

Postres

Chocolate coated, chocolate and banana brownie, peanut butter ice-cream, crema and ganache ☼	\$14.50
Lemon crèmeux filled with dulce de leche or grapefruit confit, churros tortilla chips	\$13
Coconut mousse, corn and almond crumble with mango sorbet ☼	\$15
Ice cream selection (3) – churros, peanut butter and vanilla bean	\$12.50
Berry Sangria – raspberry mousse, tangy berry chocolate ganache sangria juice and almond joconde ☼	\$14.50

Café

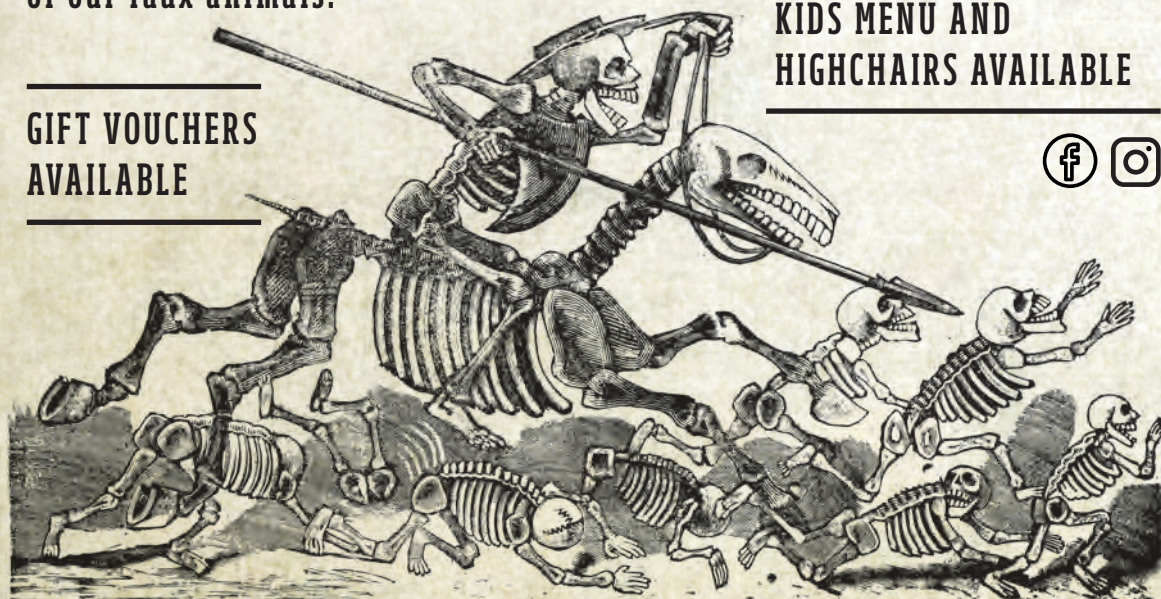
Café Sole (espresso)	\$4
Cortado (macchiato)	\$4.5
Americano	\$4
Café conleche (flat white)	\$4.5
Leche Manchada (latte)	\$4.5
Carajillo	\$9
(café solo with brandy or whiskey)	
Soy	\$0.5
Decaf	\$0.5
Syrups (Vanilla, Caramel, Hazelnut)	\$0.5

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



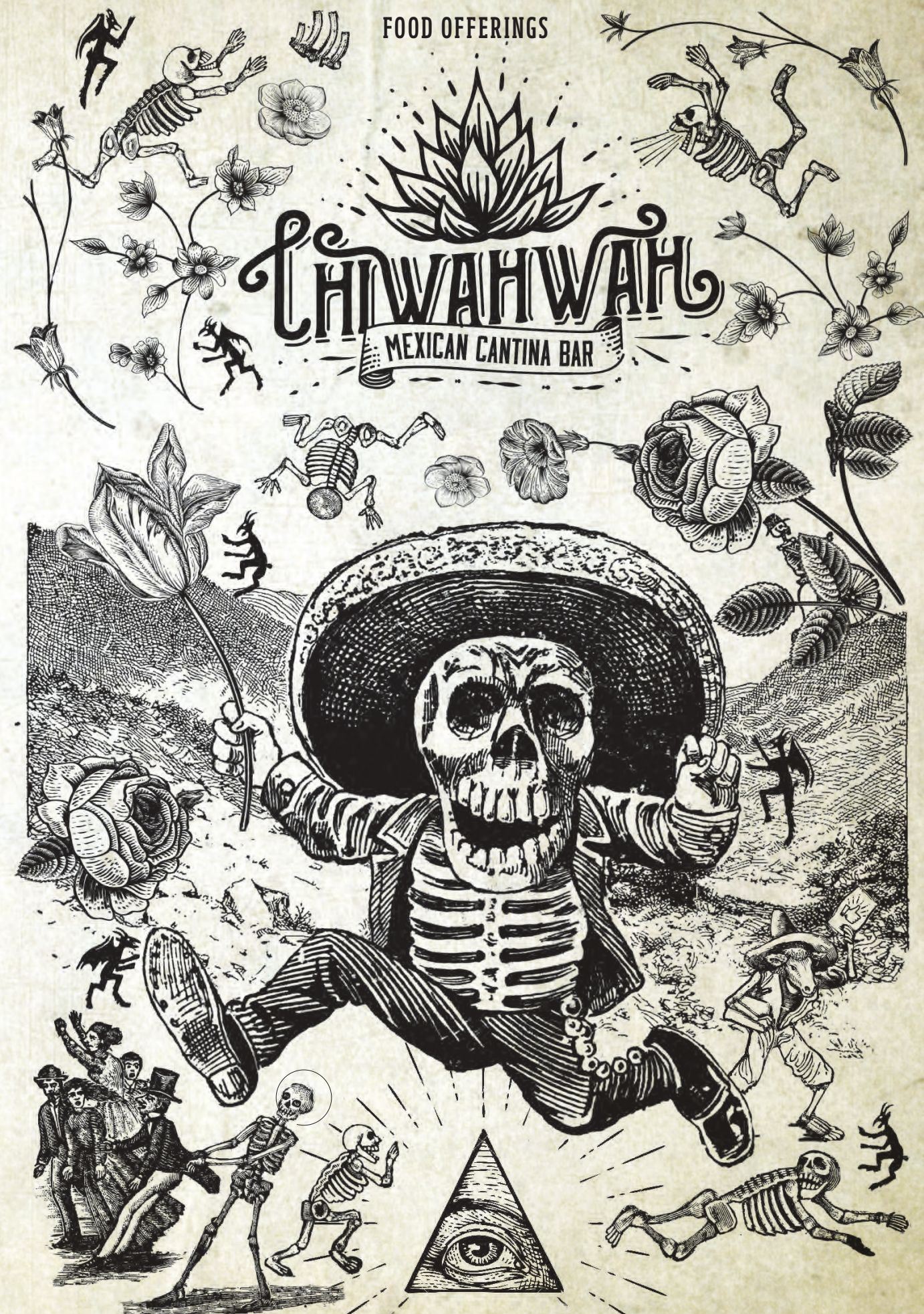
Day of the Dead Face Masks \$5

Sombrero \$5 Moustaches \$2

KIDS MENU AND HIGHCHAIRS AVAILABLE



FOOD OFFERINGS



CHIWAHWAH | THE TERRACE | CHRISTCHURCH | WWW.CHIWAHWAH.CO.NZ

Aperitivos / Entrantes

Hand hacked guacamole and corn chips	\$13
with pico de gallo	\$15
Ultimo plato fresco - guacamole, white bean salsa, pumpkin seed salsa served with raw vegetable selection, queso, corn, seaweed and sweet potato crisps	\$24
Mexican Monkey bread - baked flat bread topped with garlic queso fundido, jalapeno, pumpkin seed salsa and fresh herbs	\$14
Warm peanut mole and jalepeño queso fundido with corn chips	\$16
Fried tobacco squid with tomato and garlic	\$17.50
Beef mogo mogo with chipotle crema (Seasoned slow cooked brisket cooked in banana batter)	\$19
Crispy fried potatoes, red dragon salsa, jalapeno queso fundido	\$13.50
or peanut mole and jalapeno fundido	\$13.50
or plain with aioli and ketchup	\$8.90
or covered with chorizo, corn, cigar onion salsa, grilled cumin queso and sour cream	\$16.90
Marinated sesame cucumber – on a stick	\$3.50

Taco Clasico

\$9.90 each (6 inch soft shell – GFO available)

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	
Chickpea doughnuts, adobo cauliflower with sesame salsa and queso	\$8.50
Citrus marinated duck leg, achiotte verde, spring onions and cucumber	\$13

Taco Moderno

Toasted crispy nori shell filled with your choice of the following...

\$11.50 each

Roasted coconut, pumpkin seeds, garlic chilli and lime
Smoked salmon, kimchi, rice and roe
Shredded chicken, green mango salad with lime salsa
Soft shell crab, Al Pastor, sweet and sour pineapple, smoked roja salsa

Ceviche

Market fish, fresh lime, coconut, green chilli, avocado and pepitas	\$19.9
Ora king salmon, fresh citrus, ginger, red chilli and radish	\$19.9

Lados

Pico de gallo \$4 / Guacamole \$6 / Queso fundido \$5 / Tortillas 3 – \$1.60 5 – \$2.50 / Aioli \$2
Sour cream \$2 / Ketchup \$2 / Red dragon salsa \$3 / Chipotle crema \$3 / Pickled jalapenos \$3
Corn chips \$5 / Peanut mole \$5 / Miso crema \$3 / Mexican slaw \$7

Gluten Free  Gluten Free Option  Vegetarian  Vegan  Dairy Free  Dairy Free Option 

Especialidades

Chiwahwah's famous Mexican fried chicken (add guac, salsa ,rocket leaves and other little delights \$10.50)	\$17.50
Mexican fried chicken torta (3) – our famous fried chicken sandwiched with toasted bun, pickled cucumber and miso crema	\$18
Chilli beef with roasted sweet potato, sour cream, camomile, honey and ground pepitas	\$18
Sopa Seca - black bean noodles with tomato, chilli, garlic salsa, corn crema and goats queso	\$19
Quesadilla De Bistec Y Queso – Better known to us as ‘steak and cheese’ (guacamole and sour cream)	\$19
Shredded achiotte chicken Quesadilla with BBQ guava salsa and 3 queso (with guacamole and sour cream)	\$19
Ajillo mushroom, corn and onion quesadilla with queso (guacamole and sour cream)	\$19
Lamb & chorizo alambres, oregano and garlic marinated fire grilled lamb leg skewers, chorizo, red onion, peppers with white bean truffle salsa (3) \$19.50 (5) \$29.90	
Baby pork ribs marinated in onion, garlic and spices, slow cooked, fire grilled, lashed with sticky lime with slaw	\$28
Carne Asada - garlic marinated fire grilled steak with pepita chimichurri and smoked cumin salt - 200g Black origin Wagyu flank \$29.90 or 300g Pure South Sirloin \$25 - add crispy potatoes and aioli \$5.50	

La Ensalada / Las Veucluas

Aztec super seed salad with avocado, root vegetables and fresh lime	\$19
Salad of ice berg, greens, corn, chorizo, radish and blue queso crema	\$13
Roasted cauliflower steak, pomegranite, herbs, garlic and romesco salsa	\$11
Charred green beans, crumbled queso, olives and green garlic chimichurri	\$9.50
Agave roasted beets with avocado and habanero crema	\$9.50
Ajillo mushrooms and manchego	\$9.50

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	\$31
Add Ajillo mushroom and manchego	\$36
Prime beef rib barbacoa (slab of braised fire grilled rib with mushroom crema), crispy fried potatoes - aioli, salad of iceberg, corn, chorizo, radish and blue queso salsa	\$49
Mexico-City style whole roast achiotte chicken, warm tortilla's, chorizo corn, cigar onions, slaw and 3 salsa's (approximately 30 minutes)	\$47
Slow roasted chilli pequin whole lamb shoulder, warm tortilla's, sweet potato, roasted beets, slaw and 3 salsa's (approximately 30 minutes)	\$62
Whole slow braised pork hock, crackling, Mojito apple salad, warm tortilla's, charred green beans and 3 salsa's (approximately 30 minutes)	\$39
MEXICAN BEAST BOARD Half achiotte 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)	\$85

Please inform your wait person if you have any food allergies/intolerances. All our dishes may contain traces of nuts.
Halal is available, please ask.