

BOTANA

SNACKS

WARM CORN TOTOPOS - VE/ GF	8
+CHIDO GUACAMOLE	12
CRUSHED AVOCADO, PICKLED ONIONS, CORIANDER, TAJIN - VE/ GF	
+PICO DE GALLO	7
TOMATOES, ONION, PEPPERS & LIME - VE/ GF	
ELOTES CHINGON!	8 EACH
WHOLE GRILLED CORN, CHIPOTLE DRESSING, IBERICO MANCHEGO! - V/ GF/ DFO	
SOPA DE TORTILLA	14
LIGHT TOMATO BROTH, CRISPY TORTILLA, BLUE TOTOPOS - V/ GFO/ DFO	
ADD CHIPOTLE CHICKEN +7	
JALAPEÑO & MANCHEGO CROQUETAS	16
W/ ANCHO RED PEPPER KETCHUP - V	
ADD CROQUETA +4	

FRIED CAULIFLOWER	16
TOMATILLO SALSA, HALLOUMI, PICKLES - V/ VEO	
FRIED CALAMARI	22
W/ PINK PEPPER & CUMIN SALT, HERB AIOLI - GF/ DF	
PAN ROASTED PRAWN CUTLETS	28
IN A SWEET CHILLI TAMARIND MISO BUTTER - GF/ DFO	
LAMB CUTLETS	28
MARINATED IN MIRASOL CHILLI, SMOKED PAPRIKA & ROASTED GARLIC - GF/ DF	
ADD LAMB CUTLET +9	
SHOESTRING FRIES	13
SPICED SHOESTRINGS W/ AIOLI - VEO/ GF/ DF	
QUESO SAUCE, CHORIZO & CHIVES +5	

TACOS

(6F CORN TORTILLAS +1)

GRILLED WILD MUSHROOMS (2)	21
SLAW, PICKLED SHALLOTS, RED PEPPER KETCHUP, POMEGRANATE - VE/ GFO	
CRISPY FRIED PORK BELLY (2)	23
BURNT PINEAPPLE, HONEY & ACHIOTE SALSA - GFO/ DF	
CHARGRILLED CHICKEN (2)	23
CHIPOTLE CREMA, PICO DE GALLO, CRUMBLD FRESH CHEESE - GFO/ DFO	
BRAISED BEEF CHEEKS (2)	23
SALSA ROJA, SLAW & CHIVES - GFO/ DF	
BATTERED SNAPPER (2)	23
W/ MANGO CHIMICHURRI, SLAW, PICKLED SHALLOTS - DF	

**\$35* BOTTOMLESS
TACO TUESDAY**

EVERY TUESDAY FROM 5PM!

* WITH A DRINK PURCHASE, 90 MINS OF FLOWING TACOS

ADD ONS

HOMEMADE QUESO SAUCE - V/ GF	5
SPICED BLACK BEANS - VE/ GF/ DF	7
SOUR CREAM	5
TORTILLAS (4)	4
CORN TORTILLAS (4)	4
TOMATILLO RICE	5
BLUE CORN TOTOPOS	7

COMIDAS MAINS

QUESADILLA	29
WILD MUSHROOM, QUESO, SPRING ONION, SPINACH & ANCHO AIOLI - V	
CHORIZO QUESO FUNDIDO	32
BAKED RODRIGUEZ BROTHER'S CHORIZO, MANCHEGO & RED PEPPERS W/ SOUR CREAM, WARM TORTILLAS & BLUE TOTOPOS - GFO (+2)	
CARNE ASADA	41
200GM MARINATED & GRILLED RIB EYE W/ REFRIED BEANS, SALSA DE ESQUITES, WARM FLOUR TORTILLAS & JUS	
GFO (+2)/ DF	

BIRRIA QUESATACO	35
SLOW ROASTED BRISKET SHREDDED & STUFFED INTO CORN TORTILLAS W/ QUESO FRESCO & STICKY BONE BROTH - GF	
PESCADO	38
BARRAMUNDI BAKED IN PLANTAIN LEAF WITH EPAZOTE SPICED SALSA VERDE W/ DRESSED LEAVES, PICO DE GALLO - GF/ DF	
ENCHILADAS DE POLLO	35
CHICKEN TINGA BAKED IN CORN TORTILLAS SERVED WITH RED ENCHILADA SAUCE, TOMATILLO RICE, SOUR CREAM & QUESO FRESCO - GF	



COMIDAS GRANDE

690(+6)

ALL SERVED WITH WARM TORTILLAS, GUACAMOLE,
PICO DE GALLO, CHIMICHURRI, SLAW, QUESO FRESCO,
SOUR CREAM, BURNT PINEAPPLE SALSA

POLLO A LA BRASA 89
ACHIOTE & CITRUS MARINATED WHOLE
ROASTED CHICKEN - **GFO/ DFO**

PARRILLADA MIXTA 109
CHARGILLED CHICKEN MARYLAND, CRISPY PORK
BELLY & MARINATED & GRILLED RIB FILLET - **GFO/ DFO**

CORDERO ASADO 139
SLOW ROASTED 1.5 KG SOVEREIGN OYSTER
CUT LAMB SHOULDER - **GFO/ DFO**

POSTRES

CHURROS 15
W/ CINNAMON SPIKED BROWN SUGAR
& DULCE DE LECHE - **V**

CHOCOLATE LAVA CAKE 17
W/ VANILLA ICE CREAM & PILONCILLO CARAMEL - **V**

CARAMEL FLAN 17
CLASSIC MEXICAN FLAN OF RICH CUSTARD TOPPED
WITH CARAMEL & GUAVA COMPOTE - **V**



SHARING 69PP (MIN. 2)

CHIDO GUACAMOLE
CRUSHED AVOCADO, PICKLED ONIONS,
CORIANDER, TAJIN - **VE/ GF**

WARM CORN TOTOPOS - VE/ GF

PICO DE GALLO
TOMATOES, ONION, PEPPERS & LIME - **VE/ GF**

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

FRIED CAULIFLOWER
TOMATILLO SALSA, HALLOUMI, PICKLES - **V/ VEO**

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

CHARGILLED CHICKEN TACO
CHIPOTLE CREMA, PICO DE GALLO,
CRUMBLED FRESH CHEESE - **GFO/ DFO**

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

BURRO 89PP (MIN. 2)

CHIDO GUACAMOLE
CRUSHED AVOCADO, PICKLED ONIONS,
CORIANDER, TAJIN - **VE/ GF**

WARM CORN TOTOPOS - VE/ GF

SOPA DE TORTILLA
LIGHT TOMATO BROTH, CRISPY TORTILLA,
BLUE TOTOPOS - **V/ GFO/ DFO**

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

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

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

CARAMEL FLAN
CLASSIC MEXICAN FLAN OF RICH CUSTARD
TOPPED WITH CARAMEL & GUAVA COMPOTE - **V**



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

PLEASE NOTIFY OUR STAFF OF ANY DIETARY
REQUIREMENTS.

10% WEEKEND SURCHARGE.

20% PUBLIC HOLIDAY SURCHARGE.

POCA MEXICANA
MADRE