CHIDO CANTINA

More than Mexican

starters

guacamole $19

fresh local avocado seasoned and served w/Dona Cholita organic corn totopos, pico de gallo & smoky salsa roja GF V VG

chilli con queso $19

pan fried warm cheesy dip w/jalapeno, onion, garlic, capsicum served w/ local Dona Cholita organic corn totopos GF V

corn ribs $18

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

chido croquetas $20

hand rolled rolled w/ charred corn, jalapeno, cream cheese, spices fried in a crispy panko crumb served w/herb crema V

salt & chilli squid $22

Hand cut strips lightly dusted in sea salt, black pepper, sumac and gently fried,served w/slaw, pico de gallo, chilli, mango, coriander, lime wedge & house made vegan chipotle mayo GF DF

fries $13

extra crisp Australian russet potato served lightly salted w/house made vegan chipotle mayo GF DF V

kids menu all $15

quesadilla

flour tortilla, jack cheese, salsa roja beef, chicken, or bean

nachos

corn totopos, jack cheese, salsa roja beef, chicken,or bean GF

nuggets/fries

crumbed chicken nuggets & fries lettuce, pico de gallo

extras...yes please!!

guacamole	5	red rice	4	jack cheese	5
sour cream	4	jalapeno	3	mexican beans	5
charred corn	4	extra meat	8	aioli	3
mango	2	salsa roja	3	corn totopos	5
feta	4	tomatillo	3		
pico de gallo	5	chipotle	3		

tacos (2 same)

CLASSICS RANGE $21

16HR slow cooked beef brisket

w/house made smoky salsa roja, fried shallots, pickled Spanish onion, tomatillo salsa GF DF

slow roasted BBQ chicken

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

chargrilled cauliflower

w/roasted kale, house made vegan chipotle mayo, pico de gallo, house made smoky salsa roja DF GF V VG

roasted sweet potato

w/house made vegan chipotle mayo, feta, spiced pepitas, guacamole, house made smoky salsa roja GF V VG(no feta)

PREMIUM PLUS $23

chickpea battered snapper

w/slaw, pico de gallo, guacamole, tomatillo salsa, house made vegan chipotle mayo, fresh lime DF GF

salt & chilli squid

Hand cut squid w/sumac, mango, pico de gallo, slaw, chilli, house made vegan chipotle mayo,fresh lime DF GF

zesty prawn

marinated prawns w/house made chipotle vegan mayo,shredded iceberg, lemon zest, garlic, cucumber salsa, fresh lime DF GF

dessert

$18

churros (6)

served w/ house made dark chocolate & sea salt sauce V VG

cold drinks

jarritos mexican soda $8
cola, guava, pineapple, mandarin, lime

cans $6
coke, coke zero, schweppes lemonade, schweppes solo

bundaberg $7.50
ginger beer

juices/poppers $4.50
apple, orange

sparkling mineral water $10
san pellegrino 750ml

schweppes mixers $6.60
soda water, dry ginger ale,tonic water

mocktails

why miss out on the fun!

flower power $15
rose water, lime juice, watermelon,mint, simple syrup,soda

flamingo sour $15
rosso, watermelon, lime, grapefruit, agave, aquafaba

more than mexican

summer season specials

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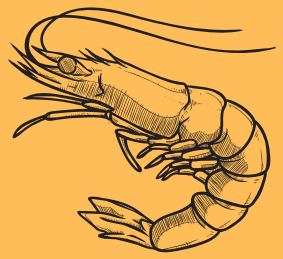


local ballina king prawn tostada (3) $33
corn tortillas lightly fried till crisp, topped w/ guacamole, shredded iceberg, local Ballina king prawns, baby capers, lemon zest, dill, chilli, crumbled feta and lemon wedge GF DF(no feta)

Local wild caught tuna tostadita (5) $28
a japanese inspired bite size corn tortilla lightly fried till crisp, topped w/guacamole, local wild caught tuna, ponzu, ginger, soy, black sesame, spring onion DF GF

taco tuesday/wednesday evenings*
$9 each (minimum 2 of same)

happy hour daily 5-6pm
tap beer $8 schooners
house red/white/rose $9
$16 classic/chilli margs

*selection from classics range, two of same per serve, no changes, excl. NSW/QLD holidays

$12
frozen daquiris during happy hour every day

credit card surcharge 1.1% AMEX 2.5%
environmental packaging surcharge 50c
Saturday surcharge 10% Public Holiday surcharge 15%

GF DF V VG all care is taken however we cannot guarantee that meals won't contain trace allergens

big bowls $32

all served w/ red rice, mixed leaf, bean salad, pickled veg, pico de gallo, guacamole, coriander, charred corn,lime wedge & corn totopos

salt & chilli squid

hand cut strips lightly dusted in sea salt, black pepper, mexican spice finished w/ fresh chilli and lime GF DF

16HR slow cooked beef brisket

crowd favourite slow cooked & flavour packed w/pickled spanish onion, coriander,crispy onions GF

slow roasted barbecue chicken

chidos popular chipotle chicken, coriander GF

chargrilled cauliflower

cauli florets with a flavoursome rub of smoked paprika & cumin, agave roasted sweet potato sticks, kale,pepitas GF DF V VG

our enchiladas $33

rolled to order in local organic corn tortillas with a house blend of Mexican spices, capsicum ,spanish onion,smoky salsa roja & jack cheese. served w/red rice, mixed leaf, pico de gallo, coriander, corn totopos GF

16 HR slow cooked beef brisket

slow roasted barbecue chicken

mexican bean V

the chimichanga $33

Crispy fried 12 inch tortilla with a blend of Mexican spice, served w/ red rice, mixed leaf, pico de gallo, sour cream and corn totopos

16HR slow cooked beef brisket

w/ Spanish onion, capsicum, smoky salsa roja, jack cheese

slow roasted barbecue chicken

w/ Spanish onion, capsicum, smoky salsa roja, jack cheese

big burritos $32

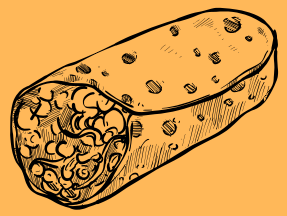
12 inch flour tortilla filled w/ red rice, black bean, guacamole, pico de gallo, smoky salsa roja, jack cheese, served w/house made tomatillo salsa & corn totopos

16 HR slow cooked beef brisket

slow roasted chipotle chicken

chickpea battered snapper

chargrilled cauliflower +sweet potato V VG(no cheese)



grande nachos $32

Dona cholita organic corn totopos topped w/house made smoky salsa roja, shredded jack cheese, fresh guacamole, pico de gallo, coriander

16HR slow cooked beef brisket GF

crowd favourite slow cooked & flavour packed w/our. signature spice blend & pickled spanish onion GF

slow roasted barbecue chicken GF

chido's popular chipotle tender roasted chicken, charred corn

chargrilled cauliflower & bean GF

cauli florets with a flavoursome rub of smoked paprika and cumin, Mexican spiced beans

cast iron sizzling fajitas

Your choice of sizzling protein with Chef's selection of fresh seasonal vegetables served w/ charred soft flour tortillas and fresh cucumber salsa (GF corn tortillas available on request)

vegetable $30
flavourful seasonal vegetable medley served on a sizzler plate V VG

beef $35
locally sourced marinated flank steak served on a sizzler plate

prawn $37
locally sourced marinated prawns served on a sizzler plate

reef & beef $42
locally sourced marinated flank steak and prawns served on a sizzler plate