



2 COURSE MENU

2 STARTERS - 1 MAIN

£25

ADD DESSERT FOR : £5

STARTERS (2 STARTERS PER PERSON)

(Pardon Me Sir Peppers) Padron Peppers (VG)
Chilli, lime & smoked sea salt

Jalapeño Poppers (V)
Melted cheese, nori salt & smoked chipotle ketchup

Mini Chorizo Bites
Parmesan & summer truffle honey

Tuna Ceviche Tostadas
Smashed avocado, ichimi spiced tuna, tear drop radish, toasted sesame

Crispy Red Belly Pork Tostadas
Pickled fennel, hot sauce aioli, toasted sesame.

Chicken Tinga Quesadilla
Slow-cooked chicken in rich spicy tomato sauce, mozzarella & chipotle sour cream

Grilled Vegetables (V) Quesadilla
Grilled mixed peppers, courgette, onions mozzarella & chipotle sour cream

Baked Mushrooms (V) Quesadilla
Baked mushrooms, mozzarella & vegan avocado aioli

MAIN

(Corn GF tortilla available)

Red Belly Pork Tacos
Honey chilli, spring onion vinegar, dark miso & lime slaw

Panko Fried Chicken Tacos
Truffle mac & cheese, pickled jalapeños & red chilli nahm jim

Tempura Cod Tacos
Smashed edamame & peas, tartare sauce, spring onion, red chilli, curly chips & lime

Sweet & Spicy Cauliflower Tacos (VG)
Cauliflower in gochujang spices, avocado lime slaw, vegan avocado aioli, crispy shallots

Chilli Crusted Tofu (VG) Tacos
Tamarind black beans, guacamole, spring onion, red chilli & fried mint

DESSERT

Chocolate filled churros mess (N)

Vanilla ice cream, caramel popcorn, meringue, cookie crumbs, salted caramel & chocolate sauce



CHEEKY CHICOS
MEXICAN FUSION CUISINE