

## FOR THE TABLE

- Checho's Guac (GF, V, VE)** 14  
*Yellow corn chips*
- Salt & Pepper Calamari (GF)** 21  
*Fried calamari, chilli lime caramel, ancho seasoning*
- Chicharron (GF)** 19  
*Crackling pork belly, adobo seasoning, salsa roja*

## STARTERS

- Kingfish Aguachile (GF)** 35  
*Ceviche of kingfish, coconut lime dressing, avocado puree, charred corn, radish, pickled onion, jalapeños, tajin seasoning*
- Burrata (V)** 21  
*Burrata, charcoal salt, heirloom tomato, tomatillo, salsa macha, charred sourdough*
- Corn Ribs (GF, V, VEO)** 19  
*Spiced Corn ribs, Manchego, lime, chipotle crema*
- Checho's Sticky Hot Wings (GF)** 25  
*Crispy fried chicken wings, maple hot sauce glaze, chipotle aioli*

## SHARING

*Market sourced seafood hand selected. Ask our staff for details*

- Wagyu 5+ Carne Asada Flank Steak (GF)** 47  
*Red miso, ancho chilli, chipotle butter, crispy onion, lime cheek*
- CFC** 34  
*Southern style fried chicken, Checho's secret spices, chipotle aioli, lime*
- Pan Seared Scallops (GF)** 24  
*Aleppo pepper burnt butter, confit apple, fried quinoa, micro herbs*
- Al Pastor Chargrilled Lamb (GF)** 26  
*Chargrilled marinated lamb, puffed grains, chives*

## ASK OUR STAFF ABOUT OUR FIESTA SET MENU (FOR TABLES 4+)

### Nutrition Information Key

GF (Gluten friendly), V (Vegetarian), VE (Vegan), VEO (Vegan option available)

### Disclaimers

For all dietary requirements please let our friendly staff know. All menu items and pricing are subject to change at any given time without notice. Surcharges apply on Sundays (10%) and Public Holidays (20%).

## \$10 CHECHO'S TACOS

*Single serve. All tacos served on white corn tortillas (GF)*

- Secret Spiced Fried Chicken**  
*Red savoy cabbage, chipotle aioli, charred corn salsa, jalapeños, radish*
- Pulled Pork Carnitas (GF)**  
*Kewpie mayo, fresh pineapple, chicharron, pickled red onion*
- Smoked Beef Brisket Barbacoa (GF)**  
*Onion crema, pico de gallo, fried shallots, tomatillo verde*

- Baha Fish**  
*Crispy battered fish, baha seasoning, red savoy cabbage, charred corn salsa, onion crema, pickle onion, dill*

- Soft Shell Crab (GF)**  
*Crispy soft shell crab, ancho chilli seasoning, avocado puree, chipotle aioli, mango salsa*

- Fried Cauliflower (VE, GF)**  
*Savoy cabbage, green goddess tahini, almonds, pomegranate*

- Tempura Zucchini Flower (V, GF)**  
*Truffle honey, savoury herb ricotta, manchego, chives*

## SIDES

- Patatas Bravas (GF, V, VEO)** 16  
*Garlic, parsley, adobo seasoning, chipotle crema*
- Tajin Watermelon Salad (GF, V, VEO)** 21  
*Mint, coriander, jalapeño, red onion, cucumber, cojita cheese, toasted almond, tajin*
- Mayan Caesar (GF, V)** 16  
*Charred lettuce, onion crema, manchego, puffed grains, spiced chickpeas*

## DESSERT

- Churros (V)** 16  
*Tossed in chamomile-cinnamon sugar, salted dulce de leche, vanilla bean gelato*
- Coffee Mezcal Tiramisu (V)** 20  
*Ibarra choc, hazelnut crumble, callebaut dark chocolate, caramel crisps*
- Coconut Sago (VE, GF)** 22  
*Passionfruit gel, pineapple, mango sorbet*