

CHILTE

COMIDA COMIDA COMIDA

WITH LOVE

EXECUTIVE CHEF
LT SMITH

at Childe we are beloved for
our ever flowing, evolving,
and creative dishes.

Please note that This is a
SAMPLE MENU showing
Current and past offerings.
So You can get a feel for who
we are and the type of
cuisine we offer.

The menu is always Subject
to change and for most
current menu just come on
through.

See you there! XOXO

SMALLS

SWEET PLANTAIN 13

Sweet Plantain. Lamb Fat Refried Beans.
House Crema. Za'atar

SEASONAL SALAD 19

Seasonal Fruit, Roasted Zucchini, Heirloom Tomato.
Cucumber. Hoja Santa Vinaigrette. Goat Cheese.
Tamarind Coulis. Peri-Peri Candied Pepitas. Dill

SANTA QUESADILLA 17 vegetarian

Hoja Santa, Queso Asadero. Goat Cheese. Salsa Macha
+Huitlacoche 5 | Chapulines 5 | Green Chorizo 6

PULPO NEGRO MKT

Recado Marinated Octopus, Chorizo Negro Aioli, Burnt
Cucumber Salsa Negra, Sesame, Lemon

MIDS

*CHEF'S TOSTADA MKT

Chef's Market Crudo, Aguachile de Molcajete,
Tostada Raspada, Avocado, Cucumber
Cherry Tomato, Onion, Salsa Macha, Tallow Aioli

MOLE DE LA CASA 28 vg/v available

Rotating House Mole. Seasonal Garnish.

GRANDES

QUESA BIRRIA TACOS 23 vg/v available

Beef or Jamaica.
Squid Ink Corn Tortilla or Benny Blanco Flour.
Queso. Onion. Cilantro. House Salsa.
Miso Consommé.

*SMASHY BURGER 21

Two Capital Farm's Patties, Harissa Salsa de Isla
Grilled Onion, Queso Gringo.

GRILLED FISH MKT

Grilled Market Fish. Mole Novia. Seasonal Veggies.
Tamarind Molasses

*MOLE RECADO 75/65

Choice of Pork or Chicken, Mole Recado, Brown
Butter Hominy, Roasted Turnips, Cabbage, Onion,
Urfa Bieber, Avocado, House Tostada

ANTOJITOS

Little cravings to share with the table...

ESQUITES 7

Butter Poached Mexican White Corn, Black Garlic Hot
Sauce, Chimayo, Beef Tallow Aioli, Queso Cincho

GREEN CHORIZO VAMPIRO 9

Green Pork Chorizo, Half Fried Masa Tortilla, Queso
Asadero, Chapuline Schmaltz, Onion, Cilantro

POSTRE

BAKLAVA CHEESECAKE

Pistachio & Agave Filling. Filo Crust. Agave Orgeat. Whip
Cream. Pepitas.

PB&J SEMIFREDO (Pepita Butter & Jamaica)

Dark Roasted Pepita Butter. Fermented Jamaica & Morita
Chamoy. Queso de Cabra. Evoo

Hasta al mejor cocinero
se le queman los frijoles