



£25 - 2 COURSE MENU

1 STARTERS - 1 MAIN

£30 - 3 COURSE MENU

1 STARTERS - 1 MAIN - 1 DESSERT

STARTERS

(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