

Poco Loco

RESTAURANT

Tapas Dishes - \$15.80 each

Ensalada de Remolacha y Queso de Cabra - roasted beet salad with an orange honey vinaigrette & crispy goats cheese (V)

Bombas de Patatas - mashed potato balls stuffed with pork mince, crumbed & served crispy finished with a spicy tomato sauce & aioli

Carne Mejilla - slow cooked beef cheeks on creamy polenta with a parmesan & mozzarella crust (GF)

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

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

Caprese Empanadas - filled with tomato, mozzarella & basil with a mojo verde sauce (V)

Balsamic Glazed Brussels Sprouts - pan-fried with bacon & topped with toasted seeds (GF) (VR)

Calamares Fritos - calamaris coated in a lemon pepper parmesan cheese breadcrumb, fried & served with aioli

Mini Hamburguesas de Pollo Parmigiana - mini brioche sliders of fried seasoned chicken, thick homemade tomato sauce & melted mozzarella cheese

Remolacha, Chorizo y Patatas Fritas - fried beetroot, chorizo & potato chips coated in our special balsamic glaze topped with feta (GF) (VR)

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

Arrabbiata Mussels - NZ green-lipped mussels prepared in a spicy red sauce with fresh parsley & garlic (GF)

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

Champiñones - button mushrooms sautéed in a garlic infused olive oil & butter (V) (GF)

Chimichurri Albondigas - Spanish meatballs with chimichurri sauce finished with crumbled feta

Berenjena frita - cumín battered eggplant fried & drizzled with honey (V)

(V) Vegetarian Dish (VR) Vegetarian on Request (GF) Gluten Free Dish
some tapas dishes can be made dairy free on request

Garlic bread...\$7.70

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, each person chooses 2.5 dishes, so a table of 4 people will need 10 dishes. We place the platters down the centre of the table and everyone shares all the dishes.

Special Prices for Tapas Platters

Five Platter: select any 5 Tapas dishes Ideal for 2 persons for dinner	\$75.00
Six Platter: select any 6 Tapas dishes Ideal for 2 persons for a hearty dinner	\$90.00
Eight Platter: select any 8 Tapas dishes Ideal for 3 persons for dinner	\$120.00

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

Homemade Desserts \$14.70

See our dessert board for today's choices or try the Dessert Platter - ideal for one person wanting a trio of mini desserts - \$15.70

Only 1 bill per table, but we can divide this evenly for large groups.

No BYO - this applies to food & alcohol - food not prepared on the premises cannot be served. This is a health regulation.

Owners of children & mobile phones - If your child or your mobile phone makes a lot of noise please take he, she or it outside so as not to disturb other diners. Thank you



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