

# Costa •TACO•



## Flavours OF MEXICO (BY REGION)

- BEEF BIRRIA (GUADALAJARA)
- SINALOA CHICKEN (SINALOA)
- PORK CARNITAS (MICHOACAN)
- BEER BATTERED LOCAL SNAPPER (BAJA)
- SEASONAL LOCAL VEGETABLE (PUEBLA)
- CORN CHIPS W/ GUAC OR SALSA
- ELOTE STREET CORN (MEXICO CITY)
- CHILAQUILES (MEXICO CITY)
- QUESABIRRIAS (GUADALAJARA)
- TRES CEVICHE TOSTADAS (SINALOA)
- GRINGO NACHOS (NORTH OF THE BORDER)

# Tacos MENU

A SELECTION OF AUTHENTIC MEXICAN STREET-STYLE TACOS

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|---|-----|---|-----|
| 1. BEEF BIRRIA<br>MICHUACAN STYLE<br>AVOCADO SALSA VERDE  | \$7 | 2. SINALOA CHICKEN<br>MARINATED CHIKEN W/<br>SECRET SAUCE, PICO DE<br>GALLO & CHASEW SALSA<br>VERDE | \$7 |
| 3. PORK CARNITAS<br>SLOW COOKED CONFIT<br>PORK W/ CORIANDER,<br>PICKLED ONION,<br>PINEAPPLE & CHILLI SALSA  | \$7 | 4. BEER BATTERED<br>LOCAL SNAPPER<br>W/COSTA SECRET SAUCE,<br>LIMED CABBAGE &<br>CASHEW SALSA VERDE | \$8 |
| 5. SEASONAL LOCAL VEGETABLE<br>CARAMELIZED POBLANO, ONION<br>& CARROT IN A CHIPOTLE SAUCE,<br>W/LIMED CABBAGE, QUESO<br>CORIANDER & PICKLED ONION | \$7 |   |     |

# Drinks MENU

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|---|------|--------------------------------|------|
| LOCAL BEERS<br>ASK STAFF FOR LIST                                 | \$10 | MARGARITAS<br>CLASSIC   CHILLI | \$18 |
| CERVAZA MEXICANA<br>TECATE \$9 DOS EQUIS XX \$10<br>PACIFICO \$11 |      | COCONUT                        | \$19 |
| SOFT DRINKS<br>CANS \$5 JARRITOS \$7.5                            |      | MARGARITA SPECIAL              | \$20 |
- (ASK STAFF FOR CURRENT SEASONAL SPECIALS)

# Specials MENU

A SELECTION OF MEXICOS MOST POPULAR MEALS

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|---|------|---|------|
| 6. CORN CHIPS<br>W/ GUAC OR SALSA   | \$10 | 7. ELOTE STREET CORN<br>W/CHIPOTLE CREMA,<br>QUESO, CORI & TAJIN<br>SALT  | \$9  |
| 8. CHILAQUILES<br>MEXICAN STYLE WET<br>NACHOS WITH SALSA,<br>QUESO, CORIANDER &<br>PICKLED ONION  | \$15 | 9. QUESABIRRIAS<br>TWO CHEESY BIRRIA<br>TACOS, GRILLED TILL<br>CRISPY AND SERVED<br>WITH OUR FAMOUS<br>'CONSOME' DIPPING<br>SAUCE | \$19 |
| 10. TRES CEVICHE<br>TOSTADAS<br>CRISPY TOSTADAS<br>TOPPED WITH COLD<br>COOKED FISH IN LIME<br>SERVED WITH FRESH<br>TOMATO, CUCUMBER &<br>ONION, CHILLI, AVOCADO | \$25 | GRINGO NACHOS<br>AUSSIE STYLE<br>W/THE LOT  | \$24 |



\*WE USE ONLY THE BEST LOCAL PRODUCE & GOODS FROM AUSTRALIA'S SUBTROPICAL REGION.

PLEASE LET OUR FRIENDLY STAFF KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES. WE TRY OUR BEST TO ENSURE THAT ALL FOOD IS HANDLED SAFELY AND WITH CARE. HOWEVER OUR KITCHEN DOES CONTAIN TRACES OF NUTS AND GLUTEN.