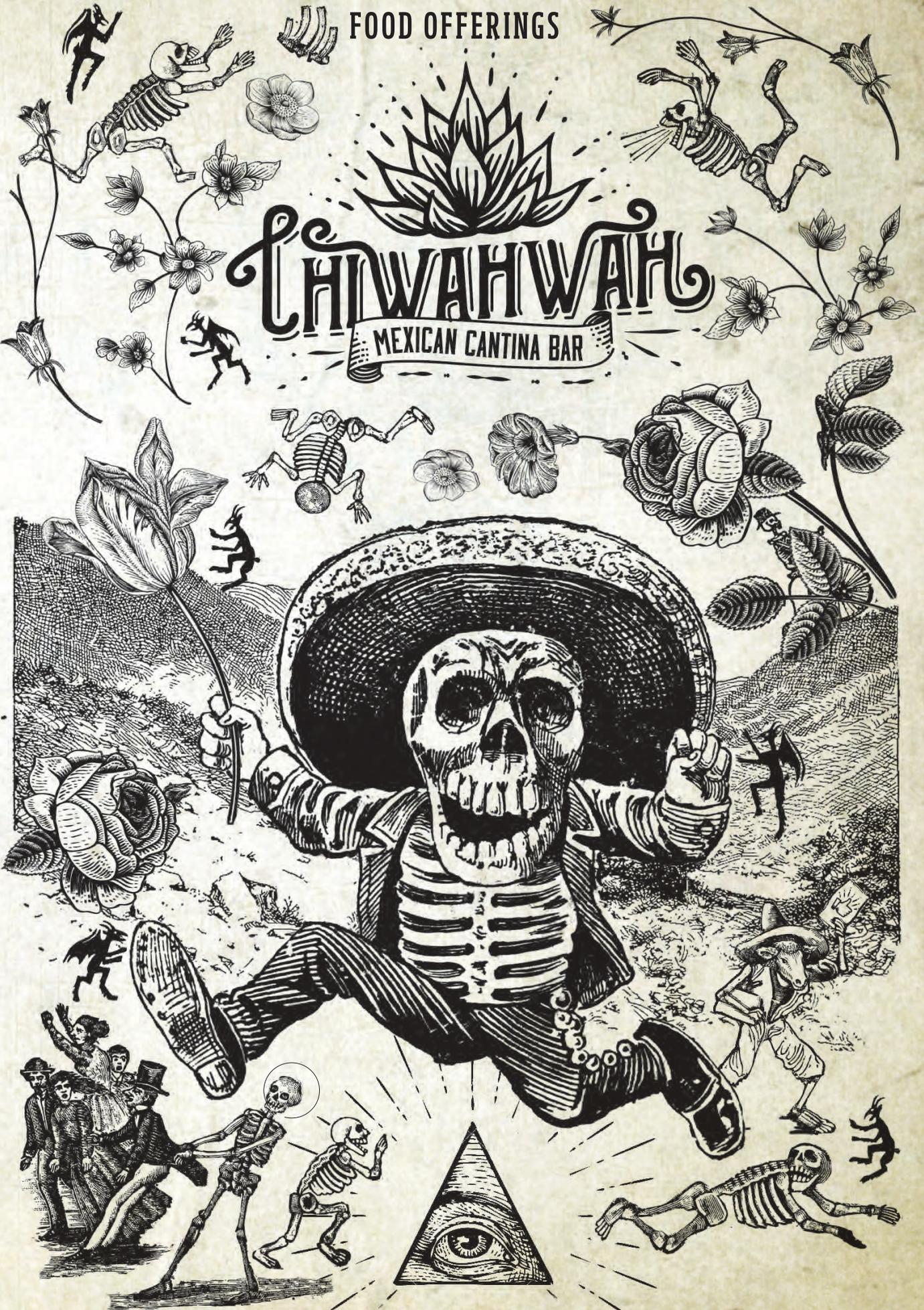


FOOD OFFERINGS

CHIWAHWAH

MEXICAN CANTINA BAR



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

Aperitivos / Entrantes

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| Hand hacked guacamole and corn chips (GF) (V) | \$13.9 |
| with pico de gallo (GF) (V) | \$16.5 |
| Ultimo plato fresco - guacamole, white bean salsa, pumpkin seed salsa served with raw vegetable selection, queso, corn, seaweed and sweet potato crisps (GF) (V) (D) | \$25.7 |
| Mexican Monkey bread - baked flat bread topped with garlic queso fundido, jalapeno, pumpkin seed salsa and fresh herbs (V) | \$15 |
| Warm peanut mole and jalepeño queso fundido with corn chips (V) | \$17 |
| Fried tobacco squid with tomato and garlic (GF) (V) | \$18.7 |
| Beef mogo mogo with chipotle crema (Seasoned slow cooked brisket cooked in banana batter) (GF) (D) | \$20.2 |
| Crispy fried potatoes, red dragon salsa, jalapeno queso fundido (GF) (V) | \$14.5 |
| or peanut mole and jalapeno fundido | \$14.5 |
| or plain with aioli and ketchup (D) (V) | \$9.7 |
| or covered with chorizo, corn, cigar onion salsa, grilled cumin queso and sour cream (GF) | \$18 |
| Marinated sesame cucumber - on a stick (GF) (V) | \$3.7 |

Taco Clasico

\$10.7 each (6 inch soft shell - GFO available)

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| Cumin and Corona battered market fish, tomatillo salsa, slaw and coriander (GF) (D) | |
| Smoked beef rib, cumin onion, sour cream and spiced nuts (GF) (D) | |
| Pork belly braised in beer, dark honey, banana leaf with fire pineapple (GF) (D) | |
| Fire grilled garlic marinated steak, Ajillo mushrooms and fried capers (GF) (D) | |
| Chilli pequin lamb, sweet potato, tomatillo-mint salsa (GF) (D) | |
| Fire grilled recado rojo chicken, guacamole and peanut mole (GF) (D) | |
| Chickpea doughnuts, adobo cauliflower with sesame salsa and queso (D) (V) | \$9.2 |
| Citrus marinated duck leg, achiote verde, spring onions and cucumber (GF) | \$13.9 |

Taco Moderno

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

\$12.4 each

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

Ceviche

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| Market fish, fresh lime, coconut, green chilli, avocado and pepitas (D) (GF) | \$21.5 |
| Ora king salmon, fresh citrus, ginger, red chilli and radish (D) (GF) | \$21.5 |

Lados

Pico de gallo \$4.2/ Guacamole \$6.3/ Queso fundido \$6.2/ Tortillas 3 - \$2 or 5 - \$3/ Aioli \$2
 Sour cream \$2 / Ketchup \$2 / Red dragon salsa \$3.1/ Chipotle crema \$3.1/ Pickled jalapenos \$3.1
 Corn chips \$5.3 / Peanut mole \$5.7/ Miso crema \$3.1/ Mexican slaw \$7.3

Gluten Free (GF) Gluten Free Option (GF) Vegetarian (V) Vegan (V) Dairy Free (D) Dairy Free Option (D)

Especialidades

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| Chiwahwah's famous Mexican fried chicken (add guac, salsa ,rocket leaves and other little delights \$11.0) | \$18.8 |
| Mexican fried chicken torta (3) – our famous fried chicken sandwiched with toasted bun, pickled cucumber and miso crema | \$19.5 |
| Chilli beef with roasted sweet potato, sour cream, camomile, honey & ground pepitas (🚫🌱) | \$19.2 |
| Quesadilla De Bistec Y Queso – Better known to us as 'steak and cheese' (guacamole and sour cream) (🌱) | \$20.5 |
| Shredded achiote chicken Quesadilla with BBQ guava salsa and 3 queso (with guacamole and sour cream) (🌱) | \$20.5 |
| Ajillo mushroom, corn and onion quesadilla with queso (guacamole and sour cream) (🌱🌱) | \$20.5 |
| Lamb & chorizo alambres, oregano and garlic marinated fire grilled lamb leg skewers, chorizo, red onion, peppers with white bean truffle salsa (🌱) (3) \$20.9 (5) \$32 | |
| Baby pork ribs marinated in onion, garlic and spices, slow cooked, fire grilled, lashed with sticky lime with slaw (🌱🌱) | \$29.5 |
| Carne Asada – garlic marinated fire grilled steak with pepita chimichurri and smoked cumin salt 200g Marble masters fillet \$31 or 300g Pure South Sirloin \$27.3 - add crispy potatoes and aioli \$5.7 | |

La Ensalada/Las Veuclusas

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| Aztec super seed salad with avocado, root vegetables and fresh lime (🌱🌱🌱) | \$21 |
| Salad of ice berg, greens, corn, chorizo, radish and blue queso crema (🌱🌱) | \$14 |
| Roasted cauliflower steak, pomegranite, herbs, garlic and romesco salsa (🌱) ✓ | \$13 |
| Charred green beans, crumbled queso, olives and green garlic chimichurri (🌱🌱🌱) | \$11 |
| Agave roasted beets with avocado and habanero crema (🌱🌱🌱) | \$11 |
| Ajillo mushrooms and manchego (🌱🌱🌱) | \$11 |

Platos

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| 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 (🌱🌱) | \$33.6 |
| Add Ajillo mushroom and manchego | \$38.3 |
| 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 (🌱) | \$39 |
| Mexico-City style whole roast achiote chicken, warm tortilla's, chorizo corn, cigar onions, slaw and 3 salsa's (approximately 30 minutes) (🌱🌱) | \$49.9 |
| Slow roasted chilli pequin whole lamb shoulder, warm tortilla's, sweet potato, roasted beets, slaw and 3 salsa's (approximately 30 minutes) (🌱) | \$66 |
| Whole slow braised pork hock, crackling, Mojito apple salad, warm tortilla's, charred green beans and 3 salsa's (approximately 30 minutes) (🌱🌱) | \$42 |
| 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) (🌱🌱) | \$91 |

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.

Postres

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| Chocolate coated, chocolate and banana brownie, peanut butter ice-cream, crema and ganache (🍷) | \$15.5 |
| Lemon crèmeux filled with dulce de leche or grapefruit confit, churros tortilla chips | \$13.9 |
| Coconut mousse, corn and almond crumble with mango sorbet (🍷) | \$15.9 |
| Ice cream selection (3) – raspberry, peanut butter and vanilla bean | \$13.5 |
| Berry Sangria – raspberry mousse, tangy berry chocolate ganache sangria juice and almond joconde (🍷) | \$15.5 |

Café

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| Café Sole (espresso) | \$4.5 |
| Cortado (macchiato) | \$5 |
| Americano | \$4.5 |
| Café conleche (flat white) | \$5 |
| Leche Manchada (latte) | \$5 |
| Carajillo | \$10.5 |
| (café solo with brandy or whiskey) | |
| Soy | \$0.7 |
| Decaf | \$0.7 |
| Syrups (Vanilla, Caramel, Hazelnut) | \$0.7 |

Te Caliente

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| English Breakfast | \$5.4 |
| Earl Grey | \$5.4 |
| Peppermint | \$5.4 |
| Green Tea | \$5.4 |
| Lemon, honey & ginger | \$4.4 |

Please enjoy the beauty of our faux animals.

GIFT VOUCHERS AVAILABLE

Port & Vino De Postre

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|--------------------------------------|----------|
| Charcoal Gully Late Harvest | \$69 |
| Central Otago Gewürztraminer (750ml) | |
| Mount Difficulty | \$21/70 |
| Late Harvest Riesling (375ml) | |
| Sandeman 20 year (60ml) | \$18.5/- |
| St Remy VSOP Brandy (60ml) | \$11.5 |

Tequila Liqueur

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|---------------------------|--------|
| Patron XO Café | \$11.6 |
| Patron XO Café Dark Cocoa | \$11.6 |
| 1800 Coconut Tequila | \$11.6 |
| Damiana Herbal | \$13.5 |
| Agavero | \$13.5 |
| Xanath Crema de Vanilla | \$13 |



Day of the Dead Face Masks \$5.5

Sombrero \$8 Moustaches \$5

KIDS MENU AND HIGHCHAIRS AVAILABLE

