

Postres

Buñuelos – fritters rolled in cinnamon sugar, served with chocolate and dulce de leche – “Welcome to heaven” (add ice cream \$3)	\$12.50
Mexican Sundae – banana ice cream, chocolate brownie and peanuts (GFO)	\$12.50
Lime crema, tropical fruits, passionfruit sorbet and salted caramel popcorn (GF)	\$12.50

Café

Café Sole (<i>espresso</i>)	\$4
Cortado (<i>macchiato</i>)	\$4.5
Americano	\$4
Café conleche (<i>flat white</i>)	\$4.5
Leche Manchada (<i>latte</i>)	\$4.5
Carajillo	\$9
(<i>café solo with brandy or whiskey</i>)	
Soy	\$0.5
Decaf	\$0.5
Syrups (<i>Vanilla, Caramel, Hazelnut</i>)	\$0.5

Te Caliente

English Breakfast	\$5
Earl Grey	\$5
Peppermint	\$5
Green Tea	\$5
Lemon, honey & ginger	\$4

Please enjoy the beauty of our faux animals.

GIFT VOUCHERS AVAILABLE





Port & Vino De Postre

Charcoal Gully Late Harvest	9/65
Central Otago Gewürztraminer (750ml)	
Mount Difficulty	19/65
Late Harvest Riesling (375ml)	
Barros 10 year (60ml)	13/-
Sandeman 20 year (60ml)	17/-

Tequila Liqueur

Patron XO Café	\$10
Patron XO Café Dark Cocoa	\$10
Patron XO Café Incendio	\$10
1800 Coconut Tequila	\$10
Damiana Herbal	\$12
Agavero	\$12

  Day of the Dead Face Masks \$5

KIDS MENU AVAILABLE



FOOD OFFERINGS



Aperitivos / Entrantes

Hand hacked guacamole and corn chips (GF/V)	\$11.50
with pico de gallo (GF/V)	\$13.50
Fried tobacco squid with tomato and garlic	\$16
Beef mogo mogo with chipotle crema (Seasoned slow cooked brisket cooked in banana batter) (GFO)	\$18
Crispy fried potatoes, red dragon salsa, jalapeno queso fundido (GFO/V)	\$12.50
or plain with aioli and ketchup	\$8.50
Marinated sesame cucumber – on a stick (GF/V)	\$3.50

Taco Clasico

\$9.50 each (6 inch soft shell – GFO available)

Chickpea doughnuts, adobo cauliflower with sesame salsa and queso (v)	\$8
Cumin and Corona battered market fish, tomatillo salsa, slaw and coriander	
Smoked beef rib, cumin onion, sour cream and spiced nuts	
Pork belly braised in beer, dark honey, banana leaf with fire pineapple	
Fire grilled garlic marinated steak, Ajillo mushrooms and fried capers	
Chilli pequin lamb, sweet potato, tomatillo-mint salsa	
Fire grilled recado rojo chicken, guacamole and peanut mole	

Taco Moderno

**Toasted crispy nori shell filled with your choice of the following...
\$10 each**

Roasted coconut, pumpkin seeds, garlic chilli and lime (v)	
Smoked salmon, kimchi, rice and roe	
Shredded chicken, green mango and lime salsa	
Crispy banana prawns Al Pastor, sweet and sour pineapple, smoked roja salsa	

Ceviche

Market fish, fresh lime, coconut, green chilli, avocado and pepitas (GF)	\$19
Ora king salmon, fresh citrus, ginger, red chilli and radish (GF)	\$19
Sesame marinated tuna 'nachos', nori, corn and sweet potato chips (GFO)	\$23

Especialidades

Chiwahwah's famous Mexican fried chicken (add guac, salsa, rocket leaves and other little delights \$9)	\$16.50
Chilli beef with roasted sweet potato, camomile, honey and ground pepitas (GF)	\$16.50
Quesadilla De Bistec Y Queso – Better known to us as 'steak and cheese' (guacamole and sour cream) (GFO)	\$17.50
Ajillo mushroom, corn and onion quesadilla with queso (guacamole and sour cream) (GFO/V)	\$17.50
Whole lamb neck, slow cooked in peanut mole with ancient upside down rice and traditional pickled pink eggs	\$29.50
Baby pork ribs marinated in onion, garlic and spices, slow cooked, fire grilled, lashed with sticky lime	\$25

La Ensalada / Las Veucluas

Aztec super seed salad with avocado, root vegetables and fresh lime (GF/V)	\$18.50
Citrus marinated yellow fin tuna with fresh coconut (GF)	\$28.50
Charred green beans, crumbled queso, olives and green garlic chimichurri (GF/V)	\$9
Roasted cauliflower steak, pomegranite, herbs, garlic and romesco salsa (GFO/V)	\$9
Roasted beets with avocado and habanero crema (GF/V)	\$9
Ajillo mushrooms and manchego (GF/V)	\$9

Platos

All the toppings chilli beef nacho's – platter of corn chips, chilli beef loaded with guacamole, cumin onions, black beans, jalapeno queso fundido and sour cream (GFO)	\$29
Add Ajillo mushroom and manchego	\$35
Garlic marinated steak, chimichurri, grilled onion and mushroom crema (GF) 250g skirt steak \$29.50 or 250g Wakanui sirloin \$39	
Mexico-City style whole roast achiote chicken, warm tortilla's, adobo cauliflower, cigar onions, slaw and 3 salsa's (approximately 30 minutes) (GFO)	\$45
Slow roasted chilli pequin whole lamb shoulder, warm tortilla's, sweet potato, roasted beets, slaw and 3 salsa's (approximately 30 minutes) (GFO)	\$59
Whole slow braised pork hock, crackling, Mojito apple salad, warm tortilla's, charred green beans and 3 salsa's (approximately 30 minutes) (GFO)	\$39
MEXICAN BEAST BOARD Half achiote chicken, chunk of chilli pequin lamb shoulder, garlic marinated steak, fire grilled baby pork ribs, warm tortilla's, slaw and salsa's (approximately 30 minutes) (GFO)	\$79

Gluten Free (GF) Gluten Free Option (GFO) Vegetarian (v)