



Starters "BOTANAS"

FRESH GUACAMOLE GF, VEGAN \$10

Fresh authentic guacamole dip w/ GF Corn chips

FRESH GUACAMOLE + SALSAS \$12

Fresh authentic guacamole dip w/ GF Corn chips

ELOTE ASADO GF, VGO \$7.50

Grilled corn w/ mayo, feta cheese & chipotle chilli spice mix/ tajin

GUACAMOLE DEL SENOR GF, VGO \$18.50

Corn chips topped w/ guacamole, melted cheese, salsas, coriander, onion & your choice of chorizo, pork, carne asada(steak) or beans & mushrooms (V)

ALITAS - CHICKEN WINGS \$11

8x Chicken wings served in a tangy chipotle bbq salsa

ESPIROPAPA - SPIRAL POTATO \$6

Deep- Fried spiral potato w/ Salsa Valentina

Tostadas

"CRUNCHY TACOS"
2X PER SERVE (GF)

CEVICHE GF \$17

Fresh Rockling fish served w/ a mix of fresh tomato, Spanish onion, coriander, cucumber, avo salsa & lime juice

COREDERITO GF \$16

Smokey lamb shoulder with salsa verde, avo sauce, lettuce, corn and pico de-gallo

FRIJOLES Y GUACA GF, VGO \$14

Refried beans w/ guacamole, cheese & lettuce

Tacos

TACOS (1) ARE SERVED ON A 12 CM TORTILLA (SOFT SHELL) W/ CORIANDER, SPANISH ONION, AVO SALSA & TOMATO SALSA. ALL TACOS ARE GF EXCEPT BAJA

BISTEC \$6

Carne asada(steak) w/ caramelised onion

PASTOR \$6

Achiote, guajillo chile & pineapple marinated Slow-roasted pork in 'Al Pastor, style.

POLLO \$6

Guajillo chilli & garlic marinated grilled chicken

CHORIZO \$6

Spanish Sausage

BAJA \$7

Tempura battered whitefish (flathead) w/ red cabbage & chipotle aioli

BRISKET \$6

Pulled beef brisket w/ caramelised onion & fresh cheese

HONGO/S (V) (VGO) \$6

Grilled mushroom w/ tomato & fresh cheese

SOY CHORIZO (V) (VGO) \$6

Soy chorizo, corn, pico de gallo

CAMARON \$7

Grilled prawn w/ lettuce & chipotle aioli

LAMB \$7

Smoked lamb shoulder with avo salsa, green salsa and pico de Gallo

Burritos

LARGE FLOUR TORTILLA W/ CHEESE, BEANS, CARAMELISED & SPANISH ONION, CORIANDER AVO SALSA & TOMATO SALSA

COMPADRE \$17

Chargrilled Steak

CHINGON \$16.50

Slow-roasted pork

PRIMO \$16.50

Chicken & Rajas

CHICO BONITO (V) \$15.50

Mushroom, soy chorizo, corn

ADD CHIPS \$4

GÜERO \$16

Grilled Chicken

PAISA \$17

Chargrilled steak & chorizo

JUAREZ \$17

Pulled beef brisket

AGUADA \$17

Choice of fish or prawn

Quesadillas "GRINGAS"

GRILLED & FOLDED TORTILLA W/ CHEESE, BEANS, AVO SALSA, TOMATO SALSA, ONION & CORIANDER + YOUR CHOICE OF MEAT

PASTOR (PORK)/ STEAK/CHICKEN/ CHORIZO/HONGOS (MUSHROOM (V)) \$14.50

Served in flour tortilla. Hongos mushroom available in vegan option

KIDS QUESADILLA (GF) \$9.50

Serve of 3x with cheese & chicken or beans

Ensaladas "SALADS"

SUPER QUINOA SALAD GF, VGO \$15.50

Quinoa salad w/sweet potato, turmeric cauliflower, charred corn, goji berries, fresh avo, salad leaves, feta cheese, almond flakes, chipotle & honey dressing. GF (VGO)

ADD CHICKEN OR PRAWN \$4

SI SENOR BURRITO BOWL GF, VGO \$17.50

Choice of beef, pork, chicken or mushroom served w/ smoky rice (GF), beans, pickled cabbage, lettuce, pico de gallo, corn chips, avo salsa & green salsa

ADD GUACAMOLE \$3.50

Extras

CAMOTE FRIES S \$5 L \$10 **PICO DE GALLO** \$5

Sweet potato fries w/ chipotle aioli

Freshly salsa of tomato, onion, coriander & lime

FRESH GUACAMOLE \$6 **FRIJOLES REFRITOS** \$5

Fresh made guacamole

A serving of refried beans w/ fresh cheese

MUSHROOMS \$6 **SALSAS DE LA CASA** \$1 EACH

Grilled mushrooms w/ tomato, coriander, caramelised onion and fresh cheese

Chipotle aioli/red salsa/green salsa/avo salsa

Desserts

CHURRO HELADO \$12

House made churro w/ chocolate ganache, fresh berries & macademia ice cream

MEXICAN CARLOTA \$12

Mexico inspired tres leche dessert set served with key lime curd, strawberries & toasted almonds flakes

HAPPY HOURS UNTIL 530PM \$15 BURRITO & CHIPS \$5 TACOS

PLEASE ASK STAFF IF YOU HAVE ANY ALLERGEN INGREDIENT QUERIES



Cervezas "BEERS"

BEER IS GOOD, BUT BEERS ARE BETTER!

PACIFICO Pilsner	\$9	DOS EQUIS Pale Lager	\$8
NEGRA MODELO Vienna Lager	\$10	MODELO ESPECIAL Full Flavour Pilsner	\$10
OLD MATE Pale Ale	\$9.50	MOON DOG tropical Lager	\$9
CORONA Pale Lager	\$8	TECATE Pale Lager	\$7
VERANO CIDER 350ml Spanish Apple	\$10	VERANO CIDER 500ml Apple, blackcurrent & cranberry	\$14

Margaritas

DON'T BE SALTY... UNLESS YOU'RE A MARGARITA!

CLASSIC, STRAWBERRY OR HIBISCUS The original cocktail w/ lime, El Jimador Tequila & Cointreau	\$15.50
FROZEN MARGARITA Mexican classic or get fruity with strawberry!	\$15.50

Micheladas

THE MEXICAN BEER COCKTAIL!

EL BASICO Fresh lime, salt & Tajin chilli	\$13
EL FAVORITO (BLOODY MARY) Tomato juice, chilli sauce & Tajin (option of beer or spirit)	\$16.50

Cocteles

BUT FIRST... COCKTAILS!

PALOMA Mexican classic w/ Tequila, lime, salt & grapefruit	\$16 JUG \$48
LA GUAVA LOCA A fresh combination of Bacardi White Rum, Cointreau, fresh lime & guava	\$16 JUG \$48
PASION MEXICANA A fine mix of El Jimador Tequila, passionfruit & lime	\$15.50
PINA COLADA A perfect summer drink w/ Bacardi White Rum, coconut cream & fresh pineapple	\$17
ESPRESSO MARTINI Classic cocktail w/ Vodka, Kahlua & espresso coffee	\$16
EL FAVORITO (BLOODY MARY) Tomato juice, chilli sauce & Tajin (option of beer or spirit)	\$16.50
MOJITO EL CLASICO Muddled mint, Bacardi & soda	\$16
MOJITO EL CLASICO + PASSIONFRUIT Muddled mint, Bacardi & soda	\$16.50

Tequilas

THE SOUL OF TEQUILA IS THE ESSENCE OF MEXICO

HOUSE - EL JIMADOR 100% Blue Agave 38%	\$8
CAFE PATRON Coffee infused premium tequila	\$13
HERRADURA	
ORIGINAL TEQUILA - SAN JOSE DEL REFUGIO 40%	
SILVER \$14	REPOSADO \$13
ANEJO \$16	
PATRON	
PREMIUM TEQUILA - HANDCRAFTED & BOTTLED 40%	
SILVER \$13	REPOSADO \$12
ANEJO \$16	

Vinos

OH LOOK... IT'S WINE O'CLOCK!

LOVERS NOT TOREADORS Tempranillo 2018	\$10	\$47
THE PRINCE OF THE PYRENEES Pinot Noir 2018	\$9	\$40
GREEN ACRES Sauvignon Blanc 2018	\$9	\$40
LT VESPA Rose 2018	\$8.50	\$38
HOUSE WINE Heathcote Shiraz 2017 / Lt vespa Pinot Grigio 2019	\$8	\$38

Sangria

SIP SIP HOORAY!

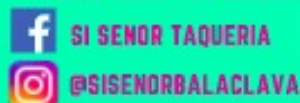
RED SANGRIA WITH FRUITS & RED WINE \$12 JUG \$36

Aguas Frescas

NON-ALCOHOLIC

FRESADA Fresh pineapple w/ coconut, watermelon & lime	\$10.50
HORCHATA Rice & cinnamon water	\$6.50
HORCHATA DE FRESA Rice, cinnamon & strawberry water	\$8.50
MENTA Mint soda with lime	\$8.50
JAMAICA Hibiscus ice tea	\$6.50
JARRITOS SODA Grapefruit/Lime/Pineapple/Mex Cola/Mandarin/Mango/Guava	\$5.50
SPARKLING WATER	\$4.50
COCA COLA CLASSIC, SUGAR FREE, DIET	\$4.00

TAG US WHEN YOU SHARE!!



HAPPY HOURS DAILY
UNTIL 630PM

\$12 CLASSIC MARGARITA
BLOODY MARY
\$5 CORONA/TECATE
HOUSE WINE