

Bottomless Brunch £40

STARTERS

(Pardon Me Sir Peppers) Padron Peppers (VG)

Chilli, lime & smoked sea salt

Jalapeño Poppers (V)

Melted cheese, nori salt & smoked chipotle ketchup

Mini Chorizo Bites

Parmesan & summer truffle honey

Elotes (V)

Grilled corn, parmesan cheese, mayo, lime & chilli

Guacamole (VG)

Smashed avocado, coriander red onion & lime

Pico De Gallo (spicy salsa) (VG)

Tomato, coriander, lime & sriracha

DRINK REFILLS FOR 1:5 HOUR :

Corona Bottle

Mimosa

Prosecco

Bloody Mary

MAINS

Full Mexican Breakfast

Chorizo, mushrooms, pico de gallo salsa, guacamole, black beans, hash brown, egg, toasted bread

Vegan Mexican Breakfast (VG)

Mushrooms, pico de gallo salsa, guacamole, black beans, hash brown, slaw salad dressed with vegan sauce, smashed edamame and peas, toasted bread

Toast and Avocado (VG)

Toasted bread, guacamole, roasted chickpeas

Chicken & Waffle

Fried chicken, Belgian waffle, crispy bacon, agave sriracha sauce

Cheeky Rancheros

Fried tortilla, pico de gallo salsa, black beans, fried or scrambled egg, feta cheese, sliced avocado

PREMIUM DRINK REFILLS FOR 1:5 HOUR -EXTRA £12

Margarita

Picante

Apocalypse

Golden Hour

TACOS AS A MAIN - EXTRA £5

Soft Shell flour tortilla, two per portion, open face

(Corn GF tortilla available)

Slow Cooked Short Rib & Feta

Sticky jus, green chilli nahm jim, spring onion, red chilli, pickled cucumber, feta & crispy shallots

Red Belly Pork

Honey chilli, spring onion vinegar, dark miso & lime slaw

Panko Fried Chicken

Truffle mac & cheese, pickled jalapeños & red chilli nahm jim

Sweet & Spicy Cauliflower (VG)

Cauliflower in gochujang spices, avocado lime slaw, vegan avocado aioli, crispy shallots



CHEEKY CHICOS
MEXICAN FUSION CUISINE