

Casta TACO.

Flavours OF MEXICO (BY REGION)

1. BEEF BIRRIA (GUADALAJARA)
2. GUERRERO CHICKEN (GUERRERO)
3. PORK CARNITAS (MICHGOACAN)
4. BEER BATTERED LOCAL SNAPPER (BAJA)
5. SEASONAL LOCAL VEGETABLE (PUEBLA)
6. CORN CHIPS W/ GUAC OR SALSA
7. ELOTE STREET CORN (MEXICO CITY)
8. CHILAQUILES (MEXICO CITY)
9. QUESABIRRIAS (GUADALAJARA)
10. TRES CECICHE TOSTADAS (SINALOA)
11. GRINGO NACHOS (NORTH OF THE BORDER)

1. **BEEF BIRRIA** (GUADALAJARA)
2. **GUERRERO CHICKEN** (GUERRERO)
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4. **BEER BATTERED LOCAL SNAPPER** (BAJA)
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6. **CORN CHIPS W/ GUAC OR SALSA**
7. **ELOTE STREET CORN** (MEXICO CITY)
8. **CHILAQUILES** (MEXICO CITY)
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Tacos MENU

A SELECTION OF AUTHENTIC MEXICAN STREET-STYLE TACOS

1. BEEF BIRRIA
MICHUACAN STYLE
AVOCADO SALSA VERDE **\$8**

2. GUERRERO CHICKEN
MARINATED CHIKEN W/
SECRET SAUCE, PICO DE
GALLO & CASHEW SALSA
VERDE **\$7⁵⁰**

3. PORK CARNITAS
SLOW COOKED CONFIT
PORK W/ CORIANDER,
PICKLED ONION,
PINEAPPLE & CHILLI SALSA **\$7⁵⁰**

4. BEER BATTERED
LOCAL SNAPPER
W/COSTA SECRET SAUCE,
LIMED CABBAGE &
CASHEW SALSA VERDE **\$8⁵⁰**

5. SEASONAL LOCAL VEGETABLE
CARAMELIZED POBLANO, ONION
& CARROT IN A CHIPOTLE SAUCE,
W/LIMED CABBAGE, CORIANDER
& PICKLED ONION **\$7⁵⁰**

Drinks MENU

LOCAL BEERS
ASK STAFF FOR LIST **\$10**

CERVEZA MEXICANA
PACIFICO | TECATE **\$11 \$10**
DOS EQUIS XX BOTTLES CANS

SOFT DRINKS
CANS JARRITOS AGUAS FRESCAS
\$5 \$7⁵⁰ \$8

MARGARITAS
CLASSIC | CHILLI **\$19**

COCONUT MARGARITA **\$20**

MARGARITA SPECIAL **\$21**

(ASK STAFF FOR CURRENT
SEASONAL SPECIALS)

Specials MENU

A SELECTION OF MEXICOS MOST POPULAR MEALS

6. CORN CHIPS
W/ GUAC OR SALSA **\$10**

7. ELOTE STREET CORN
W/CHIPOTLE CREMA,
QUESO, CORI & TAJIN
SALT **\$10**

8. CHILAQUILES
MEXICAN STYLE WET
NACHOS WITH SALSA,
QUESO, CORIANDER &
PICKLED ONION **\$16**

9. QUESABIRRIAS
TWO CHEESY BIRRIA
TACOS, GRILLED TILL
CRISPY AND SERVED
WITH OUR FAMOUS
'CONSOME' DIPPING
SAUCE **\$20**

10. TRES CEVICHE
TOSTADAS
CRISPY TOSTADAS
TOPPED WITH COLD
COOKED FISH IN LIME
SERVED WITH FRESH
TOMATO, CUCUMBER &
ONION, CHILLI, AVOCADO **\$26**

GRINGO NACHOS
AUSSIE STYLE
W/THE LOT **\$25**

(KIDS MENU ALSO AVAILABLE.
PLEASE ASK STAFF)



*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.