

Poco Loco

RESTAURANT

Tapas Dishes - \$16.50 each

Risotto de Queso de Guisantes y Cabras - pea & goat's cheese risotto with crispy streaky bacon (GF) (VR)

Crunchy Taco Cups - baked taco shells with spicy beef mince, beans & tomatoes topped with sour cream (GFR)

Cre moso Mostaza Pollo - chicken pieces cooked in a creamy mustard & mushroom sauce finished with crispy sliced potatoes (GF)

Mejillas de Carne - vanilla braised beef cheeks on a creamy polenta mash (GF)

Patatas Bravas - fried potatoes in Spanish spices finished with a smoky salsa brava and garlic aioli (V) (GF)

Arugula Pear Salad - rocket tossed with pears, toasted walnuts & Manchego cheese drizzled with a lemon infused olive oil (V) (GF)

Pork Pintxos with Apple & Cannellini Bean - sweet apple bean puree topped with marinated pork (GF)

Arancini - Rice balls filled with gorgonzola & mushrooms, crumbed & fried with a truffle oil aioli (V)

Costilla de Cerdo - oven baked marinated pork ribs coated with our special BBQ sauce (GF)

Hígados de Pollo con Vino de Jerez - chicken livers sautéed with bacon & shallots in a creamy sherry sauce with toasted ciabatta (GFR)

Goujons de Pescado - Tarakihi goujons coated with seasoned flour, breaded & fried with a aioli dipping sauce & crispy chips

Polenta con Queso de Cabra y Remolacha - fried polenta bites infused with sea salt & topped with creamy Spanish goats cheese & spiced fresh beetroot (V) (GF)

Calamares Fritos - calamari marinated in buttermilk & coated in a spicy crumb, fried with lemon aioli

Gambas al Ajillo - prawns sautéed in garlic, spring onion & olive oil finished with fresh chilli (GF)

Albondigas con Salsa de Tomate - chorizo pork meatballs cooked in a rich tomato sauce

Mini Hamburguesas de Pollo - mini brioche sliders of crispy seasoned chicken & honey mustard coleslaw on toasted mini brioche buns

(V) Vegetarian (VR) Vegetarian on Request (GF) Gluten Free
(GFR) Gluten Free on Request

some tapas dishes can be made dairy free on request please ask your waiter

Garlic bread...\$7.80

Before you make your choice of tapas to share, just decide how hungry you are and use the platter descriptions below to indicate how many dishes you need. For example, if each person chooses 2.5 dishes, a table of 4 people may need 10 dishes depending on the size of the dish chosen. For example a prawn dish will be lighter than a beef cheek dish. We place the platters down the centre of the table and everyone shares all the dishes.

Special Prices for Tapas Platters @ \$16 per dish

Five Platter: select any 5 Tapas dishes
Ideal for 2 persons for dinner

Six Platter: select any 6 Tapas dishes
Ideal for 2 persons for a hearty dinner or 3 persons for a light dinner

Eight Platter: select any 8 Tapas dishes
Ideal for 3 persons for a hearty dinner or 4 for a light dinner

Please note - special platter prices may not be used in conjunction with any other discount offer

Homemade Desserts \$14.80

See our dessert board for today's choices or try the
Dessert Platter – ideal for one person wanting a trio of mini desserts - \$15.80

We are not BYO - this applies to food & alcohol - food not prepared on the premises cannot be sold. This is a health regulation. If you would like to bring in a birthday cake there is a charge of \$16 per cake and we are more than happy to sing!



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