

CHICOME

MEXICAN FUSION RESTAURANT & BAR



Spice Level 1 - 3

FOOD MENU

Introducing Spring - Summer seasonal ingredients

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
- Mexican cactus tempura (VG)** 9
Baby cactus in crispy tempura, smoky chipotle salsa
- NEW! 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 chipotle salsa, amarillo mayo, ocapa sauce
- NEW! Guajillo chili steak bavette (160gr) (GF)** 15
Flame grilled tender cut steak with smoky guajillo chili

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
- 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 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, marinated a la minute in arbol, sesame seed oil, and soy sauce on crispy shell taco
- Aji de Gallina chicken sopes** 11
Mexican corn sopes with tender shredded chicken in a creamy peruvian aji amarillo sauce, pickled red onion

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.

- NEW! Green meloso rice (GF/V) can be made Vegan** 20
Creamy spanish-style rice slow cooked with green peas and asparagus. Sautéed with shallots and Manzanilla white wine, enriched with vegetable stock, green peas puree and guajillo cream.
- NEW! Mexican cauliflower steak marinated in ancho chili and agave (GF/V) can be made Vegan /** 20
Pan fried cauliflower steak infused with Mexican chilies, herbs, agave and soy sauce. Served with tomatillo salsa with jalapeños and yuzu paste, and baby rainbow beetroot
- 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
- Chicken supreme with nutty rojo mole (GF)** 23
36-hour marinated 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
- NEW! Ancho chili and agave glazed octopus leg (GF)** 26
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

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.