

CHAYOTE

MEXICAN FUSION RESTAURANT & BAR

COLD PLATES

Fresh ingredients to enjoy cold

- Guacamole with totopos/plantain** (GF/VG) 8
Fresh guacamole with corn tortilla or plantain chips
- NEW!** **Fresh crab sopos** (GF) 11
Fresh crab on corn flour base, guacamole, green caviar
- NEW!** **Beef tartare with summer truffles** 12
Steak tartar with capers, summer truffle on guajillo brioche

HOT PLATES

From fire to your plate

- Prawn & jalapeño croquetas** 8
Crunchy shell, creamy bechamel, guajillo chili cream
- Cactus tempura** (VG) 7.5
Baby cactus in puffy tempura, chipotle salsa dip
- Chicharrón bites** (GF) 8
Crunchy pork belly cubes, Peruvian rocoto chilies jam
- Yuca fries** (V) 8
Chunky South American potato with nutty dipp
- NEW!** **Tortilla chori papa** (GF) 10
Potato omelette with chorizo, jalapeno, guajillo cream
- NEW!** **Grilled green asparagus** (GF/VG) 12
Almond foam with apple & grape, avocado chili paste

CEVICHE

Raw fish dish that is cooked on the plate in lime juice herbs and spices

- Sea trout tiradito** (GF) 11
Peruvian - thin sliced sashimi grade sea trout, crushed almonds, pico de gallo with amarillo tiger's milk
- Sea bass & green mango aguachile** (GF) 13
Mexican - fresh diced sea bass fillet and green mango topped with red caviar and pickled jalapeno

TACOS AND TOSTADAS

Bold flavours in mighty tacos. 2x tacos per plate

- Chayote superfood tacos** (GF/VG) 9
Mexican chayote with chilies, grilled corn, mint sauce
- Chargrilled chicken thigh tacos** (GF) 10
24-hours marinated chicken thigh, salsa ranchera
- Chicharron de queso mushroom tacos** (GF/V) 11
Grilled Mexican cheese, mushrooms, ancho chilli paste
- Slow cooked short rib tacos** (GF) 12
Rich 5-hours slow cooked short rib, crushed chicharron
- NEW!** **Squid ink tempura hake tacos** 10
Hake fillet with cabbage & jalapeno slaw, green apple
- Wild yellowfin tuna tostadas** (GF) 12.5
Sashimi grade tuna, arbol and soy salsa on crispy taco

SALSAS 2

Taquera Pineapple Chipotle Ranchera Arbol salsa

SIGNATURE DISHES

Larger dishes with exotic ingredients and long cooking time delivering authentic flavours and tender textures. Served with warm tortillas

- NEW!** **Meloso Rice** (V) 14
Spanish paella inspired dish fused with South America. Seasonal meloso rice with green peas, asparagus, guajillo cream and amarillo mayo
- Chayote en anillo** (GF/V) 14
Mexican chayote cooked with green and yellow courgettes, poblano peppers, arbol chili salsa served in a ring of thinly sliced fresh chayote. Plated with red mole - earthy, rich Mexican sauce
- Chicken supreme & mexican gremolata** (GF) 16
Superior chicken breast marinated and cooked in a 3-stage process for juicy tender texture and crispy skin. Plated with green mole - earthy, fresh Mexican sauce with poblano and jalapeno chillies
- Iberico pork cheeks carnitas** (GF) 26
Acorn-fed Iberico pork cheeks braised over 3-hours with Spanish red wine making this dish amazingly full of flavour. Presented with red and green mole for early or fresh combination
- NEW!** **Red Mullet fillet** (GF) 26
Mediterranean sea fish pink in colour cooked with shallots, Manzanilla wine, cherry mix tomatoes, served with black mole sauce made with fumet, brandy, garlic, and squid ink for rich flavours.

GF = Gluten Free VG = Vegan V = Vegetarian



Chef's favourite



Spice Level 1 - 3

Please inform a member of staff if you have any food allergies.

A discretionary 13.5% service charge will be added to your bill, all of which is shared among staff.

Card payments only.