

To Start

Guacamole

Topped with pico de gallo. Served with corn chips.

GF - V (Vegan Option)

Small 10

Medium 18

Grilled Corn Cob 10

With crumbled feta and your choice of garlic butter or spicy mayo.

GF - L V

Scallops in Aguachile 18

Scallops dressed in a lime and chilli vinaigrette, topped with avocado slices

GF

Ceviche Acapulco 12

White fish and prawns with a mildly spicy tomato salsa.

GF

Taco Veggie 10

Quinoa salad served on top of a lettuce leaf instead of a tortilla.

GF - V (Vegan)

Tostadas

(Flat and crunchy corn tortillas)

Tuna Sashimi 10

Served with chipotle mayo, avo, red onion, sprinkled with coriander and sesame seeds.

Frijolera 10

Refried beans, topped with sliced cabbage, pico de gallo, sour cream, crumbled feta, avocado and pickled jalapeño chillies.

GF - L V (Vegan option available)

Nopales 10

Mexican prickly pear cactus salad, topped with crumbled feta.

GF - L V (Vegan option available)

Beef Salpicón 10

Shredded beef served cold with lettuce and slices of avocado

GF

Pico de Gallo is chopped tomato, onion and coriander.

Extras: Guacamole 5 / Refried Beans 5 / Sour Cream 2 / Mexican rice side order 5 / Tortillas(2) 4 / Corn Chips 5

Public Holiday surcharge of 15% may apply.

Tacos, Quesadillas & More

Quesadillas

22

Tortillas filled with molten cheese and a side of guacamole

Your choice of corn tortillas (GF) or wheat

Natural

Stringy melted cheese.

Mushrooms

Mexican style sauteed mushrooms

LV

Gringa

Pork marinated with red spices, cooked with pineapple and onion.

Chicken

Shredded slow cooked chicken

Tacos

8

All in soft corn Tortillas

Ensenada

Beer battered fish with a creamy dressing, sliced cabbage, pico de gallo and salsa Valentina.

Mushrooms

Mexican style sauteed mushrooms topped with sour cream

GF - LV (Vegan option available)

Tinga

Slow cooked pulled chicken cooked with tomato and chipotle. Garnished with sour cream and avo.

GF

Pastor

Pork marinated with red spices, cooked with pineapple and onion and topped with green salsa, onion and coriander

GF

Baby spinach and ricotta

Cooked with a little bit of spice for a Mexican taste topped with Salsa Ranchera and pico de gallo

GF - L V

Greek

Lamb strips served on a wheat flour tortilla, topped with tzatziki, pico de gallo and corn kernels

Nopales

Mexican prickly pear cactus salad, topped with crumbled feta.

GF - L V (Vegan option available)

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Mains

Carne a la Tampiqueña 42

Grilled scotch fillet, accompanied with a small quesadilla, guacamole, refried beans, Mexican rice, grilled spring onion and nopales (cactus) salad.

GF

Enchiladas de Cabrito 34

(3 pc) Slow cooked shredded goat meat wrapped in corn tortillas, covered in red mole, topped with sour cream, crumbled feta and sliced red onion.

Soft shell crab on Chilpachole 30

Chilpachole is a thick broth made with red dried chillies, tomato and spices.

Nachos 28

Freshly cooked corn chips, topped with beans sauce, cheese sauce, guacamole, pico de gallo, corn kernels, sour cream and crumbled feta, sprinkled with coriander.

GF - L V (Vegan option available)

Add Sauteed mushrooms (Vegan) 8

Add Shredded Chicken 8

Add Chilli con Carne 8

Aubergines with apple stuffing 25

Baked au gratin, served on salsa ranchera.

GF - L V

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Dessert

Churros cookies and cream **15**

Freshly made, with a dipping creme and Gelato*.

*Blue Cow Gelato used in our desserts!

Chocolate and avocado mousse **15**

The name says it all in this delicious dessert.

Vegan option available

Affogatos **18**

A Shot of espresso, Vanilla Ice Cream and your choice of liqueur
Frangelico, Baileys, Salted Caramel Baileys,
Coconut Tequila, Caramel Tequila, Liqueur 43

Cafe de Olla **5**

Spiced Mexican traditional coffee
Dark sugar, Orange, Cinnamon, Star Anise Infusion with Espresso

With Coffee Infused Tequila **15**

Dessert Liqueurs

Served on the rocks

Cointreau **8**

Baileys **8**

Baileys Salted Caramel **8**

Frangelico **8**

Limoncello di Capri **8**

Liquor 43 **9**

Tequila Patron XO Cafe **10**

Tequila Caramel Infusion **10**

Tequila 1800 Coconut Infusion **10**

Xtabentun (Mexican traditional Liqueur) **10**