

starters

guacamole \$20

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

chilli con queso \$21

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

corn ribs \$19

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

chido croquetas \$22

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 \$14

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




CHIDO CANTINA

More than Mexican

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	5	jack cheese	6
sour cream	4	jalapeno	3	mexican beans	6
charred corn	4	extra meat	8	aioli	3
mango	2	salsa roja	3	corn totopos	5
feta	4	tomatillo	3	corn tortilla	1
pico de gallo	6	chipotle	3	flour tortilla	1

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



big bowls

\$35

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

\$35

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

\$35

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

\$35

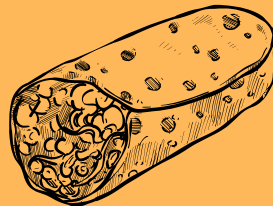
12 inch flour tortilla filled w/ red rice, black bean, guacamole, pico de gallo, smoky salsa roja, jack cheese, served w/house made tomatillo salsa & corn totopos

16 HR slow cooked beef brisket

slow roasted chipotle chicken

chickpea battered snapper

chargrilled cauliflower +sweet potato V VG(no cheese)



grande nachos

\$35

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 \$32
flavourful seasonal vegetable medley served on a sizzler plate V VG

beef \$36

locally sourced marinated flank steak served on a sizzler plate

prawn \$38

locally sourced marinated prawns served on a sizzler plate

reef & beef \$44

locally sourced marinated flank steak and prawns served on a sizzler plate