

## Postres

Chocolate lover – dark chocolate mousse, chocolate sponge with raspberry, guava confit, chocolate ice cream	☒	\$18
Exotic pineapple cheesecake – lemon mousse pineapple and rum compote with coconut crumble	☒	\$18
Deliosa Badass chocolate brownie, warmed dulce de leche and vanilla bean ice cream	☒	\$17
Ice cream / sorbet selection (3) watermelon sorbet, chocolate ice cream and vanilla bean ice cream		\$15

## Café

Café Sole (espresso)	\$5.5
Cortado (macchiato)	\$6
Americano	\$5.5
Café conleche (flat white)	\$6
Leche Manchada (latte)	\$6
Carajillo	\$12
(café solo with brandy or whiskey)	
Soy	\$0.8
Decaf	\$0.8
Syrups (Vanilla, Caramel, Hazelnut)	\$0.8

## Te Caliente

English Breakfast	\$5.5
Earl Grey	\$5.5
Peppermint	\$5.5
Green Tea	\$5.5
Ginger Limoncello	\$4.5

## Port & Vino De Postre

Charcoal Gully Late Harvest	\$78
Central Otago Gewürztraminer (750ml)	
Askerne Hawke's Bay	\$16/66
Late Harvest Gewürztraminer (90ml/375ml)	
St Remy VSOP Brandy (30ml)	\$12.3
Sandeman 10 year (60ml)	\$15
Sandeman 20 year (60ml)	\$20.5

## Tequila Liqueur

Old Jenkins Cerveza	\$14
1800 Coconut Tequila	\$14
Xanath Crema de Vanilla	\$15.5
Agavero	\$15
Damiana Herbal	\$16.5

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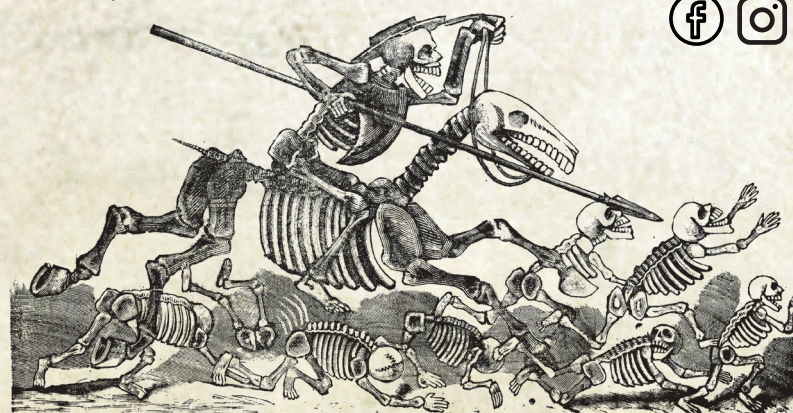


Sombrero \$10 Moustaches \$5  
Day of the Dead  
Face Masks \$6.50



KIDS MENU AND  
HIGHCHAIRS AVAILABLE

GIFT VOUCHERS  
AVAILABLE



## FOOD OFFERINGS



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



Aperitivos / Entrantes

Hand hacked guacamole and corn chips	\$16.5
with pico de gallo	\$19.5
Ultimo plato fresco – guacamole, white bean salsa, pumpkin seed salsa served with raw vegetable selection, queso, seaweed and sweet potato crisps	\$33.5
Chiwahwah’s Mexican Monkey bread – baked flat bread topped with garlic queso fundido, jalapeno, pumpkin seed salsa and fresh herbs	\$21
Warm peanut mole and jalepeño queso fundido with corn chips	\$19.9
Fried tobacco squid with tomato and garlic	\$21.5
Beef mogo mogo with chipotle crema (Seasoned slow cooked brisket cooked in banana batter)	\$26
Crispy fried potatoes, red dragon salsa, jalapeno queso fundido	\$16.9
or peanut mole and jalapeno fundido	\$16.9
or plain with aioli and ketchup	\$12.5
or covered with chorizo, corn, cigar onion salsa, grilled cumin queso and sour cream	\$21.9

Taco Clasico

\$13.5 each (6 inch soft shell – GFO available)

All tacos served with Mexican slaw and aioli

Cumin and Corona battered market fish, tomatillo salsa, slaw, fried capers and coriander	
Smoked beef rib, cumin onion, sour cream and spiced nuts	
Pork belly braised in beer, dark honey, banana leaf with fire grilled pineapple	
Fire grilled garlic marinated steak, ajillo mushrooms, mustard and fried capers	
Chilli pequin lamb, sweet potato, tomatillo-mint salsa	
Fire grilled recado rojo chicken, guacamole and peanut mole	
Chickpea doughnuts, adobo cauliflower, fried capers with seasame salsa and queso	\$11
Citrus marinated duck leg, achiotte verde, spring onions and cucumber	\$16.5

Taco Moderno

Toasted crispy nori (seaweed) shell filled with your choice of the following... \$16 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

Marinated raw market fish, fresh lime, coconut, green chilli, avocado and pepitas	\$23.9
Market fresh Salmon, fresh citrus, ginger, red chilli and radish	\$23.9

Lados

Pico de gallo \$5 / Guacamole \$9 / Queso fundido \$6.7 / Tortillas 3 – \$3 or 5 – \$4.5 / Aioli \$3.5  
Sour cream \$4 / Ketchup \$3.5 / Red dragon salsa \$3.7 / Chipotle crema \$3.5 / Pickled jalapenos \$3.5  
Corn chips \$5.9 / Peanut mole \$6.5 / Miso crema \$3.5 / Mexican slaw \$8

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

Especialidades

Chiwahwah’s famous Mexican fried chicken (add guac, salsa, rocket leaves and other little delights \$13.50)	\$22
Mexican fried chicken torta (3) – our famous fried chicken sandwiched with toasted bun, pickled cucumber and miso crema	\$23.5
Chilli beef with roasted sweet potato, sour cream, camomile, honey & ground pepitas	\$24.5
Quesadilla De Bistec Y Queso – Better known to us as ‘steak and cheese’ (guacamole and sour cream)	\$24.5
Shredded achiotte chicken Quesadilla with BBQ guava salsa and 3 queso (with guacamole and sour cream)	\$24.5
Ajillo mushroom, corn and onion quesadilla with queso (guacamole and sour cream)	\$24.5
Wagyu beef & mushroom alambres, oregano & garlic marinated fire grilled beef rump skewers, red onion, peppers with white bean truffle salsa & hot peppercorn crema (2) \$21 (4) \$39	
Lamb & chorizo alambres, oregano and garlic marinated fire grilled lamb leg skewers, chorizo, red onion, peppers with white bean truffle salsa (2) \$21 (4) \$39	
Baby pork ribs marinated in onion, garlic and spices, slow cooked, fire grilled, lashed with sticky lime sauce and slaw	\$35.5
Carne Asada – garlic marinated fire grilled steak with pepita chimichurri and smoked cumin salt	
200g Prime fillet tenderloin	\$37
250g Pure South Sirloin	\$33
- add crispy potatoes and aioli	\$7.5

La Ensalada/Las Verduras

Aztec super seed salad with avocado, root vegetables and fresh lime	\$24.5
Roasted cauliflower steak, pomegranate, herbs, garlic and romesco salsa	\$16.5
Charred green beans, crumbled queso, olives and green garlic chimichurri	\$15.5
Agave roasted beets with avocado and habanero crema	\$15.5
Ajillo mushrooms and manchego	\$15.5

Platos

All the toppings chilli beef nacho’s – platter of corn chips, chilli beef loaded with guacamole, cumin onions, black beans, jalapeno queso fundido, pico de gallo and sour cream	S L \$25/39
Mexico-City style whole roast achiotte chicken, warm tortillas, chorizo corn, cigar onions, slaw and 3 salsa’s (approximately 30 minutes)	\$61
Slow roasted chilli pequin whole lamb shoulder, warm tortillas, sweet potato, roasted beets, slaw and 3 salsa’s (approximately 30 minutes)	\$85
Whole slow roasted pork hock, crackling, Mojito apple salad, warm tortillas, charred green beans and 3 salsa’s (approximately 30 minutes)	\$55
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)	\$115

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.