

freshie mex

ANTOJITOS (little snacks)

Corn chips & guacamole \$10.9 🌱

Corn chips & chipotle aioli \$8.9 🌱

Corn chips & pico de gallo \$8.9 🌱

Jalapeño Poppers \$14.9

Whole jalapeño peppers stuffed with cream cheese, crumbed & fried with lime aioli

Chipotle Wings \$12.9 🌱

Fried chicken wings tossed in chipotle and lime butter served with lime aioli

Ceviche \$19.9 🌱

Lime cured QLD Swordfish, pickled cactus, chilli, coriander, tomatoes & home-made corn chips.

Grilled Halloumi \$13.9 🌱

Grilled Halloumi served with agave syrup, pumpkin seeds and mint.

NACHOS 🌱

Corn chips with melted cheese, guacamole, sour cream, tomato salsa & jalapeños.

(add Black Beans \$2)

Plain \$18.9

Black Beans \$20.9

Beef \$20.9

Chicken \$20.9

Plant based beef \$21.9

FRIED EMPANADAS

Golden brown fried pastry (3) folded around a filling of your choice:

(add guacamole \$2.5)

Beef \$12.9

Chorizo and Cheese \$12.9

QUESADILLAS (GF by request)

Grilled soft flour tortillas (2) with melted cheese, sour cream, salsa verde, pico de gallo and a filling of your choice below:

(add guacamole \$2.5)

Chicken \$17.9

Chorizo \$17.9

Black Beans \$16.9

Capsicum & Onions \$16.9

Mushrooms \$17.9

TACOS \$6.9

Pollo (Chicken) 🌱

Achiote marinated chicken, guacamole, pineapple-chilli & coriander salsa.

Barbacoa (Beef) 🌱

Slow cooked beef brisket, rubbed in traditional Mexican spices, guacamole, pico de gallo salsa.

REGIONAL TACOS \$7.9

BAJA CALIFORNIA

Battered tiger prawns or Battered fish fillet. Served with shredded cabbage, pico de gallo salsa, chipotle aioli & Valentina sauce.

Carnitas (Pork) 🌱

Pork belly braised in a traditional Oaxaca style, then crisp fried and served with guacamole, radish, tomatillo salsa.

Vegetarian 🌱

Sautéed capsicums, onions, grilled halloumi, & guacamole.

TOLUCA 🌱

Chorizo and Halloumi served with guacamole, radish, coriander, tomatillo salsa.

SOFT SHELL CRAB 🌱

Crispy fried crab served with shredded cabbage, pico de Gallo and lime aioli.

FAJITAS (GF by request)

All fajitas are served on a hot skillet with onions and capsicum accompanied with flour tortillas (4), tomato salsa, homemade guacamole, jalapeños, cheese & sour cream

Beef \$36.9

Finely sliced beef sirloin.

Chicken \$35.9

Finely sliced chicken breast.

Vegetarian \$35.9

Halloumi fresco, corn and zucchini.

Mushroom \$36.9

Sliced grilled mushrooms.

Prawns \$38.9

Marinated prawns.

Pescado \$39.9

QLD Swordfish

Wagyu Beef \$56.9

Finely sliced wagyu beef.



BURRITOS \$18.9

A soft flour tortilla filled with Mexican rice, black beans, cheese, pico de gallo & a filling of your choice below.

(add Guacamole/Sour Cream \$2.5)

(add Jalapeños \$1.5)

Pollo (Chicken)

Chargrilled achiote marinated chicken.

Barbacoa (Beef)

Slow braised pulled beef steak (+\$1)

Carnitas (Pork)

Pork belly braised in traditional Oaxaca style then crisp fried. Served without cheese. (+\$1)

Pescado (Fish)

Lightly seared QLD Swordfish rubbed with Cajun Spices (+\$3.9)

Vegetarian

- Capsicum & Onions

- Jackfruit (+\$3)

- Plant based beef

mince (+\$3)

Served with guacamole

BAJA BURRITOS \$22.9

Battered tiger prawns or **Battered fish fillet**. A soft flour tortilla filled with shredded cabbage, pico de gallo salsa, chipotle aioli & Valentina sauce.

BOWLS 🌱

All of the delicious ingredients of our burritos, served in a bowl instead of a tortilla.

ENCHILADAS

Soft flour tortillas (3), wrapped, baked and topped with cheese & sour cream.

Classic Enchilada \$25.9

Traditionally marinated chicken breast and tomato Serrano sauce.

Beef Enchilada \$27.9

Slow cooked beef brisket, salsa verde and jalapeños.

Vegetarian \$23.9

Black beans, sautéed capsicum & onion and tomato Serrano sauce.

SIDES

Flour tortillas (2) \$2.9

Corn tortillas (2) \$3.9 🌱

Corn chips \$4.9 🌱

Guacamole \$5.5 🌱

Salsa \$4.5 🌱

Black beans \$4.9 🌱

Rice \$4.5 🌱

Sour cream \$2.9 🌱

Jalapeños \$2.50 🌱

LOS VEGANOS

Nachos de Queso Vegano \$19.9 🌱

Corn chips with vegan cheese, guacamole, cashew sour cream, tomato salsa & jalapeños.

Add black beans to your Nachos \$2

Add plant based mince beef \$3

Vegan Tacos \$7.9

Capsicum and Onions or **Plant based Beef**, served on shredded cabbage with homemade guacamole, pico de gallo and vegan cheese. 🌱

Jackfruit Taco 🌱

served on shredded cabbage with homemade guacamole and pico de gallo

Vegan Mushroom Taco 🌱

Crispy fried mushrooms served with shredded cabbage, pico de gallo, salsa verde and cashew sour cream.

Cactus & Beans Taco 🌱

Pickled Cactus, black beans, homemade guacamole and Pumpkin Seeds

Vegan Mushroom Fajita \$35.9

(GF by request)

Served on a hot skillet with onions and capsicum with flour tortillas, salsa, guacamole, jalapeños, vegan cheese & vegan sour cream

Vegan Quesadilla (GF by request)

Grilled soft flour tortillas (2) with vegan cheese, salsa verde, pico de gallo and a filling of your choice below:

(add guacamole \$2.5)

Black Beans \$ 17.9

Capsicum \$ Onion \$17.9

Mushroom \$17.9

Plant based beef \$17.9

Vegan Burritos \$19.9

A soft flour tortilla filled with Mexican rice, black beans, vegan cheese, pico de gallo, guacamole and your choice of:

Capsicum and Onions

Jackfruit (+\$3)

Plant based Beef (+\$3)

Vegan Bowls \$19.9 🌱

All of the delicious ingredients of our normal vegan burrito, served in a bowl instead of a tortilla.

Vegan Enchiladas \$24.9

Soft flour tortillas (3) filled with black beans, baked and topped with vegan cheese, tomato Serrano sauce, capsicum, onions and cashew sour cream.

🌱 - GLUTEN FREE