

FOR THE TABLE

Deli Plate 24 w/ guindillas, olives & fried tortillas
sopressa 🍷 // coppacollo //
spanish 16 month serrano jamon // nduja 🍷

Chechos Guac 9 (VE)
w/ corn chips

CANTINA

Charcoal Corn Ribs 16 (GF) (V)
chipotle cream // manchego // charred lime

Patatas Bravas 15 (GF) (V)
fried potato // paprika // chipotle mayo

Tuna Tostada 23 (GF)
queso fresco // radish // apple // espelette pepper

Mezcal Maple Haloumi 21 (V)
apricot gel // pepitas // jalapeno

Split Prawns 24
fermented chilli mayo // ancho chilli salt

Pepita Petals 16 (VE)
vegan queso // orange // witlof

TACOS

set of 3 // corn tortillas available on request

Twice Cooked Pork Belly 27
fermented chilli mayo // cabbage // chicharròn

Panko Prawn 27
pico de gallo // chipotle mayo // cabbage

12 Hour Beef Brisket 25.5
tomatillo salsa // sour cream // pico de gallo

Chicken 25.5 🍷
cabbage // crema // manchego // chechos hot sriracha

Cauliflower 24 (VE)
lime tahini dressing // crispy chickpeas // cabbage // mint

CHECHOS FIESTA!

OUR WHOLE MENU IS DESIGNED TO BE PASSED,
PORTIONED AND SHARED BETWEEN YOUR GROUP

\$65pp

Deli Plate

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

Chechos Guac (VE)
w/ corn chips

Charcoal Corn Ribs (GF) (V)
chipotle cream // manchego // charred lime

Patatas Bravas (GF) (V)
fried potato // paprika // chipotle mayo

Tuna Tostada (GF)
queso fresco // radish // apple // espelette pepper

Sirloin (GF)
300g Cape Grim Sirloin mbs+4 // arturo's chimichurri

CFC
fried chicken // jalapeno honey // mint

Roasted Beetroot Salad (V)
purple & golden beets // cucumber // persian fetta // radish //
hazelnut // dill // mint // poblano fetta dressing

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

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

MÁS

CFC 28
fried chicken // jalapeno honey // mint

Grilled WA Octopus 34
salsa macha // white bean // nasturtium

Sirloin 41 (GF)
300g Cape Grim Sirloin mbs+4 // arturo's chimichurri

ADICIONAL

Roasted Heirloom Carrots 18 (VE)
almond crema // mexican dukkah

Diablo Lechuga 16 🍷
grilled baby cos // onion crema // chorizo // manchego

Roasted Beetroot Salad 21 (V)
purple & golden beets // cucumber // persian fetta //
radish // hazelnut // dill // mint // poblano fetta dressing

DESSERT

Churros 15
cinnamon sugar // dulce de leche // vanilla bean gelato

Dos Capas 17
banana pastry cream // banana pedro ximanez caramel
// coconut snow // coffee gelato

🍷 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