



## **HAPPY HOUR**

THURSDAYS & FRIDAYS 3PM - 6PM

\$8 TAP BEER\* & \$9 WINES BY THE GLASS\*
\$14 PISCO SOURS
\$10 SALTY ALPACAS
\$3 FRESHLY SHUCKED OYSTERS

# **WEEKEND BRUNCH SPECIALS 12PM-3PM**

\$10 Bloody Marys | \$10 Salty Alpacas | \$8 Tap Beer\* & \$9 Wines by the Glass\* | \$3 Freshly Shucked Oysters

## **PIQUEOS DE BARRA**

#### **Appellation Ostras 5.5ea**

Freshly shucked oysters with condiments

- Tiger's Milk, chilli, coriander, lime
- Peruvian Bloody Maria
- Tusån with spring onion inspired by Chinatown

#### Choritos a la Chalaca 14

Port Arlington Black Mussels with chalaca salsa (6pc)

#### **Cured Trout 11**

Served on crusty baguette with crème fraîche and green chilli

### Spicy Mussel Escabeche 16

Served chilled with crusty bread

### **Cold Spiced Prawns 18**

With mayo dipping sauce

# **CEVICHES & TIRADITO**

#### El Rey Tiradito 28

The dish that started it all. Spencer Gulf Hiramasa Kingfish, chilli, coriander

#### **Classic Ceviche 27**

Market Fish, chilli, onion, corn, Tiger's Milk

#### Vegan Ceviche 22

Heart of Palm, cucumber, roma tomato, sweet potato, Wood Ear mushroom

#### **Spicy Mixto Ceviche 34**

Market fish, prawns, octopus, scallops, Tiger's Milk

# **HIBACHI GRILL (2PC)**

#### Hiramasa Kingfish 16

with Anticucho sauce

#### Fremantle Octopus 18

with green chilli sauce

## **CHICHA'S SLIDERS**

## Hiramasa Kingfish 16 Oyster Mushroom 14

with Chimichurri, Kewpie Mayo, Salsa Criolla

# **COCKTAILS**

**Latin Old Fashioned** 

Aged Rums, Chocolate Bitters, Coffee Liquer

## 16 Pisco Sour Pisco, Lime, Egg White, Bitters 21 **Tropicana Sour** Pisco, Elderflower, Passionfruit, Toasted Rice, Lime, Egg White Salty Alpaca Pisco, Pink Grapefruit, Jalapeño, Pink Salt Carajillo 22 Spiced Vanilla Liqueur, Cold Brew Coffee **Pineapple Three Ways** 21 Pineapple Rum, Pineapple Wine, Pineapple, Lime 22 **Chicha Bloody Mary** Pisco, House Spiced Tomato Juice, Lemon **Bloody Mary Oyster Shot** Fresh oyster submerged in a Bloody Mary shot

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# **TAP BEER & WINES**

Estrella Damm Lager, Spain Brick Lane Natural Draught, VIC*	13 11	Kumeu Village Chardonnay Kumeu, New Zealand	12/52
NV Cloud Street Sparkling Brut* Melbourne, Victoria	12/55	<b>Karman Clarete Rioja Rosé</b> Rioja, Spain	16/80
NV Terre Forti Prosecco Romana, Italy	14/65	Maison Francaise Rosé* Provence, France	12/52
NV Remi-Leroy Extra Brut Champagne, France	28/165	<b>Site Wine Chilled Nebbiolo</b> Benalla, Victoria	16/74
<b>Dönnhoff Estate Riesling</b> Nahe, Germany	18/80	Onannon Pinot Noir Mornington Peninsula, Victoria	17/85
<b>Huia Sauvignon Blanc</b> Marlborough, New Zealand	11/50	Casa Lluch Tempranillo* Valencia, Spain	11/50
Angas & Bremer Pinot Grigio* Langhorne Creek, South Australia	12/52	<b>Emiliana Natura Carmenère</b> Rapel Valley, Chile	12/52

