

### ANTOJITOS (little snacks)

Corn chips & guacamole \$9.9

Corn chips & chipotle aioli \$7.9 Corn chips & pico de gallo \$7.9

Chicharrones & guacamole \$11.9 (pork crackling)

### Jalapeno Poppers \$12.9

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

# Chipotle Wings \$10.9

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

## **Ceviche \$16.9**(**1**)

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

## Grilled Halloumi \$9.9 (\*)

Grilled Halloumi served with agave syrup and mint.

# NACHOS(\*)

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

#### (add Black Beans \$2)

Plain \$14.9 Black Beans \$16.9 Beef \$16.9 Chicken \$16.9 Plant based beef \$17.9

# 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 \$13.9 Chorizo \$13.9 Black Beans \$12.9 Capsicum & Onions \$12.9 Mushrooms \$13.9

# NIÑOS (kids) \$6.9 KIDS UNDER 12

Kids Nachos Corn tortilla chips smothered in melted cheese. (Add Chicken/Beef \$3.9) (\$)

Cheese Quesadillas Grilled soft flour tortillas (2) with melted cheese. (Add Chicken/Beef \$3.9)

Kids Burritos or Bowl, Chicken/pulled beef with rice & cheese rolled in a soft tortilla. (+\$2)

### Add Guacamole \$2.5

### **TACOS \$5.9**

### 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.

# Carnitas (Pork)

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

# Vegetariano (\*)

Sautéed capsicums, onions, grilled halloumi, & guacamole.

### **REGIONAL TACOS \$6.9**

### **BAJA CALIFORNIA**

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

# TOLUCA()

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

### **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 \$29.9

Finely sliced beef sirloin.

#### Chicken \$27.9

Finely sliced chicken breast.

### Vegetarian \$27.9

Halloumi fresco, corn and zucchini.

#### Mushroom \$28.9

Sliced grilled mushrooms.

#### Prawns \$30.9

Marinated prawns.

### Pescado \$31.9

QLD Swordfish

#### Wagyu Beef \$39.9

Finely sliced wagyu beef.

## LOS VEGANOS

## Nachos de Queso Vegano \$15.9 (1)

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 \$6.9

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.

### Baja California Taco

Battered vegan prawns or Battered cauliflower. Served with shredded cabbage, pico de gallo salsa and vegan chipotle aioli.

# Vegan Mushroom Fajita \$29.9

(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 \$ 13.9 Capsicum \$ Onion \$13.9 Zucchini and Corn \$13.9 Mushroom \$13.9 Plant based beef \$13.9

# **Vegan Burritos \$15.9**

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 \$15.9

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

# Vegan Enchiladas \$20.9

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

### **BURRITOS \$14.9**

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)

Pork belly braised in

traditional Oaxaca

style with orange,

oregano garlic &

spices, then crisp

cheese. (+\$1)

fried. Served without

Carnitas (Pork)

#### Pollo (Chicken)

Chargrilled achiote marinated chicken.

### Barbacoa (Beef)

Pulled beef steak. slow braised in traditional Mexican style with herbs and spices. (+\$1)

#### Pescado (Fish)

Lightly seared QLD Swordfish rubbed with Cajun Spices (+\$3.5)

### Your choice of: Capsicum and Onions

Jackfruit (+\$3)

Vegetariano

Plant based beef mince (+\$3)

all served with guacamole

## **BOWLS \$14.9** (\*\*)

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

# **ENCHILADAS**

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

#### Classic Enchilada \$21

Traditionally marinated chicken breast and tomato Serrano sauce.

#### Beef Enchilada \$23

Slow cooked beef brisket, salsa verde and jalapeños.

### Vegetarian \$19

Black beans, sautéed capsicum & onion and

## SIDES

Flour Tortillas (2) Salsa \$4 (\*) \$2.50 Corn Tortillas (2) Rice \$4 \$3.50

Black beans \$4 (\*)

Sour cream \$2.50 (\*) Corn chips \$4 (\*)

Jalapeños \$2.50

Guacamole \$5(\*)

