

## STARTERS / FLAVOURS OF MEXICO

**SALT AND PEPPER SQUID** \$19  
w/lime, sumac, chilli, coriander, chipotle aioli (DF, GF)

**CHILLI CON QUESO** \$15  
cheesy fondue w/jalapeno, onion, garlic, capsicum served with corn chips (GF, V)

**CORN CHIPS** \$15  
w/guacamole, pico de gallo + salsa roja (DF, GF, VG)

**CHIDO CROQUETAS** \$19  
4 Jalapeno, corn + cream cheese croquetas crumbed, fried + served on herb sour crema (GF, V)

**PORK RIBS** \$21  
marinated in smoky chipotle adobo served with salad of pico de gallo, corn, feta, pickled Spanish onion + toasted pepitas (GF)

**TAQUITOS** 2/\$15 or 4/\$28  
choice of beef or chicken rolled in corn tortilla + deep fried served w/ side salad, red rice + chipotle aioli (GF)

**CAULIFLOWER POPCORN** \$16  
shallow fried cauliflower florets served w/jalapeno aioli (V)

**JALAPENO POPPERS** \$16  
4 cream cheese filled jalapenos, lightly crumbed, fried + served w/salsa picante (V)

**CORN TENTACLES** \$16  
w/feta, lime, chilli, coriander + smoked paprika (GF, V)

**TOSTADA** \$19  
2 crispy corn tortillas served w/Ballina medium king prawns + mango salsa (DF, GF)

**FRIES** \$9  
w/vegan chipotle aioli (DF, GF, VG)

## BOWLS

ADD SOUR CREAM +\$2

**SALT & CHILLI SQUID** \$30  
w/red rice, sumac, lime zest, bean salad, pickled veg, pico de gallo, mixed leaf, guacamole + corn chips (DF, GF)

**CHARGRILLED CAULIFLOWER** \$29  
w/red rice, sweet potato, bean salad, pickled veg, guacamole, mixed leaf, pico de gallo, spiced pepitas + corn chips (GF, VG)

**CHOICE OF: BARBECUED CHICKEN / BEEF BRISKET / PULLED PORK** \$30  
w/red rice, bean salad, pickled veg, pico de gallo, jalapenos, guacamole, coriander, mixed leaf + corn chips (charred corn + feta on chicken bowl only) (GF)

## TACOS

2 PER SERVE ON SOFT CORN TORTILLAS \$19

**16HR SLOW COOKED BEEF BRISKET**  
w/salsa roja, fried shallots, pickled red 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 (DF, GF)

**SALT & CHILLI SQUID**  
w/sumac, lime zest, mango, chipotle mayo, pico de gallo, slaw (DF, GF)

**SLOW COOKED PORK**  
w/pineapple, pico de gallo, salsa roja (DF, GF)

**SLOW COOKED BARBECUED CHICKEN**  
w/charred corn, feta, pickled jalapeno, guacamole, tomatillo salsa (DF, 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)

## BURRITOS

SERVED ON 12 INCH FLOUR TORTILLA

ADD SIDE  
**SOUR CREAM** +\$2  
**ADD JALAPENOS** +\$1.5

**16HR SLOW COOKED BEEF BRISKET** \$28  
w/red rice, black beans, pico de gallo, shredded cheese, guacamole, salsa roja + corn chips

**CHICKPEA BATTERED TROPICAL SNAPPER** \$28  
w/red rice, black beans, pico de gallo, shredded cheese, guacamole, salsa roja + corn chips

**SLOW COOKED BARBECUED CHICKEN** \$28  
w/red rice, black beans, pico de gallo, shredded cheese, guacamole, salsa roja + corn chips

**SLOW COOKED PORK SHOULDER** \$28  
w/rice, black beans, pico de gallo, shredded cheese, guacamole, salsa roja + corn chips

**CHARGRILLED CAULIFLOWER** \$27  
w/rice, black beans, pico de gallo, shredded cheese, guacamole, salsa roja + corn chips (V)



## NACHOS

ADD SOUR CREAM +\$2  
ADD JALAPENOS +\$1.5



**16HR SLOW COOKED BEEF BRISKET** \$29  
w/salsa roja, cheese, pico de gallo, guacamole, coriander, pickled Spanish red onion (GF)

**BARBECUED CHICKEN** \$29  
w/salsa roja, cheese, pico de gallo, guacamole, coriander, charred corn, feta (GF)

**CHARGRILLED CAULIFLOWER** \$28  
w/black beans, salsa roja, cheese, guacamole, pico de gallo (GF, V)

## QUESADILLAS

ADD GUAC +\$4  
ADD SOUR CREAM +\$2

**CHORIZO + ROASTED POTATO** \$28  
w/cheese, pickled Spanish onion, salsa roja, crema + coriander

**SLOW COOKED BARBECUED CHICKEN** \$28  
w/salsa roja, cheese, pico de gallo, jalapenos, coriander, charred corn

**BLACK BEAN** \$27  
w/spinach, feta, cheese, salsa roja, spiced pepitas, herb crema (V)

## CHILLI CON CARNE

**GROUND BEEF, KIDNEY BEAN, CAPSICUM, ONION, TOMATO, MEXICAN SPICES** \$24  
served on red rice + sour cream

## ENCHILADAS

(2) SERVED IN CORN TORTILLAS  
ADD GUAC +\$4

**SLOW COOKED BARBECUED CHICKEN** \$29  
w/onion, capsicum, picante, cheese. served on red rice + sour cream (GF)

**16HR SLOW COOKED BEEF BRISKET** \$29  
w/onion, capsicum, picante, cheese. served on red rice + sour cream (GF)

**PINTO + BLACK BEANS** \$28  
w/zucchini, onion, capsicum, picante, cheese. served on red rice + sour cream (GF, V)

## CHIMICHANGA

DEEP FRIED, SERVED ON 12 INCH FLOUR TORTILLA  
ADD GUAC +\$4

**BEEF** \$24  
w/onion, capsicum, cheese, served w/red rice, pico de gallo, cos + sour cream

**CHICKEN** \$24  
w/onion, capsicum, cheese, served w/red rice, pico de gallo, cos + sour cream



## DESSERT

**CHURROS** \$16  
6 pieces in cinnamon sugar w/dark chocolate + sea salt sauce, cream and berry (V)



# CHIDO CANTINA