

Poco Loco

RESTAURANT

Tapas Dishes - \$16.90 each

Andalusian Cordero Mini Hamburguesa - mini brioche lamb sliders with pickled turnips, soft Spanish goats cheese, mint & watercress greens & a mojo picon dressing

Broccolini with Italian Prosciutto Crudo & Feta - sautéed broccolini & green beans with fresh garlic & olive oil finished with prosciutto crudo & crumbled feta (GF) (VR)

Pasta de Pescado - tarakihi fish sautéed in butter, olive oil, chilli & parsley with fresh asparagus mixed with fettuccine fresine & finished with Monte Vecchio cheese (VR)

Queso de Cabra Frito - Spanish goats cheese balls, crumbed & fried with a fresh beetroot salsa (V)

Taco de Carne - slow roasted beef brisket, shredded with fresh cilantro, red onion & tomato salsa topped with a jalapeno sour cream in a warm soft taco

Calamares Fritos - calamari marinated in buttermilk then coated in a lemon pepper beer-batter, fried & served with a garlic lemon aioli

Cremoso Mostaza Pollo - free range chicken cooked in a creamy mustard & mushroom sauce finished with crispy sliced potatoes (GF)

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

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

Croquetas de Pollo - croquettes filled with creamy chicken, ricotta & thyme coated in crispy breadcrumbs

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

Tostadas de Carne - spicy ground beef with beans on a crispy corn tortilla topped with grated cheese, salsa & sour cream (GF) (VR)

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

Costillas de Cerdo Caramelizadas - caramelised pork ribs in a spicy dry rub with a tangy sauce (GF)

Fried Vegetable Chips - Beetroot, parsnip, carrot & potato chips in balsamic glaze with feta (GF) (V)

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

(V) Vegetarian (VR) Vegetarian on Request (GF) Gluten Free (GFR) Gluten Free on Request
some tapas dishes can be made dairy free & vegan on request please ask your waiter

Garlic bread...\$7.90

Before you make your choice of tapas to share, 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 @ \$16.50 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

See our dessert board for today's choices - \$14.90

Dessert Platter – ideal for one person wanting a trio of mini desserts - \$15.90

Trio of Artisan Cheeses - \$17.90 per person

add a 375ml jug of Val de Rance 'Cidre Bouché Brut' Cru Breton - \$15.00
(made from 100% Brittany-grown apples, this cider is rich in polyphenol and very refreshing)

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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