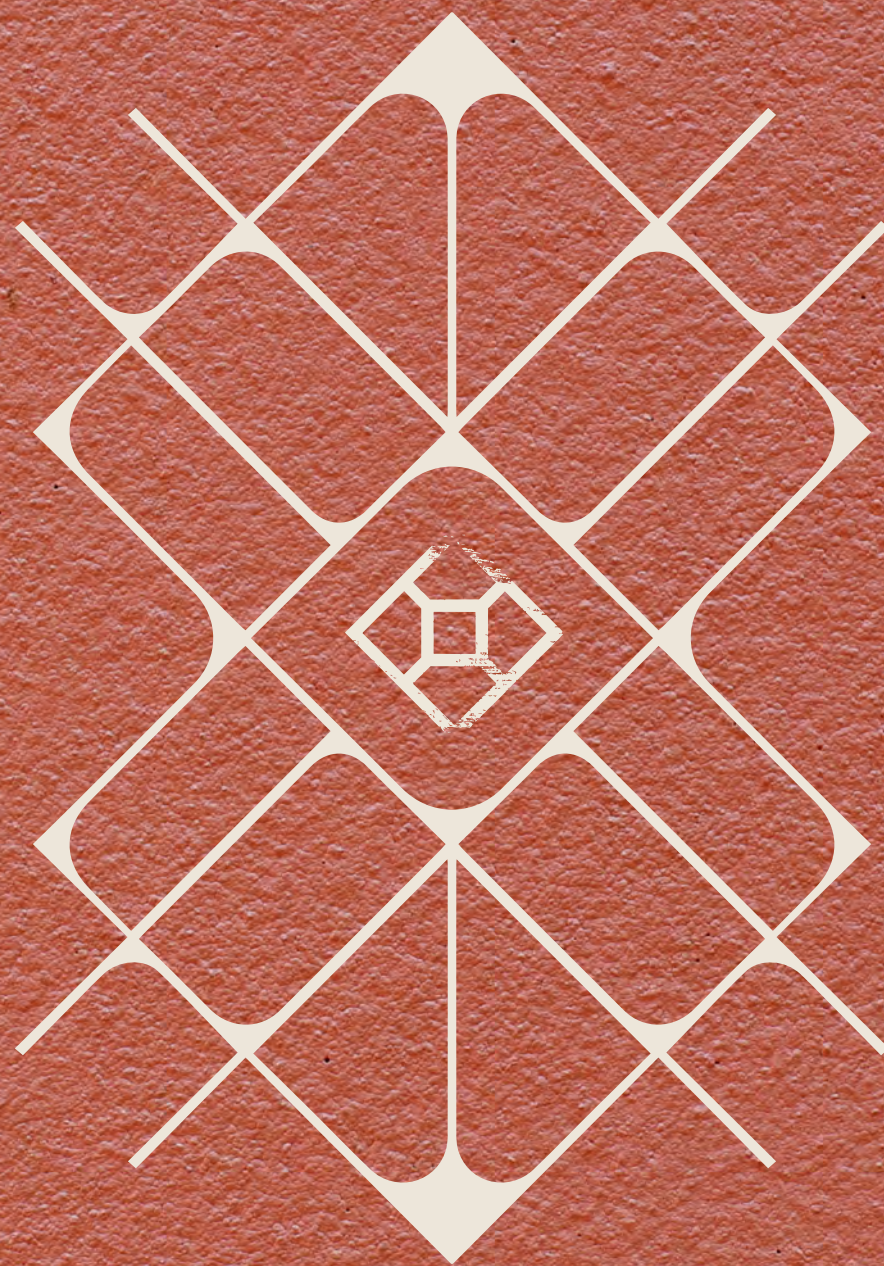




À LA CARTE



SIX ONE SIX
RESTAURANT & BAR

DID YOU KNOW?

We are a proudly independent restaurant and bar, committed to supporting local businesses through our daily deliveries. Our fresh fruit and vegetables are sourced from Hoole Fruit & Veg Market, while our fish comes directly from Stephen at Chester Market Fishmongers. We get our high-quality meat from Scott's Catering Butchers in Hoylake, and our delicious ice cream is supplied by Cheshire Farm Ice Cream. Our coffee is a single estate Brazilian blend, provided by Dan at ALL CAPS in Chester.

NIBBLES

Gordal Olives Pitted Green Olives	6
Picos De Pan V VE GF Crunchy Mini Bread Sticks to Pick On	4
Guacamole Served with Crunchy Tortilla Chips	6
Pan B De Coca V VE GF Artisan Handmade Rustic Bread Severed Warm, Lightly Toasted with Olive Oil & Balsamic Vinegar	6.5
Warm Mini Loaves Served as a Mixture of White & Multigrain	2.4 Per Person
Padron Peppers Smoked Sea Salt, Chilli Flakes & Fresh Lime	8
Steamed Edamame Finished with Maldon Sea Salt Flakes	6
Oysters Single - 3.9 Three - 11.9 Six - 23.9 Twelve - 47.8	

MARGARITAS

All made with Casamigos Tequila



Classic Marg	12.5
Spicy “tell us your spice level”	13
<i>Flavoured Margs Served On The Rocks</i>	
Champagne & Elderflower	14.5
Lychee	13.5
Hibiscus	13.5
Watermelon	13.5
Strawberry & Mango	13.5
Blood Orange	13.5
Mango Sriracha	14

STARTERS

Jalapeño Poppers V Deep Fried Padron Pepper Filled with Jalapeño & Coriander Cream Cheese. Served with a Red Pepper Sauce	13	Birria Beef Croquetas Made with 100% Beef Brisket, With a Padron Pepper & Lime Crème Fraîche	11.5	Bang Bang Cauliflower V VE Sriracha Mayonnaise & Toasted Sesame Seeds	8.5
Cajun Spiced Calamari GF Garlic Aioli & Fresh Lemon	13	Albondigas GF Option available Homemade Meatballs Cooked in a Spiced Tomato Sauce with Handmade Warm Pan B De Coca Artisan Bread.	12	Triple Cheese Croquetas V Homemade Tomato Salsa	10
BBQ Braised Baby Back Ribs GF Pickled Red Cabbage & Chilli Slaw	11	Chipotle Glazed Tiger Prawns GF Avocado Puree, Sweetcorn & Coriander Salsa	13	Vegetable Paella Croquetas V Red Pepper Sauce	9.5
Halloumi Bites V Coated in Panko Breadcrumbs, Finished with Honey & Chilli Flakes	8.5				

OPEN TACOS

Beef Fillet GF Option available Pepper & Coriander Slaw, Red Pepper Ketchup, Chimichurri & Crispy Onions	28.5
Sweet & Smokey Marinated Chicken GF Option available Crispy White Cabbage with Lime & Coriander, Mixed Beans & Pico de Gallo	24.9
Sriracha Marinated Salmon GF Option available Sweetcorn Salsa, Lime Crème Fraîche & Pickled Pink Onions	24.9
BBQ Jack Fruit V VE GF Option available Sauteed Peppers & Onions with BBQ Sauce	23.5
Spicy Buttermilk White Fish GF Option available Crispy White Cabbage, Picco de Gallo, Avacado Puree, Mexican Tartre Sauce & Pickled Pink Onions	23.9

THE GRILL

Cooked over an open flame chargrill, served with Two Padron Peppers, finished with Maldon Sea Salt, drizzled Olive Oil and Fresh Pea Shoots

	200g	300g
Picanha GF	23	31
Rib Eye GF	25	33
Sirloin GF	27	34
Fillet GF	35	40

Special Cuts

Tomahawk	400g	44.9
T Bone	1.1k-1.2k	99.9
Chateau	500g	39.9 Per Person
Including 2 sauces of your choice		

Upgrade Your Steak to Surf & Turf	8
Tiger Prawns cooked in Paprika & Garlic Butter	

FISH

Blackened Hake with a Homemade Salsa GF Fresh Hake Seasoned with Cajun Spices Served on a Bed of Zesty Salsa Combining Pineapple, Red Onion, Red Pepper, Coriander, Jalapeño, Garlic & Lime Juice.	24
Roasted Salmon GF Tender Roasted Salmon Topped with a Vibrant Sweet Chilli Glaze. Served Alongside a Zesty Lime Crème Fraîche & Tenderstem Broccoli	26
Grilled Seabass GF Served with Smoky Mojo Rojo Sauce & Tender Green Beans	25
Battered Hake GF Served with Spicy Patatas Bravas, a Creamy Jalapeño Mayo & a Zesty Charred Lime.	23

HOT ROCKS

For Two People

A Sizzling Rock Experience

A fiery hot sizzling rock served on a bed of sautéed white onions and mixed peppers, topped with your choice of protein from the options below. Finished tableside with our signature homemade spiced orange and tomato marinade. A truly unforgettable dining experience.

Sliced Fillet Steak 400g GF Topped with Chimichurri	49 Per Person
Sliced Cajun Chicken Breast GF Topped with Pico de Gallo	34 Per Person
Mixed Vegetables on Skewers GF V VE Aubergine, Courgette, Peppers.	29 Per Person

Homemade Sauces GF	3.5
Smoked Sea Salt & Paprika Butter, Peppercorn, Chimichurri Bearnaise, V.I.V.I Red Wine Jus	

HOUSE DISHES

Cuban Burger GF Option available Stacked with Crispy Bacon, Melted Smoked Jack Cheese, Fiery Jalapeños & Our Signature Homemade Spicy Relish. Paired with Perfectly Seasoned Skin-On Fries	19
Buttermilk Chicken Burger Grilled Buttermilk Chicken Breast, Topped with Creamy Avocado Mayo, Smoked Monterey Jack Cheese & Crispy Bacon. Served with Skin-On Fries	19
Vegan Cheeseburger V VE Served in a Toasted Bun, Layered with Crisp Gem Lettuce, Freshly Sliced Tomatoes & Our Signature Homemade Relish. Paired with Perfectly Seasoned Skin-On Fries	18.9
Fajita Chicken Pasta Mixed with Bell Peppers & Onion Topped with Manchego Cheese Shavings, Fresh Rocket Finished with Herb Oil	20
Miso Glazed Aubergine V VE GF Option available Aubergine Glazed in a Rich Miso Sauce, Accompanied by Tenderstem Broccoli Lightly Steamed, a Vibrant Tomato Concasse, & Topped with Golden Crispy Shallots	21
Grilled Hispi Cabbage V VE GF Option available Served with Smoky Chipotle Mayonnaise, Melted Smoked Cheese, Fresh Coriander, Crunchy Crispy Onions & a Smoky Mojo Rojo Sauce	22
Cajun Spiced Chicken Breast GF Tender Chicken Breast Seasoned with Cajun Spices, Served with Mixed Beans in a Smoky Mojo Rojo Sauce, Finished with a Fresh & Zesty Pico De Gallo	24
Patatas Bravas With Aioli & Tomato Salsa	7
Manchego Truffle Fries GF V With Paprika Salt	7
Triple Cooked Chips Homemade Thick Cut	6
Sweet Potato Wedges	6
Skin-On-Fries GF V VE	5.5
Crushed Potatoes Tossed in Butter & Chives	6
Mexican Rice	5.5
White Rice	5
Mac & Cheese Classic	5
Jalapeño	6.5
Paprika & Garlic Corn Ribs With Garlic Oil	7
Miso Glazed Carrots V.I.V.I Specialist Recipe	7.5
Tenderstem Broccoli Tossed in Lemon & Chilli	5.5
Baby Gem Caesar Salad With Caesar Dressing, Parmesan Cheese, Crunchy Focaccia & Anchovies	6

