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, arbol and soy sauce on crispy taco
- Aji de Gallina chicken sopes** 11
Mexican corn sopes with tender shredded chicken in a creamy peruvian aji amarillo sauce, pickled red onion

Every Day 12:00 - 18:00

Lunch and Early Dinner Menu

2-Course menu for £28 or 3-Course menu for £34

A choice of seasonal dishes featuring roasted pumpkin and sweet potatoes to savour the best ingredients
Details on the back of the menu

SALSAS 3

Pineapple / Chipotle // Ranchera // Arbol salsa ///

SIGNATURE DISHES

Served with warm tortillas to make your own tacos (excludes meloso rice). Larger complex dishes with exotic ingredients and long cooking time delivering authentic flavours and tender textures.

- Pumpkin meloso rice (GF/V)** 20
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
- Chayote en anillo (GF/V) /** 20
Mexican chayote, green and yellow courgettes, poblano peppers, arbol chili salsa. Served in a ring of roasted chayote. Plated with rich, slightly sweet dark chocolate and autumn spices mole de otono
- Achiote marinated hake fillet with coconut amarillo salsa (GF) /** 27
Pan fried hake fillet served on a bed of chipotle guajillo sauteed vegetables with coconut and amarillo salsa guerito, and kale chicharron
- 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
- Corn fed chicken supreme with nutty rojo mole (GF)** 23
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

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

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

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.

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MEXICAN FUSION RESTAURANT & BAR

LUNCH AND EARLY DINNER MENU

2-Course menu for £28 or 3-Course menu for £34

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

Available daily from 12 noon until 18:00

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 crunchy shell croquetas

Tostadas de camote (GF/V)

Smoky chipotle glazed sweet potato, jalapeño, agave, roasted peanuts, feta, hibiscus cream

Aji de Gallina chicken sopas

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

SIGNATURE DISH

Choice of 1 main course

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

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

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