



CHIQUI DON

Our food is free of preservatives, MSG and artificial flavourings
All 100% bve and made to order.

THE GASTRONOMY LIST

A Menu Carefully Created For The Community

[SMALL WORLD]

OVEN BAKED NACHOS // Flavored nacho chips topped with shredded mozzarella. Served with homemade guacamole, pico de gallo & sour cream. **27**

*add on chicken/beef bolognese 5

MUTTON VARUVAL // Tender mutton pieces cooked in authentic Indian spices. Served with garlic & paratha bread. **36**

GREEK MEATBALLS // Australian grass-fed beef meatballs baked in tomato herb sauce & topped with feta cheese. Served with garlic bread. **26**

GARLIC CHILLI SEA BASS - Inspired by Bernard Joseph // Sautéed in olive oil with garlic & chilli flakes. Served with garlic bread. **27**

*choice of tiger prawns 29

HABANERO WINGS // Baked chicken wings marinated in habanero chillies & Asian spices. Served with celery sticks & ranch dressing. **26**

*8pcs

CHIQUI FRIES // Potato fries, tossed in black truffle pâté & white truffle oil, topped with grated parmesan cheese. Served with homemade Chiqui sauce. **27**

*choice of plain fries 14

CALAMARI // Served with saffron lime aioli & sweet Thai chili sauce. **28**

SWEET POTATO FRIES // Served with homemade curry mustard sauce. **21**

POPCORN CHICKEN // Served with spicy habanero & salted egg sauce. **26**

CHIQUI WINGS // Marinated Chiqui style, deep fried till golden brown. Served with homemade spicy lemon grass chili sauce & garlic yogurt sauce. **26**

CHIQUI SLIDERS // A choice of beef/crab/lamb patties, topped with caramelized onions & sliced gherkins in mini brioche burger buns. **28**

*Beef 29/ crab 29 /lamb 32

MUTTON ROLL // Stuffed with gherkins, orange cheddar & mozzarella cheese. Served with homemade curry mustard sauce. **30**

[SALAD]

CLASSIC CAESAR // Smoked duck slices, romaine lettuce, crouton in homemade Caesar dressing, loaded with grated parmesan cheese. **25**

PRAWN & MANGO // kale, grilled tiger prawns & mango pieces tossed in whole grain mustard dressing. **26**

[DIP IN']

PIQUILLO PEPPER HUMMUS // Creamy blended chickpeas with roasted bell peppers & onions, served with tortilla chips. **20**

CHILI CRAB DIP // Stir fried crab meat cook in our homemade chilli paste & spices. Served with baked mantou buns. **38**

*100 grams of Crab meat per serving.

[SOUP]

CLASSIC MUSHROOM // With truffle pate & white truffle oil. Served with garlic bread. **22**

[FLAT BREADS]

MARGHERITA // Tomatoes, garlic slices, fresh basil & mozzarella cheese on a tomato base flat bread. **26**

WILD MUSHROOM // Sautéed oysters, button mushrooms, shimeji mushrooms, feta cheese, sun-dried tomatoes & mozzarella cheese on a tomato base flat bread drizzled with white truffle oil. **32**

MALIBU CHICKEN // Cajun chicken, pineapple chunks & mozzarella cheese on a cream base flat bread, topped with habanero sauce. **32**

MUTTON VARUVAL // Tender mutton pieces, red onions, cucumbers & mozzarella cheese on a mutton varuval base flat bread. **38**

SALMON // Grilled salmon & mozzarella cheese on a teriyaki base flat bread topped with bonito flakes **36**

[LAND & SEA]

SEAFOOD TRIO - Inspired by Marcello Moretti // Sea bass fillet, tiger prawns & half shelled green mussels in vongole sauce. Served with garlic bread. **39**

ROASTED QUARTER CHICKEN // Chiqui-style quarter chicken, homemade spicy Asian sauce. Served with truffle mash potato & sautéed vegetables. **35**

(25mins cooking time)

FISH & CHIPS // Lightly battered barramundi fillet deep fried served with fries & tartar sauce. **33**

SEARED SALMON - Inspired by Aishah // Norwegian salmon fillet with creamy mushroom sauce. Served with white truffle potato mash & sautéed vegetables. **42**

*All prices are not inclusive of service charge

Spicy Vegetarian

BEEF BRISKET // Pot – roasted beef brisket. Served with truffle mash potato & sautéed peas with smoked duck. **39**

GRILLED LAMB RACK - Inspired by Gabriel Thang
// New Zealand lamb rack grilled medium well. Served with mushroom sauce, yogurt mint sauce with truffle mashed potato & sautéed vegetables. **59**

[BURGERS, TACOS & FAJITAS]

CHIQUI BEEF BURGER // Australian grass fed premium beef patty in a toasted brioche bun. Served with fries. **38**

LAMB MERGUEZ // Australian minced lamb patty with Moroccan spices in a toasted brioche bun.
Served with fries. **39**

SOFT SHELL CRAB// Deep fried soft shell crab with grilled pineapple in a toasted brioche bun.
Served with fries. **39**

QUESADILLA // Grilled tortillas loaded with chicken goodness, caramelized onions, pickled chili & curry mustard.
Served with tortilla chips. **26**

TEX – MEX TACOS *Soft Shell

CHICKEN // Tossed in our special sweet & sour sauce, loaded with lettuce, fresh coriander & cheese sauce. Served with Pico de Gallo, sour cream, guacamole & tortilla chips & cilantro & jalapeno sauce. **24** *2pcs

BEEF // Mexican style mince beef loaded with lettuce, fresh coriander & seasoned tortilla chips. Served with Pico de Gallo, sour cream, guacamole & tortilla chips & cilantro & jalapeno sauce. **26** *2pcs

FISH // Battered barramundi fish fillet loaded with lettuce, fresh coriander & cheese sauce. Served with Pico de Gallo, sour cream, guacamole & tortilla chips & cilantro & jalapeno sauce. **27** *2pcs

FAJITAS

CHICKEN // Marinated chicken slices with sautéed onions, bell peppers. Served with warm tortilla bread, pico de gallo & sour cream. **22**

[PASTA & RICE]

SMOKEY CARBONARA // Creamy sauce with smoked chicken ham & mushrooms tossed in fettuccine, topped with grilled cajun chicken strips & grated parmesan cheese. **29**

🍴 **SAMBAL SALMON AGLIO OLIO** // // Chiqui special sambal, tossed in linguine. Served with grilled salmon chunks. **35**

🌿 **MEDITERRANEAN AGLIO OLIO** - Inspired by Mrs Su
// Artichokes, sun-dried tomatoes, mixed mushrooms, black olives tossed in linguine, topped with almond flakes. **29**

SEAFOOD AGLIO OLIO // Tiger prawns, squid & half shelled green mussels sautéed with garlic, herbs & chili flakes tossed in linguine. **39**

CHICKEN BOLOGNESE PASTA // Chicken bolognese tossed in linguine, topped with chicken bacon strips. **29**

SMOKED DUCK PASTA // Smoked duck slices, sautéed onions white truffle oil & our secret butter sauce tossed in fettuccine. **42**

🍴 **EGGPLANT LASAGNA** // Eggplant slices layered with lasagna sheets, fresh tomatoes, Italian herbs & mozzarella cheese. **30**

🍴 **WILD MUSHROOM TRUFFLE RISOTTO** // Truffle pâté, wild mushrooms & cream, cooked with Arborio rice. **32**

BEEF BRISKET RISOTTO // Wild mushrooms in tomato base, cooked with Arborio rice topped with pot-roasted beef brisket. **39**

🍴 **MUTTON FRIED RICE** // House made mutton varuval & chilli paste stir fry. Served with Chiqui-style prawn omelette, papadom, & raita. **38**

🍴 **SEAFOOD CLAYPOT RICE** - Inspired by Tharmini
// Traditional Indian style claypot rice with tiger prawns, tenggiri & fresh squid, served with hard-boiled egg, papadom, & raita. **36**
*spice level – spicy or extra spicy

🍴 **MUTTON CLAYPOT RICE** - Inspired by Tharmini
// Traditional Indian style claypot rice with mutton served with hard-boiled egg, papadom, & raita. **38**
*spice level – spicy or extra spicy

[DESSERT]

BURNT CHEESECAKE // Brûléed crust cheesecake. **23**

SIZZLING CHOCOLATE FONDANT // Warm chocolate fondant with a molten chocolate core topped with vanilla ice cream. **25**
(25mins cooking time)

APPLE CRUMBLE // Apple pie served with vanilla ice cream. **25**

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