



STARTERS / FLAVOURS OF MEXICO

SALT & CHILLI SQUID (DF, GF) \$21

w/lime, sumac, chilli, coriander, vegan chipotle mayo

CHILLI CON 'QUESO (GF, V) \$16

cheesy fondue w/jalapeno, onion, garlic, capsicum served with corn chips

CORN CHIPS (DF, GF, VG) \$16

w/guacamole, pico de gallo, salsa roja

PORK RIBS (½ RACK) (GF) \$23

marinated in smoky chipotle adobo served w/salad of pico de gallo, charred corn, feta, pickled spanish onion, toasted pepitas

TAQUITOS (GF) 2/\$16 OR 4/\$30

choice of beef or chicken rolled in corn tortilla, deep fried served w/side salad, red rice, vegan chipotle mayo

CAULIFLOWER POPCORN (V) \$18

shallow fried cauliflower florets served w/jalapeno aioli

JALAPENO POPPERS (V) \$16

4 cream cheese filled jalapenos, lightly crumbed, fried, served w/salsa roja

CORN TENTACLES (GF, V) \$18

served w/feta, lime, chilli, coriander, smoked paprika

FRIES (DF, GF, VG) \$12

w/vegan chipotle mayo



DAIRY FREE (DF). GLUTEN FREE (GF). VEGETARIAN (V). VEGAN (VG)

Please notify staff of any allergies. All care is taken however we cannot guarantee that meals will not contain traces of allergens.

WELCOME TO

CHIDO CANTINA



TACOS

2 of the same per serve on dona cholita soft corn tortillas (GF) \$21

16HR SLOW COOKED BEEF BRISKET

w/salsa roja, fried shallots, pickled spanish onion, tomatillo salsa (DF, GF)

CHORIZO & ROASTED POTATO

w/habanero mayo, cucumber, jalapeno, spanish onion salsa (DF, GF)

CHICKPEA BATTERED TROPICAL SNAPPER

w/slaw, pico de gallo, guacamole, tomatillo salsa, vegan chipotle mayo (DF, GF)

SALT & CHILLI SQUID

w/sumac, lime zest, mango, pico de gallo, slaw, chilli, vegan chipotle mayo (DF, GF)

SLOW ROASTED PULLED PORK

w/pineapple, pico de gallo, salsa roja, coriander (DF, GF)

SLOW ROASTED BARBECUED CHICKEN

w/charred corn, feta, jalapeno, guacamole, tomatillo salsa (GF)

CHARGRILLED CAULIFLOWER

w/fried kale, vegan chipotle mayo, pico de gallo, salsa roja (DF, GF, VG)

ROASTED SWEET POTATO

w/vegan chipotle mayo, feta, spiced pepitas, guacamole, salsa roja (GF, V)



COLD DRINKS

JARRITOS MEXICAN SODA \$7
COLA, GUAVA, PINEAPPLE, MANDARIN, LIME

CANS \$5
COKE, COKE ZERO, LEMON SOLO, SCHWEPES LEMONADE

BUNDABERG \$7
GINGER BEER, LEMON & LIME BITTERS

JUICES/POPPERS \$4.50
APPLE, TROPICAL

SPARKLING MINERAL WATER \$10
SAN PELLEGRINO, 750ML

SCHWEPES \$6
SODA WATER, TONIC WATER, DRY GINGER

KIDS MENU

NACHOS \$15
choice of: black beans, pulled pork, chicken or beef w/corn chips, salsa, cheese, sour cream

BURRITO \$15
choice of: pulled pork, chicken or beef w/rice, black beans, cheese, salsa

QUESADILLA \$15
choice of: black beans, pulled pork, chicken or beef w/salsa, cheese

CHICKEN NUGGETS & CHIPS \$15
w/dressed leaves, pico de gallo salad, side of tomato sauce

BATTERED FISH & CHIPS \$15
w/dressed leaves, pico de gallo salad, side of tomato sauce

VANILLA ICE-CREAM W/ TOPPING \$5
choice of: chocolate, strawberry or caramel

CHIDOCANTINA
 CHIDO CANTINA LENNOX HEAD
 WWW.CHIDOCANTINA.COM

NACHOS

\$30

dona cholita corn totopos topped w/salsa roja, shredded cheese, guacamole, pico de gallo

16 HR SLOW COOKED BEEF BRISKET (GF)

SLOW ROASTED BARBECUE CHICKEN (GF)

SLOW ROASTED PULLED PORK (GF)

CHARGRILLED CAULIFLOWER & BLACK BEAN (V)



BOWLS

\$30

all served w/red rice, mixed leaf, bean salad, pickled veg, pico de gallo, guacamole, coriander + corn chips

SALT & CHILLI SQUID (DF, GF)

CHARGRILLED CAULIFLOWER (GF, VG)

SLOW ROASTED BARBECUE CHICKEN (GF)

16 HR SLOW COOKED BEEF BRISKET (GF)

SLOW ROASTED PULLED PORK (GF)



QUESADILLAS

\$28

all served on 12 inch flour tortilla

CHORIZO & ROASTED POTATO

w/shredded cheese, pickled spanish onion, salsa roja

SLOW ROASTED BARBECUED CHICKEN

w/shredded cheese, salsa roja, pico de gallo, charred corn, jalapeno

BLACK BEAN

w/shredded cheese, baby spinach, salsa roja, feta (V)

ENCHILADAS

\$30

(2) served in corn tortilla with a house blend of mexican spice, mix leaf, pico de gallo on a bed of red rice + corn chips

CHICKEN

w/spanish onion, capsicum, picante, shredded cheese (GF)

BEEF

w/spanish onion, capsicum, picante, shredded cheese (GF)

PINTO & BLACK BEANS

w/zucchini, spanish onion, capsicum, picante, shredded cheese (GF, V)



BURRITOS

\$29

served on 12 inch flour tortilla w/red rice, black beans, salsa roja, guacamole, pico de gallo, shredded cheese, tomatillo salsa + corn chips

16 HR SLOW COOKED BEEF BRISKET

CHICKPEA BATTERED TROPICAL SNAPPER

SLOW ROASTED BARBECUE CHICKEN

SLOW ROASTED PULLED PORK

CHARGRILLED CAULIFLOWER (V)

EXTRAS

+ GUACAMOLE	\$4
+ JALAPENOS	\$3
+ SOUR CREAM	\$4
+ BLACK BEANS	\$4
+ CHARRED CORN	\$3
+ EXTRA CHEESE	\$4
+ FETA	\$3
+ EXTRA MEAT	\$6
+ SIDE OF FRIES	\$6



CHIMICHANGA

\$29

crispy fried 12 inch flour tortilla with a blend of mexican spice served w/red rice, mix leaf, pico de gallo, sour cream + corn chips

BEEF

w/capsicum, spanish onion, shredded cheese, salsa roja

CHICKEN

w/capsicum, spanish onion, shredded cheese, salsa roja



CHILLI CON CARNE

\$28

ground beef, kidney bean, capsicum, onion, garlic, tomato, mexican spices served w/red rice, + corn chips (GF, DF)



DESSERT

CHURROS

\$18

6 pieces lightly dusted in cinnamon sugar served w/rich dark chocolate & sea salt sauce, whipped cream/seasonal berry side



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Credit card surcharge 1.1% and AMEX 2.5%.

50c surcharge per order for environmental take away packaging.

15% surcharge on public holidays and 10% surcharge on Sundays (when open).