



# CHECHOS

## FEED ME!

**\$65pp**

Let us do the work for you Amigos!

deli meats // chechos guac //  
charcoal corn ribs // crispy baby squid //  
patatas bravas // cfc // bone-in striploin //  
watermelon salad // churros

min table 4 people . tables of 8 and above are required  
to have the 'feed me' option . additions can be made.

## FOR THE TABLE

### Deli Plate 24

sopressa 🍷 // coppacollo //  
spanish 16 month serrano jamon // nduja 🍷  
w/ guindillas, olives & fried tortillas

### Chechos Guac (V) 9

w/ corn chips

## CANTINA

### Charcoal Corn Ribs (GF) (V) 16

chipotle cream // manchego // charred lime

### Patatas Bravas (GF) (V) 15

fried potato // paprika // chipotle mayo

### Kingfish Ceviche (GF) 22

radish // grapefruit // avocado // coriander

### Charred Padron Peppers (GF) (VE) 16

w/ pedro ximénez gel 🍷

### Chicken Wings 22

w/ chipotle maple hot sauce

### Crispy Baby Squid (GF) 17

ancho chili salt // lime caramel

## TACOS

set of 3

### Pulled Pork Carnita 27

pineapple salsa // chipotle mayo // coriander

### Crispy Flathead 24

red cabbage // radish // jalapeño // onion crema

### 12 Hour Beef Brisket 25.5

tomatillo salsa // sour cream // pico de gallo

### Fried Chicken 25.5

jalapeño & lime mayo // red cabbage //  
corn & blackbean salsa // coriander

### Cauliflower (VE) 24

lime & coriander crema // pomegranate  
red cabbage // almond

## FIESTA

### Snapper 32

almond mole // red grape // radish //  
finger lime // parsley oil

### Bone-in striploin (GF) 39

w/ chimichurri

### Watermelon Salad (GF) (V) 18

mint // coriander // pomegranate // jalapeño //  
red onion // persian fetta // cucumber

### CFC 28

chechos fried chicken // jalapeño & lime mayo

### Ancho Spiced Pumpkin (GF) (V) 24

smoked honey // persian fetta // jalapeño //  
pomegranate // almond

### Warm Cauliflower Salad (GF) (VE) 22

lime coriander crema // pomegranate //  
mint // parsley // almond

## DESSERT

### Churros 15

cinnamon sugar // dulce de leche // vanilla bean gelato

### Coconut Sago (GF) (VE) 16

grilled pineapple // mango sorbet // passionfruit curd

🍷 Hot | (V) Vegetarian | (GF) Gluten Free | (VE) Vegan

Gluten Free, Vegetarian and Vegan variations are available.  
Please inform your waitperson of any dietary requirements or allergies.

\*prices and dishes subject to change due to seasonality\*