

BAR ANTOJITOS

ELOTE (🌿 available)	10.9
grilled corn, coffee mayonesa, parmesan, tajín	
GUACAMOLE CON TOTOPOS 🌿	10.9
house made guacamole w tortilla chips	
DUCK NACHOS (🌿 available)	16.9
pulled duck, orange-habanero sauce, pico de gallo, corn, crema, cilantro, queso fundido	
SALMÓN TOSTADITA (3)	15.9
beetroot cured salmon, cilantro pesto, smoked corn	
GRILLED OCTOPUS	18.9
char-grilled octopus, salsa macha, papas, pickled jalapeño, onion, cilantro	
ALITAS DE POLLO (6)	12.9
crispy chicken wings in sweet and spicy chipotle sauce, green onion, sesame seeds	

BARBACOA

Taco or Main

/ˈbɑːbəkəʊə/ noun

(in Mexican cooking) beef, lamb or other meat that has been slowly cooked with seasonings typically served with tortillas, rice, beans and salsas.

	Taco / Main
PORK SHOULDER	6.9 / 24.9
with chilli pineapple salsa, currants coslow, pickled red onion, chili Moria BBQ sauce	
BEEF CHEEK	7.9 / 25.9
with pico de gallo, guacamole, pickled red onion, beef reduction sauce	
LAMB SHOULDER	9.5 / 27.9
with mango and tomato salsa, pickled jalapeños and red onion, roasted capsicum and chilli sauce	

all main sizes served with tortillas plus a choice of:
- black beans & rice
- papas fritas

TACOS

(GF available)

BAJA FISH	9.9
battered barramundi, house-made slaw, green habanero mayo	
CRISPY-CRUMBED CHICKEN (NOT GF)	6.9
crumbed chicken, smoked corn, chipotle mayo	
DOUBLE PORK	6.9
pork belly, chorizo, pico de gallo, avocado	
GAMBA CON PIÑA	9.9
grilled Prawn, pineapple salsa	
FRIJOL NEGRO 🌿	5.9
fried blackbean, avocado, mango salsa	

GRANDE

CHARRED COLIFLOR 🌿	21.9
charred cauliflower, salsa adobo, fried chickpeas, rice, black beans, corn, tomato salsa, chimichurri	
DUCK SALAD (🌿 available)	25.9
crispy greens, tomato, corn, orange, coriander, walnuts, pomegranate w chile guajillo, honey dressing	
CHIMICHURRI CHICKEN	24.9
grilled chicken Maryland w achiotte jalapeño, cilantro, soy and orange Sauce, served with rice and beans	
ENCHILADAS DE VERDURAS 🌿	24.9
sauteed eggplant, zucchini capsicum and onion wrapped in corn tortilla, vegan mayo, cheese <i>Your choice of:</i> adobo or pistachio mole	
CALAMAR FRITO	27.9
fried squid rings & whiting with smoky paprika seasoning, lime, chipotle mayo, pico de gallo, cilantro	
PORK RIBS	29.9
twice-cooked pork ribs, chile morita barbeque sauce, watermelon salad, papas fritas	
PISTACHIO MOLE 🌿	22.9
roasted beetroot, carrots, potato, celeriac and brussel sprouts in salsa macha, rice, pistachio mole	

OUR MENU IS 95% GLUTEN FREE

🌿 = vegan

BANQUETS

min 2 people

MEXICAN TRAFFIC

\$44 each

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GUACAMOLE CON TOTOPOS 🌿
house made guacamole w tortilla chips

ALITAS DE POLLO
crispy chicken wings in sweet and spicy chipotle sauce, green onion, sesame seeds

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CHIMICHURRI CHICKEN
grilled chicken Maryland w achiotte jalapeño, cilantro, soy and orange sauce, served with rice and beans

BARBACOA BEEF CHEEK
slow cooked, prepared with with barabacoa seasonings and served with both a hot habanero tomatillo and chipotle barbecue with papas fritas (crinkle fries)

CHARRED COLIFLOR 🌿
charred cauliflower, salsa adobo, fried chickpeas, rice, black beans, corn, tomato salsa, chimichurri

FLASHY MEXICAN

\$52 each

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ELOTE
grilled corn, coffee mayonesa, parmesan, tajín

GRILLED OCTOPUS
char-grilled octopus, salsa macha, papas, pickled jalapeño, onion, cilantro

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TACO CHOICE PER PERSON

1. BAJA FISH
2. CRISPY-CRUMBED CHICKEN (NOT GF)
3. DOUBLE PORK
4. GAMBA CON PIÑA
5. FRIJOL NEGRO 🌿

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PORK RIBS
twice-cooked pork ribs, chile morita barbeque sauce, watermelon salad, papas fritas

BARBACOA LAMB
slow cooked, prepared with with barabacoa seasonings and served with both a hot habanero tomatillo and chipotle barbecue with black beans & rice

DUCK SALAD
crispy greens, tomato, corn, orange, coriander, walnuts, pomegranate w chile guajillo, honey dressing

FRIDA'S GARDEN 🌿

\$37 each

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GUACAMOLE CON TOTOPOS 🌿
house made guacamole w tortilla chips

ELOTE 🌿
grilled corn, vegan coffee mayonesa, vegan parmesan, tajín

FRIJOL NEGRO TACO 🌿
fried blackbean, avocado, mang salsa


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CHARRED COLIFLOR 🌿
charred cauliflower, salsa adobo, fried chickpeas, rice, black beans, corn, tomato salsa, chimichurri

ENCHILADAS DE VERDURAS 🌿
sauteed eggplant, zucchini capsicum and onion wrapped in corn tortilla, vegan mayo, cheese
Your choice of: adobo or pistachio mole

BEBIDAS

COCTELES

MARGARITA choose from: Classic, Lychee or Jalapeño	16.0
SANTA ROSA ( available) gin, St Germain, lemon, hibiscus, egg white	19.0
CALYPSO vodka, peach liqueur, pineapple, orange	18.0
COLA-DI-DA rum, coconut, mango nectar, lime	18.0

CERVEZAS

PACÍFICO	10.0
CORONA	9.0
DOS EQUIS	10.0
NEGRA MODELO	13.0
HILLS CO. APPLE CIDER	10.0
CORONA LIGERA	9.0

NO ALCOHÓLICO

SOFT DRINKS Coke, Sprite, Lift, Coke No Sugar, Dry Ginger, Tonic	4.5
JUICE orange, pineapple, mango or apple	5.5
TEA AND COFFEE	4.5
COCONUT WATER	5.5
STILL OR SPARKLING WATER (1L)	8.5

VINO

ESPUMOSO	glass	bottle
WOODSTOCK BLANC DE BLANC McLaren Vale	10.0	46.0
AURELLIA PROSECCO McLaren Vale	9.0	37.0
WOODSTOCK RUBY VELVET (200ml) Limestone Coast		15.0
BLANCO	glass	bottle
MEX WHITE Adelaide Hills	8.5	36.0
CHROSTOBELS MOSCATO Barossa Valley	8.5	37.0
LANE PINOT GRIS Adelaide Hills	10	48.0
BROTHERS KOERNER RIESLING Clare Valley	10.5	52.0
WIRRA WIRRA ADELAIDE CHARDONNAY Adelaide Hills	8.5	40.0
TINTO	glass	bottle
GEMTREE 'LUNA DE FRESA' ROSE McLaren Vale	11.0	52.0
MEX RED Adelaide Hills	8.5	36.0
BLACK BISHOP GSM McLaren Vale	9.0	43.0
WOODSTOCK CAB SAUV McLaren Vale	11.0	53.0
WATKINS SHIRAZ Langhorn Creek	9.5	47.0
VENTISQUERO RESERVA PINOT NOIR Chile	8.5	41.0

SWEETS

CHURROS SANDWICH (NOT GF) Churros & vanilla bean ice-cream sandwich w cinnamon, toasted almond & cajeta glaze	10.0
ELOTE CAKE Warm corn cake w/ pistachio corn crumb & rock salt caramel ice cream	10.0
CAKEAGE \$2 per person	

MEXICAN SOCIETY

2020 HALL OF FAME
MEXICAN RESTAURANT
WINNER

2019 SOUTH AUST.
MEXICAN RESTAURANT
WINNER

2018 SOUTH AUST.
MEXICAN RESTAURANT
WINNER

2017 SOUTH AUST.
MEXICAN RESTAURANT
WINNER

2017 NATIONAL
MEXICAN RESTAURANT
WINNER

