

Postres

Chocolate lover – dark chocolate mousse, chocolate brownie with raspberry and guava confit ☼	\$17
Exotic pineapple cheesecake – lemon mousse pineapple and rum compote with coconut crumble ☼	\$17
Coconut mousse, corn and almond crumble with mango sorbet ☼	\$15.5
Ice-cream / sorbet selection (3) – raspberry sorbet, peanut butter and vanilla bean	\$14.5

Café

Café Sole (espresso)	\$5
Cortado (macchiato)	\$5.5
Americano	\$5
Café conleche (flat white)	\$5.5
Leche Manchada (latte)	\$5.5
Carajillo	\$11
(café solo with brandy or whiskey)	
Soy	\$0.8
Decaf	\$0.8
Syrups (Vanilla, Caramel, Hazelnut)	\$0.8

Te Caliente

English Breakfast	\$5.5
Earl Grey	\$5.5
Peppermint	\$5.5
Green Tea	\$5.5
Ginger Limoncello	\$4.5

Please enjoy the beauty of our faux animals.

GIFT VOUCHERS
AVAILABLE

Port & Vino De Postre

Charcoal Gully Late Harvest	\$69
Central Otago Gewürztraminer (750ml)	
Mount Difficulty	\$22/73
Late Harvest Riesling (375ml)	
St Remy VSOP Brandy (30ml)	\$11.5
Sandeman 10 year (60ml)	\$14
Sandeman 20 year (60ml)	\$19

Tequila Liqueur

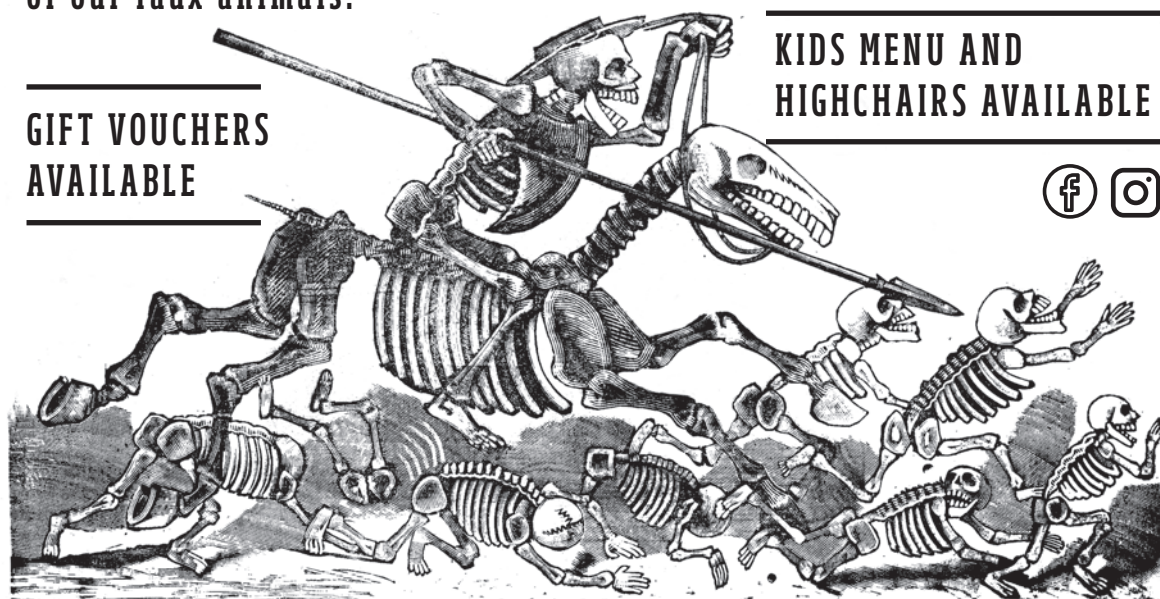
Old Jenkins Cerveza	\$13
1800 Coconut Tequila	\$13
Xanath Crema de Vanilla	\$14.5
Agavero	\$15
Damiana Herbal	\$15.5



Day of the Dead
Face Masks \$6.5

Sombrero \$8.5 Moustaches \$5

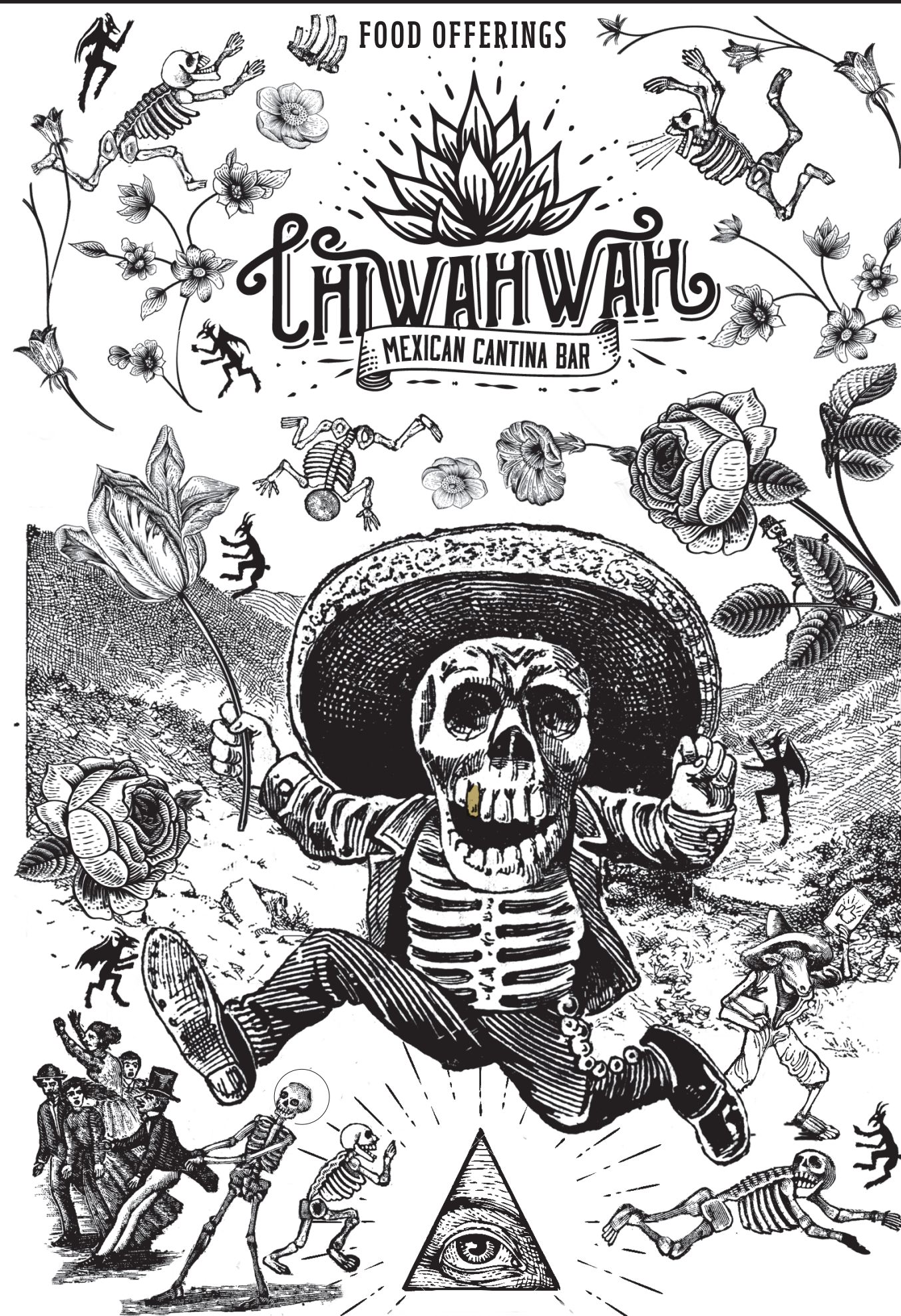
KIDS MENU AND
HIGHCHAIRS AVAILABLE



FOOD OFFERINGS

CHIWAHWAH

MEXICAN CANTINA BAR



— CHIWAHWAH | THE TERRACE | CHRISTCHURCH | WWW.CHIWAHWAH.CO.NZ —

Aperitivos / Entrantes

Hand hacked guacamole and corn chips	\$15.2
with pico de gallo	\$18.2
Ultimo plato fresco – guacamole, white bean salsa, pumpkin seed salsa served with raw vegetable selection, queso, corn, seaweed and sweet potato crisps	\$28.3
Mexican Monkey bread – baked flat bread topped with garlic queso fundido, jalapeno, pumpkin seed salsa and fresh herbs	\$18.2
Warm peanut mole and jalepeño queso fundido with corn chips	\$18.8
Fried tobacco squid with tomato and garlic	\$20.5
Beef mogo mogo with chipotle crema (Seasoned slow cooked brisket cooked in banana batter)	\$22.5
Crispy fried potatoes, red dragon salsa, jalapeno queso fundido	\$15.9
or peanut mole and jalapeno fundido	\$15.9
or plain with aioli and ketchup	\$11.5
or covered with chorizo, corn, cigar onion salsa, grilled cumin queso and sour cream	\$19.9

Taco Clasico

\$11.8 each (6 inch soft shell – GFO available)

Cumin and Corona battered market fish, tomatillo salsa, slaw and coriander	
Smoked beef rib, cumin onion, sour cream and spiced nuts	
Pork belly braised in beer, dark honey, banana leaf with fire grilled pineapple	
Fire grilled garlic marinated steak, Ajillo mushrooms and fried capers	
Chilli pequin lamb, sweet potato, tomatillo-mint salsa	
Fire grilled recado rojo chicken, guacamole and peanut mole	
Chickpea doughnuts, adobo cauliflower with sesame salsa and queso	\$9.9
Citrus marinated duck leg, achiote verde, spring onions and cucumber	\$15

Taco Moderno

Toasted crispy nori (seaweed) shell filled with your choice of the following... \$13.7 each

Roasted coconut, pumpkin seeds, garlic chilli and lime	
Smoked salmon, kimchi, rice and roe	
Shredded chicken, green mango salad with lime salsa	
Soft shell crab, Al Pastor, sweet and sour pineapple, smoked roja salsa	

Ceviche

Marinated raw market fish, fresh lime, coconut, green chilli, avocado and pepitas	\$23.5
Market fresh Salmon, fresh citrus, ginger, red chilli and radish	\$23.5

Lados

Pico de gallo \$4.7 / Guacamole \$6.7 / Queso fundido \$6.7/Tortillas 3 – \$2.5 or 5 – \$4/ Aioli \$3.5
Sour cream \$3.5 / Ketchup \$3.5 / Red dragon salsa \$3.7 / Chipotle crema \$3.5 / Pickled jalapenos \$3.5
Corn chips \$5.9/ Peanut mole \$6.5 / Miso crema \$3.5 / Mexican slaw \$8

Gluten Free Gluten Free Option Vegetarian Vegan Dairy Free Dairy Free Option

Especialidades

Chiwahwah’s famous Mexican fried chicken (add guac, salsa ,rocket leaves and other little delights \$12.5)	\$20.7
Mexican fried chicken torta (3) – our famous fried chicken sandwiched with toasted bun, pickled cucumber and miso crema	\$22
Chilli beef with roasted sweet potato, sour cream, camomile, honey & ground pepitas	\$21
Quesadilla De Bistec Y Queso – Better known to us as ‘steak and cheese’ (guacamole and sour cream)	\$22.5
Shredded achiote chicken Quesadilla with BBQ guava salsa and 3 queso (with guacamole and sour cream)	\$22.5
Ajillo mushroom, corn and onion quesadilla with queso (guacamole and sour cream)	\$22.5
Lamb & chorizo alambres, oregano and garlic marinated fire grilled lamb leg skewers, chorizo, red onion, peppers with white bean truffle salsa (3) \$23 (5) \$35	
Baby pork ribs marinated in onion, garlic and spices, slow cooked, fire grilled, lashed with sticky lime with slaw	\$32.5
Carne Asada – garlic marinated fire grilled steak with pepita chimichurri and smoked cumin salt 200g fillet \$31 or 300g Pure South Sirloin \$27.3 – add crispy potatoes and aioli \$6.5	

La Ensalada/Las Veucluas

Aztec super seed salad with avocado, root vegetables and fresh lime	\$23
Salad of ice berg, greens, corn, chorizo, radish and blue queso crema	\$14.7
Roasted cauliflower steak, pomegranite, herbs, garlic and romesco salsa	\$14.7
Charred green beans, crumbled queso, olives and green garlic chimichurri	\$13.7
Agave roasted beets with avocado and habanero crema	\$13.7
Ajillo mushrooms and manchego	\$13.7

Platos

All the toppings chilli beef nacho’s – platter of corn chips, chilli beef loaded with guacamole, cumin onions, black beans, jalapeno queso fundido and sour cream	S L \$21/36
Prime beef rib barbacoa (slab of braised fire grilled rib with mushroom crema), crispy fried potatoes – aioli, salad of iceberg, corn, chorizo, radish and blue queso salsa	\$41
Mexico–City style whole roast achiote chicken, warm tortilla’s, chorizo corn, cigar onions, slaw and 3 salsa’s (approximately 30 minutes)	\$54.5
Slow roasted chilli pequin whole lamb shoulder, warm tortilla’s, sweet potato, roasted beets, slaw and 3 salsa’s (approximately 30 minutes)	\$72.5
Whole slow braised pork hock, crackling, Mojito apple salad, warm tortilla’s, charred green beans and 3 salsa’s (approximately 30 minutes)	\$47
MEXICAN BEAST BOARD Half achiote chicken, chunk of chilli pequin lamb shoulder, garlic marinated steak, fire grilled baby pork ribs, warm tortilla’s, slaw and salsa’s (approximately 30 minutes)	\$99

Please inform your wait person if you have any food allergies/intolerances. All our dishes may contain traces of nuts. Halal is available, please ask.