

STARTERS

GUAC & CHIPS **4.40**
Creamy guacamole with tortilla chips

TORTILLA CHIPS & DIPS **3.00**
Served with salsa and sour cream
Add guac for 1.00

SOUTHERN FRIED CHICKEN STRIPS **5.80**
BBQ, hot habanero or Hot 'n' Blue

CHIMICHURRI PRAWNS **7.40**
Chargrilled shell-on prawns with a homemade chimichurri sauce

VEGAN LOADED WEDGES **6.20**
Crispy baked sweet potato wedges, vegan chorizo, sweet corn and melted vegan cheddar

LETTUCE TACOS **4.80**
Baby gem lettuce cups. Choose from: pulled chicken tinga or pibil jackfruit

CHICKEN WINGS **6.60**
BBQ, hot habanero or Hot 'n' Blue

TOSTADAS **7.00**
Open tacos loaded with avocado, pink onions, lettuce and coriander. Choose from: pulled chicken tinga or pibil jackfruit or pork carnitas al pastor with pineapple salsa
Sharing platter with two of each 17.80

CRISPY TACOS **6.00**
Three tacos loaded with melted cheese and sour cream. Choose from: spicy ancho chicken or barbacoa beef

CRISPY HALLOUMI STICKS **6.20**
With jalapeño jelly

JALAPEÑO POPPERS **4.80**
With cream cheese and jalapeño jelly

QUESADILLA BITES **4.80**
Tortilla packed with chicken, chorizo, sweetcorn, mozzarella and salsa

BANANA BLOSSOM CROQUETTES **7.20**
The new vegan star; crispy deep fried banana blossom with an oat fraiche dip

NACHOS 6.40

Jalapeño peppers, melted mozzarella, sour cream, pico de gallo salsa and guac. Choose from: chicken + chorizo, beef chilli or five bean chilli
Ask for vegan option



GREENS & GRAINS

CHICKEN FAJITA SALAD **10.00**
A lighter twist on our famous fajita! Served in a crispy beetroot & chia seed tortilla Baja bowl

VEGARRITO **11.40**
Burrito, but make it vegan. Oumph! with spicy pulse mix, black beans and slaw wrapped up in a spinach tortilla

BURRITO WITH BENEFITS **12.80**
Mixed grains, guac, sour cream and pico de gallo salsa wrapped up in a beetroot & chia seed tortilla. Choose from: pibil jackfruit or pulled chicken tinga

TOPPED SALAD
Mixed leaves, grains, avocado, cucumber, cherry tomatoes, carrot, pink onions and crumbled feta cheese in a citrus dressing. Choose from:
Chicken + chorizo skewer 13.80
Roasted salmon* 14.20

NAKED BURRITO **10.40**
All the best bits of our burrito but baby gem lettuce instead of a tortilla. Choose from: beef chilli or roasted halloumi + veg skewer

OUR FAVOURITES

VEGETARIAN **VEGAN** **A LITTLE LIGHTER**
Ask about our gluten free options

MILD **HOT** **VOLCANO**

A mix of ancho sauce and habanero chilli - the more habanero, the hotter the dish!



STAY SAFE, GO CONTACTLESS

chiquito.co.uk/pay

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FAMOUS FAJITAS

What we're famous for. Sizzling peppers and onions, grated cheese, sour cream, salsa, guac and unlimited tortillas.
How will you wrap yours?

CLASSIC CHICKEN 14.40

GARLICKING PRAWNS 15.8

TENDER STEAK 16.80
6oz* juicy steak

CHICKEN & CHORIZO SKEWERS 14.80

ROASTED SALMON* 14.80
With a hint of orange marinade

Add BBQ or hot habanero sauce 0.50
Double up your filling 2.50 (Excludes the Ultimate Fajita)

BBQ CHICKEN & PULLED PORK 14.80
Topped with melted cheese and BBQ sauce

VEGAN FIESTA FAJITA 12.40
Oumph! and a roasted veg skewer with vegan cheddar

THE ULTIMATE FAJITA 19.00
Marinated and grilled chicken breast, pulled pork and juicy, tender steak



TORTILLA TIME

1. CHOOSE YOUR TORTILLA

CHIMICHANGA
Fried tortilla packed with rice, refried beans, mozzarella and jalapeño cheese sauce. Served with guac, sour cream and salsa

ENCHILADA
Two tortillas rolled up with rice and jalapeño cheese sauce, baked in tomato sauce. Served with sour cream and pink onions

TACOS
Three crispy tacos loaded with rice and mozzarella. Served with sour cream, salsa and pink onions

BURRITO
Rice, refried beans, salsa, mozzarella, guac and jalapeño cheese sauce wrapped up in a tortilla



BURRITO TACOS

2. CHOOSE YOUR FILLING

11.80
Chicken
Beef chilli
Pulled pork
Five bean chilli

12.80
Pibil jackfruit
Barbacoa beef
Pulled chicken tinga
Pork carnitas al pastor

Double up your filling for 2.50

3. CHOOSE YOUR HEAT



A mix of ancho sauce and habanero chilli - the more habanero, the hotter the dish!

ON THE GRILL

RIBS & WINGS 15.60
Half rack of succulent hand-cut marinated pork ribs and chicken wings. Served with slaw, onion rings and fries. Choose from: BBQ, hot habanero or Hot 'n' Blue

RIBS
Succulent hand-cut marinated pork ribs. Served with slaw, onion rings and fries. Choose from: BBQ, hot habanero or Hot 'n' Blue
Whole rack of ribs 19.80
Half rack of ribs 14.80

CORN RIBS 14.80
Whole roasted corn smothered in chipotle sauce with naked slaw, oat fraiche and sweet potato fries. Warning: messy

SOUTHERN FRIED CHICKEN & BBQ PULLED PORK 14.80
With Monterey Jack cheese and BBQ sauce. Served with slaw, corn, onion rings and fries

POLLO ASADO
Roast chicken with BBQ, chimichurri, peri peri or Yucatán sauce
Served with corn, slaw and fries
1/2 Chicken 15.00
1/2 Chicken & leg combo 18.40

STEAK & FRIES 13.40
6oz* steak with fries and a citrus salad. Choose from: jalapeño cheese sauce, peppercorn or BBQ

PICANHA SURF & TURF 16.80
Picanha steak cooked low 'n' slow and finished on the grill with chilli prawns, citrus salad and fries. Choose from: chimichurri or peppercorn sauce

CHICKEN & CHORIZO SKEWERS 12.40
Skewers served on rice with loaded corn topped with sour cream, crumbled feta cheese and hint of chilli. All finished with a spicy coconut sauce

BURGERS & TORTAS

All burgers served in our glazed bun with slaw and skin-on fries

SOUTHERN FRIED CHICKEN 11.80
Crispy southern fried chicken breast

TEXAN STACK 14.80
Beef patty, southern fried chicken strips, BBQ sauce, jalapeño cheese sauce and chipotle mayo

CHICKEN & BBQ PULLED PORK 13.40
Crispy southern fried chicken breast with BBQ pulled pork, cheese and even more BBQ sauce

UPGRADE YOUR MEAL
Double up your patty **2.00** Cheese **1.00**, bacon or guacamole **1.00**
Halloumi or chorizo **2.00** Sweet potato or spiced fries **60p**

TORTA
Our Mexican take on a burger with naked slaw and sweet potato fries. Choose from:
Pulled chicken tinga and tomato 12.90
Pork carnitas al pastor & pineapple salsa 13.80
Crispy banana blossom, vegan chorizo, sweetcorn and vegan cheddar sauce 13.80

NORTH & SOUTH

CHILLI
Served with rice, sour cream and pink onions. Choose from:
Classic beef 12.00
Five bean + roasted veg 9.90

QUESADILLA 12.80
Tortilla packed with rice, black beans, mozzarella and pico de gallo salsa. Served with hot Yucatán and guac dressing. Choose from: pulled chicken tinga or pork carnitas al pastor

VEGAN ENCHILADA 11.80
Two tortillas rolled up with rice and black beans, vegan chorizo and sweetcorn then baked in tomato sauce, vegan cheddar and mozzarella

TAQUITOS 11.00
Rolled up tortillas fried and packed with black beans, mozzarella and drizzled with hot Yucatán and guac dressing. Choose from: pulled chicken tinga or pibil jackfruit

PAELLA 14.40
King prawns, chicken and chorizo

VEGAN PAELLA 14.40
Pibil jackfruit, vegan chorizo and sweetcorn

Double up your paella for 9.80

SIDES

SKIN-ON FRIES 3.40

ONION RINGS 3.40

GARLIC TORTILLA 4.20
Add cheese or vegan mozzarella 50p. Add chilli on us

SPICED FRIES 4.00

CITRUS SIDE SALAD 3.00

LOADED CORN 3.60

COLESLAW 2.40

GRILLED HALLOUMI 4.00

SWEET POTATO FRIES 4.00

RICE 3.00

COCKTAILS

CLASSIC MOJITO 6.00

Bacardi Carta Blanca Rum, lime juice, mint, sugar syrup and soda

FROZEN STRAWBERRY DAIQUIRI 6.60

Bacardi Carta Blanca Rum, lime juice and strawberry purée

LONG ISLAND ICE TEA 6.60

Bacardi Carta Blanca rum, JJ Whitley vodka, Beefeater gin, Jose Cuervo tequila, triple sec, lemon juice and Coke

MEX ON THE BEACH 6.40

Peach Schnapps, orange, passionfruit juice and grenadine

PASSION FRUIT MOJITO 6.60

Our classic Mojito with a passion fruit twist

PIÑA COLADA 6.40

Bacardi Carta Blanca rum blended with pineapple juice and coconut cream

PORNSTAR MARTINI 7.00

A classic favourite

SPICED BOURBON COLA 7.00

Buffalo Trace Bourbon topped with Coca-Cola Signature Mixers Spicy Notes; a sophisticated blend of citrus lime, ginger, spicy jalapeño and rosemary

TEQUILA ICED TEA 6.00

Cazcabel Honey tequila with sweet tea, orange and mint

MEXICAN WHISKEY ICED TEA 6.20

Authentic Mexican Abasolo corn whiskey with sweet tea, orange, mint and a hint of cinnamon

WOO WOO 6.00

JJ Whitley vodka, Peach Schnapps, cranberry juice drink and lemon juice

MEXPRESSO MARTINI 6.80

Cazcabel Coffee tequila, vodka, double espresso and a dash of vanilla

CHILLI MOJITO SELTZER 6.80

Brewdog Cactus & Lime seltzer with Bacardi white rum with lime, mint and a few slices of chilli

GIN MIXERS

BEEFEATER 5.80

Beefeater London Dry Gin with Schweppes Tonic

BEEFEATER PINK GIN 6.80

Beefeater Pink Gin with Schweppes Tonic and Strawberries

LONE WOLF CACTUS & LIME 7.00

Lone Wolf Cactus & Lime with Schweppes Tonic

WHITLEY NEILL BLOOD ORANGE 6.40

Whitley Neill Blood Orange flavoured gin with Schweppes Tonic

Swap To Franklin & Son's Tonic For Only 40p

Extra full range of spirits available

WINE

FIZZ

PROSECCO, ITALY

125ml	Bottle
5.40	21.00

WHITE

HOUSE WHITE

CHARDONNAY, CHILE

PINOT GRIGIO, ITALY

SAUVIGNON BLANC, NEW ZEALAND

175ml	250ml	Bottle
4.20	5.60	16.00
5.00	6.40	17.80
5.40	6.80	18.20
5.60	7.00	19.00

RED

HOUSE RED

MERLOT, ITALY

MALBEC, CHILE

RIOJA CRIANZA, SPAIN

4.20	5.60	16.00
5.00	6.40	17.80
5.20	6.60	18.00
5.40	6.80	19.00

ROSÉ

WHITE ZINFANDEL, CALIFORNIA

5.40	6.80	19.00
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Wines are also available in 125ml, just ask your server

MARGARITAS

UPGRADE TO OCHO BLANCO TEQUILA FOR 1.00

CLASSIC MARGARITA 6.00

Jose Cuervo tequila, triple sec and lime juice

HALO MARGARITA 6.20

A Mexican take on sangria! Aqua Riva tequila, Cointreau and lime, topped with a halo of red wine

STRAWBERRY MARGARITA 7.00

A fruity version of our classic Margarita

RHUBARB AND HONEY MARGARITA 7.00

Cazcabel Honey tequila shaken with rhubarb purée and lime juice

MEXICAN SUNSET MARGARITA 7.20

Winner of our cocktail competition! 1800 Blanco tequila shaken with triple sec, mango purée, fresh jalapeño and a dash of grenadine

COCONUT MARGARITA 6.80

Cazcabel Coconut tequila, coconut cream and pineapple juice



TEQUILAS

BLANCO

Unaged and blue agave in its purest form, sweet, peppery and earthy

Ocho Blanco 3.80

Aqua Riva 3.80

1800 Blanco 4.20

REPOSADO

"Rested" in oak barrels, not as punchy as blanco – peppery flavour with hint of caramel

Jose Cuervo Traditional Reposado 4.20

Sauza Tres Generaciones Reposado 4.60

ANEJO

Aged in oak barrels for up to three years – strong caramel, vanilla and butterscotch flavours

1800 Anejo 4.60

Sauza Tres Generaciones Anejo 5.20

EXTRA ANEJO

Aged for over three years – butterscotch, caramel and cinnamon

Jose Cuervo Reserva De La Familia 8.60

MEZCAL VERDE 5.00

Mexico's traditional smoky spirit, handcrafted and made in small batches

FLAVOURED TEQUILA 4.60

Patron XO Incendio

Cazcabel Coffee

Cazcabel Honey

Cazcabel Coconut

MOCKTAILS

RHUBARB & BERRY MIST 4.00

Velvety mix of rhubarb & raspberry purée cut through with sharp lime and soda water

APPLEBERRY 4.00

Cold-pressed cloudy apple juice, raspberry purée and lime juice shaken together and served long over crushed ice

VIRGIN COLADA 4.00

Pineapple juice with coconut cream

BANANA PLANTANO INCENDIO 4.40

Caleno 0% gin, banana, lime juice, chilli and sugar syrup, blended together and served with a gentle kick

PASSION FRUIT PARTY 4.40

Passion fruit purée shaken with Caleno 0% gin and lime juice, served over crushed ice and topped with tonic

CUCUMBER AGUA FRESCA DE PEPINO 3.20

Refreshing Caleno 0% gin, fresh cucumber and lime juice blended and served in a mason jar

MOCK-JITO 3.40

Fresh mint, lime and sugar topped with lemonade

AGUA FRESCA 3.20

Lime juice blended with puréed fruit. Choose from: strawberry & raspberry or mango & passion fruit

HOMEMADE LEMONADE 3.40

Lemon juice, sweetened with agave syrup, topped with soda water

BEER & CIDER

Ask for our range of draught beers

CAMDEN TOWN PINA 5.20

4.5% ABV

CORONA

330ml ABV% 4.5 4.60

620ml ABV% 4.5 6.60

BREWDOG VAGABOND 4.60

330ml ABV% 4.5

DESPERADOS 4.80

330ml ABV% 5.9

MODELO 5.00

4.5% ABV

DOOM BAR 5.40

500ml ABV% 4.3

PERONI NASTRO AZZURRO 4.80

330ml ABV% 5.1

PERONI LIBERA 4.60

330ml 0.0% ABV (No Alcohol)

ASPALL SUFFOLK DRAUGHT CYDER 5.00

500ml ABV% 5.5

REKORDERLIG STRAWBERRY & LIME 4.80

500ml ABV 4%

DESSERTS

CHURROS 4.60

Four crispy fried sticks of soft dough dusted with cinnamon sugar. Choose from: dulce de leche or chocolate

Upgrade to eight churros for 2.00

CHOCOLATE CHILLI TART 5.80

Rich chocolate tart with a hint of chilli, topped with a churro and dulce de leche sauce. Served with vegan vanilla ice cream

Go vegan by swapping to chocolate sauce

TOFFEE POPCORN BROWNIE 5.60

Chocolate brownie with toffee popcorn, served with honeycomb ice cream

GOLDEN NUGGET CHEESECAKE 5.80

Filled with chocolate pieces, topped with chocolate-coated honeycomb and chocolate sauce

DEEP FRIED NICE CREAM 6.20

Deep fried red berry nice cream in a crisp tortilla basket with chocolate sauce and frozen raspberries

MEXICAN MESS 7.00

Creamy vanilla vegan torte on a crumbly biscuit base in a crisp tortilla basket, topped with nice cream, chocolate sauce and frozen raspberries

ICE CREAM AND SORBET

Ice cream served in a crisp tortilla basket dusted with cinnamon sugar. Choose from: vanilla pod, strawberry, raspberry ripple, mint choc-chip, chocolate, honeycomb or mango & passionfruit sorbet

ONE SCOOP 2.20 | TRIO 4.00

LOADED CHURROS 6.80

Five crispy fried sticks of soft dough dusted in cinnamon sugar.

Choose from:
Banana, vanilla ice cream and dulce de leche

Raspberry ripple ice cream, raspberries and cream

Chocolate brownie chunks, vanilla ice cream, chocolate sauce, strawberries and cream

MILKSHAKES

CLASSIC 4.00

Topped with marshmallows. Choose from: vanilla, strawberry or chocolate

Add a shot of Buffalo Trace Bourbon for 4.00

SALTED CARAMEL POPCORN 4.60

Need we say more...

CHOCOLATE CHURRO 4.60

Your favourite dessert in liquid form. Vanilla ice cream, doughnut & cinnamon syrup and chocolate sauce

SOFT DRINKS

DRAUGHT SODA 3.00

Coca-Cola, Diet Coke, Coca-Cola Zero Sugar, Fanta, Schweppes Lemonade

BOTTLED SODA 3.20

Coca-Cola, Diet Coke, Sprite Zero Coca-Cola Zero Sugar, Appletiser

STRATHMORE WATER

Still or Sparkling
750ml 3.60 | 330ml 2.60

J20 275ml 2.80

Choose from: Apple & Mango or Orange & Passion Fruit

BELVOIR ELDERFLOWER PRESSE

250ml 3.00

BELVOIR RASPBERRY LEMONADE

250ml 3.00

HOT DRINKS

Premium quality organic Lavazza blend from Mexico grown sustainably

AMERICANO 2.00

CAPPUCCINO 3.00

LATTE 3.00

ESPRESSO 2.00

DOUBLE ESPRESSO 3.00

HOT CHOCOLATE 3.00

TEA 2.00

Swap to oat drink for no extra cost!

We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of the team or visit our website if you have any food allergies or intolerances. *These dishes are made from ingredients that do not contain meat or fish. †These dishes are not made with any animal products. However, we do not have dedicated preparation or cooking areas within our kitchen for vegetarian or vegan food. Not all ingredients are shown in the dish descriptions. ‡Starters are below 400kcal, mains are below 650kcal. *Weights are approximate before cooking. †oz = 28g uncooked weight. †Fish may contain small bones. Service is at your discretion, if you have received great service and would like to tip your server, please rest assured that it will be paid to them in full. The company makes no deductions from tips left to our team. An optional 10% service charge will automatically be added to the bill for parties of 8 or more guests. We accept all major credit cards. As a result of the changes to VAT in restaurants and pubs, our menu includes items with a range of VAT rates. Please refer to www.chiquito.com/covid-19-faq for further information. Not all ingredients are listed in descriptions. We welcome comments from our guests. Please speak to the restaurant manager or write to us at: Chiquito, 5-7 Marshalsea Road, Borough, London SE1 1EP. - CHQ_MAIN_0421