

# BEACH CANTINA

**ELOTE** 9.90  
Grilled corn on the cob brushed w/ coffee mayonesa, tajin, grated parmesan & pomegranate

**SMOKED GUACAMOLE** 10.50  
Avocado, toasted almonds, pepitas, tomatoes, corn & plantain chips

**DUCK NACHOS** 16.50  
Braised duck, tortilla chips, spicy hoisin sauce, corn, salsa, queso & crema

**TOSTADA DE SALMON** 9.90  
Shaved lemon-beetroot chipotle cured atlantic salmon, smoked corn, mayonesa & cilantro pesto

**CARROT TOSTADA** 7.50  
Shredded carrot, spicy tomato sauce, black beans, lettuce, queso & crema

**TUNA CEVICHE BRULEE** 14.90  
Fresh cured tuna in habanero and peach w/ guacamole, watermelon, crema & caramelised sugar

**PORK BELLY MINI BURRITO** 8.90  
Guacamole, cilantro, rice, pickled cucumber, crisp greens & chipotle hoisin sauce in flour tortilla

**GRILLED CHICKEN TACO** 6.90  
Blue corn tortilla w/ achiote grilled free range chicken, pickled red onions, guacamole & mango & tomato salsa

**HABANERO PRAWN TACO** 9.90  
Tempura prawn w/ coleslaw, lettuce, pickled onion w/ green habanero sauce in a flour tortilla

**CAULIFLOWER TACO** 6.50  
Flour tortilla, chipotle cauliflower, carrot & red cabbage salad, vegan mayonesa

**SOFT SHELL CRAB TACO** 9.90  
Crispy soft shell crab w/ tomato cherry salsa & fermented chili mayo in a flour tortilla

For dietary needs please speak to your waiter.

NO SPLIT BILLS, THANK YOU

# RESTAURANTE

**CAPSICUM EXQUISITO**  
Capsicum filled with angus scotch fillet, cactus, avocado-tomatillo sauce, crispy potatoes, cheese & cilantro

**FIDEO SECO WITH 3 CHILLIS**  
Baked hand made cacao pasta, chipotle, guajillo, ancho, chorizo, avocado, queso & crema

**OCEAN SANDS MARISCOS FRESCOS**  
Prawns & squid panfried in a tomato and onion broth on spinach & parsley creamy rice w/ manchego cheese

**POMEGRANATE DUCK SALAD**  
Shredded duck leg, greens, pomegranate, orange, walnuts, heirloom tomato, fennel, radish, tortilla chips, lime-guajillo vinaigrette

**BAJA CALIFORNIA STYLE CHAR-GRILLED OCTOPUS**  
Grilled octopus tentacle, parsley pesto, tomato cucumber and onion salsa w/ guajillo dressing

**ALBONDIGAS A LA MEXICANA**  
home made lamb meatballs, habanero tomato sauce, salsa & queso

**LIME & CILANTRO CHICKEN**  
Roasted free range chicken, soy-guajillo sauce, roasted rosemary butternut squash, chard mini cucumber, fresh jalapeno, cilantro & lime

**LAMB & MEZCAL FAJITAS**  
Char-grilled Murray Valley lamb rump, chile morita, mezcal glaze, cilantro rice, black beans, roasted capsicum & cherries

**SPINACH ENCHILADAS**  
Corn tortillas filled with zucchini, cauliflower, creamed spinach, capsicum, ricotta & crispy greens

**SLOW COOKED BEEF ENCHILADAS**  
Corn tortillas filled and baked with slow cooked beef, chilli tomato beef glaze, pico de gallo, queso, crema & cilantro

**SALT & VINEGAR WHITING**  
Crispy king george whiting pieces tossed w/ garlic and chili, served w/ chipotle mayo, fresh cucumber, radish, pickled red onions, spicy cashews and greens

**ICECREAM SANDWICH**  
Mexican doughnut dusted w/ cinnamon sugar, vanilla bean icecream, dry cherries, almonds & cajeta glaze

**ELOTE CAKE**  
home made sweet and zesty corn cake w/ pistacchio corn crumbs & rock salt caramel ice cream

SMALL BIG

14.90 26.90

13.50 24.00

16.50 29.50

14.90 25.90

16.90 29.50

12.90 22.90

10.90 20.90

15.90 28.90

10.50 20.50

12.90 22.90

17.90 29.90

9.00 16.00

9.00 16.00



MEXICAN SOCIETY

FRIDA KAHLO SPECIALS

Introducing a new menu inspired by Frida Kahlo; an artist, a foodie and icon around the world.

Influenced by her cookbooks our chefs have created a menu of bold colours and flavours.

SEE OUR BOARD FOR THESE SPECIALS