

BOTANA

SNACKS

- CHIDO GUACAMOLE**
CRUSHED AVOCADO, PICKLED ONIONS, CORIANDER,
TAJIN & OLIVE OIL W/ FRESH LIME - VE/ GF
- WARM CORN TOTOPOS - VE/ GF**
- WARM BLUE CORN TOTOPOS**
DUSTED IN CHIPOTLE CHILLI POWDER - VE/ GF
- PICO DE GALLO**
TOMATOES, ONION & PEPPERS W/ FRESH
CHIVES & LIME - VE/ GF
- JALAPEÑO & MANCHEGO CROQUETAS**
W/ ANCHO RED PEPPER KETCHUP - V

TACOS

- GRILLED WILD MUSHROOMS (2)**
GUACAMOLE, CABBAGE, PICKLED SHALLOTS, RED
PEPPER KETCHUP, POMEGRANATE & PICO DI GALLO
VE/ GFO
- CONFIT PORK BELLY (2)**
CRISPY FRIED W/ BURNT PINEAPPLE, HONEY
& ACHIOTE SALSA, SLAW - GFO/ DF
- CHARGRILLED CHICKEN TACO (2)**
CHIPOTLE CREMA, CRUMBLER FRESH CHEESE,
SHREDDED ICEBERG - GFO/ DFO
- ROASTED DRY-AGED RIBEYE (2)**
GRIDDLED ONIONS, HORSE RADISH CREMA,
CORIANDER, SLAW - GFO/ DF
- BATTERED SNAPPER (2)**
W/ MANGO CHIMICHURRI, SHREDDED ICEBERG,
CORIANDER - DF

SIDES

- SHOESTRING FRIES**
SPICED W/ AIOLI - VEO/ GF/ DF
- DRESSED TENDER LEAVES**
VE/ GF/ DF
- HOMEMADE QUESO SAUCE**
V/ GF
- SPICED BLACK BEANS**
VE/ GF/ DF



10% SURCHARGE APPLIES ON SUNDAYS.
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.
PLEASE NOTIFY OUR STAFF OF ANY DIETARY
REQUIREMENTS.



- FRIED CALAMARI**
W/ CRUSHED PINK PEPPER & CUMIN SALT,
HERB AIOLI - GF/ DF 21
- ELOTES CHINGON!**
GRILLED CORN DONE TO THE MAXIMUM! - V/ GF/ DFO 13
- TOASTED FLOUR TORTILLAS**
STUFFED WITH QUESO, TOPPED WITH ANCHO-HONEY
PEPITAS & QUESO FRESCO - V 15
- TUNA CEVICHE**
HAND DICED TUNA LOIN, CHILLI, LIME, ORANGE
& RADISH W/ CORN CHIPS - GF/ DF 21

ANTOJITOS SMALL PLATES

- POCA CÉSAR SALAD**
ROMAINE LETTUCE, CHICKEN BREAST, TORTILLA CROUTONS,
PARMESAN, BACON, CRUMBED EGG - VO/ GFO/ DFO 25
- PAN ROASTED PRAWN CUTLETS**
IN A SWEET-CHILLI TAMARIND MISO BUTTER - GF 27
- FRIED CAULIFLOWER**
TOMATILLO SALSA VERDE, FRESH STRACCHIATELLA,
PICKLES, ROASTED CHICKPEAS, CHIVES - V/ VEO 23
- LAMB CUTLETS**
MARINATED IN MIRASOL CHILLI, SMOKED PAPRIKA
& ROASTED GARLIC - GF/ DF 27
- CHORIZO QUESO FUNDIDO**
GRILLED SEMI CURED CHORIZO W/ RED PEPPERS,
CHEDDAR CHEESE SAUCE, MANCHEGO
& WARM TORTILLAS - GFO 23

DESSERTS

- CHURROS**
W/ CINNAMON SPIKED OKINAWA BROWN SUGAR
& DULCE DE LECHE - V 15
- CHOCOLATE LAVA CAKE**
W/ VANILLA ICE CREAM & PILONCILLO CARAMEL - V 17
- HUNTED + GATHERED**
55% DOMINICAN REPUBLIC CHOCOLATE DIP
W/ FRESH FRUIT - VE/ GF 15

V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION
GF - GLUTEN FREE GFO - GLUTEN FREE OPTION
DF - DAIRY FREE DFO - DAIRY FREE OPTION



COMIDAS MAINS

MATAMBRE 350G S. KIDMAN FLANK STEAK; 120 DAY, DRY-AGED GRAIN-FED QLD BEEF W/ CONFIT OF RED PEPPERS & ONIONS, SMOKEY MEZCAL JUS & WARM FLOUR TORTILLAS - GFO/ DF	37
POLLO Y MAÍZ ROASTED CHICKEN BREAST, CONFIT CHICKEN 'TINGA' TAMALE, RICH CHICKEN JUS W/ WARM FLOUR TORTILLAS - GFO	35
BIRRIA QUESATACO SLOW ROASTED BRISKET SHREDDED & STUFFED INTO CORN TORTILLAS W/ QUESO FRESCO & STICKY BONE BROTH - GF	35
SALMÓN COCIDO SALMON BAKED WITH AN EPAZOTE CRUST, GREEN PILAF RICE, SALSA DE ESQUITES - GF/ DF	38
CARNE ASADA 300G S. KIDMAN STRIPLOIN, QLD. 120 DAY DRY-AGED W/ ROASTED CHILLI & LIME BUTTER, PICO DE GALLO & WARM FLOUR TORTILLAS - GF/ DFO	39
CERDO ACHIOTE MARINATED AND SLOW COOKED PORK SHOULDER W/ SPICED BLACK BEANS & WARM FLOUR TORTILLAS - GFO/ DF	43
CACHETES DE RES SLOW COOKED BEEF CHEEKS IN A STICKY JUS W/ DRESSED CABBAGE SLAW & WARM FLOUR TORTILLAS - GFO/ DF	45

SHARING 65PP (MIN. 2)

CHIDO GUACAMOLE
CRUSHED AVOCADO, PICKLED ONIONS, CORIANDER, TAJIN & OLIVE OIL W/ FRESH LIME - VE/ GF

WARM CORN TOTOPOS - VE/ GF

PICO DE GALLO
TOMATOES, ONION & PEPPERS W/ FRESH CHIVES & LIME - VE/ GF

FRIED CALAMARI
W/ CRUSHED PINK PEPPER & CUMIN SALT, HERB AIOLI - GF/ DF

POCA CÉSAR SALAD
ROMAINE LETTUCE, CHICKEN BREAST, TORTILLA CROUTONS, PARMESAN, BACON, CRUMBED EGG - VO/ GFO/ DFO

PAN ROASTED PRAWN CUTLETS
IN A SWEET-CHILLI TAMARIND MISO BUTTER - GF

CHARGRILLED CHICKEN TACO (2)
CHIPOTLE CREMA, CRUMBED FRESH CHEESE, SHREDDED ICEBERG - GFO/ DFO

CHURROS
W/ CINNAMON SPIKED OKINAWA BROWN SUGAR & DULCE DE LECHE - V

BURRO 85PP (MIN. 2)

CHIDO GUACAMOLE
CRUSHED AVOCADO, PICKLED ONIONS, CORIANDER, TAJIN & OLIVE OIL W/ FRESH LIME - VE/ GF

WARM CORN TOTOPOS - VE/ GF

JALAPEÑO & MANCHEGO CROQUETAS
W/ ANCHO RED PEPPER KETCHUP - V

TUNA CEVICHE
HAND DICED TUNA LOIN, CHILLI, LIME, ORANGE & RADISH W/ CORN CHIPS - GF/ DF

BIRRIA QUESATACO
SLOW ROASTED BRISKET SHREDDED & STUFFED INTO CORN TORTILLAS W/ QUESO FRESCO & STICKY BONE BROTH - GF

LAMB CUTLETS
MARINATED IN MIRASOL CHILLI, SMOKED PAPRIKA & ROASTED GARLIC - GF/ DF

MATAMBRE
350G S. KIDMAN FLANK STEAK; 120 DAY, DRY-AGED GRAIN-FED QLD BEEF W/ CONFIT OF RED PEPPERS & ONIONS, SMOKEY MEZCAL JUS & WARM FLOUR TORTILLAS GFO/ DF

+ADD HUNTED + GATHERED
55% DOMINICAN REPUBLIC CHOCOLATE DIP W/ FRESH FRUIT 6EA



POCA
MEXICANA
MADRE