



BEVERAGES

IMPORT BEER

Heineken
{\$4}

Lefte Blonde
{\$4.50}

Corona
{\$4}

Hoegaarden
{\$4}

Vale Ale
{\$4.50}

Cambodia
Draft
{\$1.25}

Cambodia
Bottle
{\$2.50}

(((WI-FI)))
whatluck302

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BEVERAGES

SOFT DRINKS

- Coke
{ \$1.50 }
- Sprite
{ \$1.50 }
- Soda
{ \$1 }
- Ginger Ale
{ \$1.50 }
- Tonic
{ \$2 }

JUICES

- Orange
- Pineapple
- Cranberry
- Tomato
- Apple

{ \$1.5 }

SAN PELLEGRINO

Orange. Grapefruit. Lemon
{ \$2.50 }

Natural
{ \$3.50 }

CIDER

Magners
{ \$3.50 }

COFFEE

{ \$3 }

Any way you like it!

HOUSE WINE

SPARKLING

Cocchi prosecco
Italy

\$5 glass / \$22 Bottle

WHITES

Manyara Sauvignon blanc
Adelaide hills

\$5 glass / \$22 Bottle

Le Grand Noir Chardonnay
France

\$5 glass / \$22 Bottle

REDS

Masia Freye syrah/tempranillo
Spain

\$5 glass / \$22 Bottle

Trentham Pinot noir
Victoria

\$5 glass / \$22 Bottle

ROSE

Trentham La familia Sangiovese rose
Victoria

\$5 glass / \$22 Bottle

HAPPY HOUR

5-7 PM



HOUSE COCKTAILS

\$3

DRAFT BEER

\$1

HOUSE WINE

\$4



CHECK OUT THE BOARD
OR ASK STAFF
FOR DAILY DRINK AND FOOD
SPECIALS

COCKTAILS

HOUSE SPECIALS

\$5

SEÑORITA'S DELIGHT

Vodka, peach brandy, raspberry puree and citrus balance martini style

OLEARY'S APPLE

Jamesons and ginger liqueur with apple syrup and citrus and egg white

ENGLISH GARDEN

Gin and pimm's with violet syrup and passionfruit puree and muddled cucumber served tall

WAKE ME UP

Vodka, kahlua, espresso shot shaken hard served in a chilled martini glass

ONE NIGHT IN MILANO

Gin and aperol mixed with passionfruit puree and a citrus balance served tall

CUBANO IN CAMBODGE

Rum, caramel fresh pineapple and mint smashed together and served over crushed ice

CLASSICS

\$5

NEGRONI

Gin, campari and sweet vermouth stirred over ice with fresh orange

BLOODY MARY

Vodka, lemon juice 2 types of hot sauce and tomato juice with a delicious edible garnish

WHISKEY SOUR

Bourbon or scotch with lemon juice sugar and egg white shaken hard

OLD FASHIONED

Bourbon, angostura bitters and a sugar cube stirred down to perfection

VENETIAN SPRITZ

Aperol, prosecco and soda with fresh orange

AMERICANO

sweet vermouth and campari with soda and fresh orange

★ FOOD ★

SHARED PLATES

Warm marinated mixed olives	\$3
Flat bread with house dips	\$5.50
Momma's Meatballs with Che Culo sauce	\$6
Zucchini and Feta fritters with bravas sauce topped with mint yoghurt and paprika	\$6
Slow cooked pork empanadas with Mint yoghurt	\$6
Grilled chicken tenderloins marinated in honey, rosemary and lemon	\$6

MAINS

Spaghetti n meatballs in Che Culo sauce	\$6.50
Linguine with house made pesto and roasted cherry tomatoes	\$6.50
Parmesan crumbed chicken breast schnitzel with Zucchini salad and Patatas bravas	\$7.50
Moroccan beef hotpot with roast garlic and pumpkin puree and grilled flatbread	\$8
Twice cooked pork belly with Cauliflower puree and salsa verde	\$8.50

SANDWICHES AND BURGERS

(all served with patatas bravas)

Chicken chorizo on ciabatta with tomato, lettuce and jalapeño mayo	\$6
CCFC burger with lettuce tomato and sriracha mayo	\$6
Slow cooked lamb sandwich on grilled sourdough with pickled red cabbage	\$7
Souvlaki wrap with grilled chicken, garlic sauce and salad	\$6

SALADS

Traditional village greek salad with your choice of chicken tenderloins or zucchini fritters	\$6
Chorizo, bean and marinated roasted cherry tomatoes & quail eggs	\$6

SIDES

Patatas bravas
in paprika salt
with Bravas sauce
{ \$3 }

Sweet potato fries
with parmesan
and garlic aioli
{ \$3.50 }

Steamed greens
in garlic
with sesame seeds
{ \$4 }

Zucchini and feta
in lemon dressing
{ \$4 }



Thank you!
See you next time.