

LA CARTA

Small Plates

POLENTA FRITA (GF, V) \$6

fried polenta fingers served w/ smoked queso sauce

GUAC & TOSTADAS (GF, DF, V) \$8

fresh house fried corn tostada chips and guacamole

AUSTRALIAN MARINATED OLIVES IN SOUTH AMERICAN SPICES (GF, DF, V) \$8

orange, chilli, allspice and cumin seeds

EMPANADA (GF, DF) \$8

ask for today's flavour

ARANCINI (V) \$8

coconut rice, cheese and red bean filling
crumbed and fried w/ jerk spiced aioli

CHICHARRON (GF, DF) \$12

fried crispy pork belly
w/ mate spice rub and salsa roja

STUFFED JALAPEÑO PEPPERS (V) \$12

filled w/ goats' cheese and spices

TUETANO CROQUETTE \$12

smoked beef bone marrow potato croquette

ESPETINHO DE FRANGO (GF, DF) \$12

chicken skewer seasoned w/ whole grain
mustard and spices w/ cherry tomatoes,
capsicum and red onion

ESPETINHO DE HALLOUMI (GF, V) \$12

halloumi skewers w/ honey, soy, cherry tomatoes,
capsicum and red onion

DADINHO DE TAPIOCA (GF, V) \$14

tapioca and halloumi fried sticks w/ apple-chilli jam

PATACONES (GF) \$18

grilled plantains topped w/ slow cooked
brisket, salsa roja and cheese

PERUVIAN CEVICHE (GF, DF) \$20

classic Peruvian delight, fresh market fish cured in lime
and salt, served w/ sweet potato, corn and plantain crisps

Tacos

\$8 each

House made flour tortillas | GF tortillas available on request

48-HOUR SLOW COOKED BRISKET (DF)

slow cooked 48-hour brisket shredded and served
w/ pickled onions, cherry tomatoes and fresh coriander

CHORIZO

grilled chorizo w/ grilled corn, pico de gallo
and roast capsicum

PESCADO (DF)

fried fish w/ grilled pineapple, guacamole,
pico de gallo, and salsa roja

CHIPOTLE HONEY CHICKEN

chicken thigh marinated in honey and chipotle grilled
and diced w/ pico de gallo, Qaxaca cheese and lettuce

KING BROWN MUSHROOM (V)

served w/ pico de gallo, Qaxaca
cheese, lettuce and salsa verde

BIRRIA TACO 3 FOR \$24

slow cooked brisket and Qaxaca cheese served
w/ beef consommé, fresh coriander and lime

AL PASTOR PORK (DF)

grilled pork tacos marinated in pineapple and spices w/
grilled pineapple, white onion, fresh coriander and salsa verde

Large Plates

JERK CHICKEN (GF, DF) \$34

half roast chicken Jamaican style served w/
coconut rice, red bean and fried plantains

PICANHA (GF, DF) \$42

300g black Angus rump w/ smoked beef bone
marrow and chimichurri

TORRESMO DE ROLD (GF) \$36

rolled pork belly roast filled w/ cumin seeds, orange and lime
w/ frijoles borrachos chorizo and beans stewed in dark beer

LAST NIBBLE

CHURROS (V) \$12

w/ mexican chocolate and dulce de leche

POSTRE PALTE (GF, V) \$8

brigadeiro - chocolate sweet

cajuzinho - nut sweet

cocada - coconut truffle

bicho-de-pé - strawberry sweet

Siesta Especial

\$25

(12-3pm)

TOSTADA CHIPS W/ GUACAMOLE (GF, DF, V)
LATIN STEAK FRITES W/ FRIED EGG & CHIMICHURRI
PALOMA OR SOFT DRINK

GF = GLUTEN FREE | DF = DAIRY FREE | V: VEGETARIAN

COCKTAILS

The Usual Suspects

MARGARITA \$21

Cazadores Blanco tequila, triple sec & lime juice garnished w/ dehydrated lime

Patron Silver +\$5

TOMMY'S \$22

Cazadores Reposado tequila, agave syrup & lime

PALOMA \$20

Cazadores Blanco tequila, triple sec, agave syrup, lime juice, grapefruit juice & pink grapefruit soda

Signatures

MARGARITA PASTOR \$22

dive into the flavours of mexico with Cazadores Blanco tequila, lime juice, smoked pineapple syrup and a touch of tajin

CUBAN RUM FASHIONED \$20

a cuban twist on the classic old fashioned, featuring Bacardi spiced rum, sugar cane syrup, chocolate bitters and a banana chip

PISCO PARADISE PUNCH \$22

an exotic blend of pisco, mezcal, lime juice, pineapple juice, sugar syrup and a finishing touch of pineapple leaves

SHISHO \$21

an intriguing fusion of Cazadores Blanco tequila, triple sec, shisho & agave syrup, mango, passionfruit, lemongrass, and lime

FANTASMA \$21

a ghostly experience with nitro-infused habanero spice Cazadores Blanco tequila, agave liqueur, salted habanero syrup, pressed lemon & lime, worm salt, taco spice and smoked salt

Patron Silver +\$5

FLOR DE JAMAICA \$22

Cazadores Reposado tequila dances with hibiscus & ginger agua fresca, lime and flaked rock salt in this delightful concoction.

COCO LOCO \$20

get a taste of the tropics with coconut-washed 1800 coconut tequila, triple sec, coconut cream and coconut sea salt

YISCO \$19

pisco acholado, pressed yuzu, citrus oils and edible flowers

MEXICAN ROSE \$19

rose petal infused Cazadores Blanco tequila, triple sec, rose & lime syrup, edible tequila & cactus rose

* classics available upon request *

WINES

	GLS	/	BTL
Vino Espumoso Sparkling Wine			
Farina Prosecco Extra Dry DOC, Veneto, Italia	\$12		\$58
Borgo Molino Motivo Moscato, Venato, Italia			\$58
Emmalene Sparkling Pinot Noir Rose, Adelaide Hills, SA			\$68
Castillo del Rocio, Cava, España			\$80

Vino Blanco White Wine			
Farina Bianco, Veneto, Italia	\$10		\$49
Corduroy Riesling, Clare Valley, SA			\$59
Soho Peggy Sauvignon Blanc, Marlborough NZ	\$13		\$62
Le Pezze Pinot Grigio, Veneto, Italia			\$59
Emmalene Pinot Gris, Adelaide Hills, SA	\$13		\$62
Table of Plenty Fiano, Gundagai NSW			\$59
McHenry Hohnen Rocky Road Chardonnay, Margaret River, WA			\$69
Mon Tout Chardonnay, Margaret River, WA			\$69
Gotas de Mar, Godello, Ribeiro, Spain			\$98
Domecq Cosecha Seleccionado Blanco, Valley de Calafia, México			\$110

WINES

Vino Rosado Rosé

Ete d' Elodie Rose, Provence, France

Mazi Mataro, Syrah Rose, Grenache, McLaren Vale, SA

Paxton Shiraz Grenache, McLaren Vale, Australia

Now Rosé Paxton Shiraz Grenache, McLaren Vale, Australia

GLS / BTL

\$12 \$59

\$59

\$78

\$78

Vino Tinto Red Wine

Farina Rosso, Veneto, Italia

Cavedon Pinot Noir, King Valley, VIC

Rusden Driftsand GSM, Barossa Valley, SA

Ponting Pinnacle Shiraz, McLaren Vale, SA

Wangolina Shiraz Cabernet, Limestone Coast

\$10 \$49

\$59

\$13 \$62

\$59

\$59

TEQUILA

per serve

Tequila Blanco

El Jimador Blanco	\$12
1800 Silver Tequila	\$20
1800 Coconut Tequila	\$20
Avión Silver Tequila	\$20
Calle 23 Agave Tequila Blanco	\$17
Casamigos Tequila Blanco	\$19
Don Julio Blanco	\$17
Corazón Silver Tequila	\$16
Herradura Plata Tequila	\$18
IXA Organic Tequila Blanco	\$25
Gazcabel	\$14
El Tesoro	\$30
Fortaleza Blanco	\$24
KAH	\$20
Leyenda del Milagro	\$17
Ocho Silver	\$26
Tromba Blanco	\$22

Tequila Reposado

El Jimador Reposado	\$12
1800 Reposado Tequila	\$20
Arette Reposado Tequila	\$20
Calle 23 Agave Tequila Reposado	\$18
Casamigos Tequila Reposado	\$25
Don Julio Reposado	\$22
Herradura Reposado Tequila	\$22
Patrón Reposado Agave Tequila	\$19
Sauza Hornitos Reposado Tequila	\$18
ArtNOM 1414	\$26
Clase Azul	\$58
Corazón	\$16
Gran Centenario	\$18
Jarana	\$14
José Cuervo Especial Gold	\$16
Rooster Rojo Reposado	\$20
Olmecca Altos Reposado	\$22
Tromba Reposado	\$24

Tequila Añejo

1800 Añejo Tequila	\$21
Arette Añejo Tequila	\$40
Avión Añejo Tequila	\$30
Calle 23 Agave Tequila Añejo	\$24
Don Julio Añejo	\$22
Patrón Añejo Agave Tequila	\$25
Sauza Tres Generaciones Añejo	\$24
ArtNOM 1146	\$28
Don Julio 70	\$26
Gran Centenario	\$20
IXA Organic Tequila	\$28
Leyenda del Milagro	\$48
Storywood Speyside Single Malt	\$24
Fortaleza Añejo	\$28
Rooster Rojo Añejo smoked pineapple	\$24
Tromba Añejo	\$28

Other

Don Julio 1942	\$48
Herradura Colección de la Casa	\$55
Herradura Ultra Añejo	\$45
Agavero Tequila Liqueur	\$16
Arette Gran Clase Extra Añejo	\$52
Cacahuín Extra Añejo	\$58
José Cuervo Reserva de la Familia Platino	\$28
Tierra Noble Exquisito Extra Añejo	\$38

MEZCAL

Espadín mezcal

Casamigos Mezcal	\$30
Blanco Don Amado Mezcal	\$22
Los Agaves Mezcal	\$25
400 Conejos Joven	\$18
Aguas Mansas Joven	\$23
Los Vecinos del Campo Espadín	\$22
Metoro Mezcal	\$18
Montelobos Espadín Joven	\$24
Pescador de Sueños Pechuga	\$120
The Lost Explorer Espadín	\$18
Vago Elote Espadín	\$34
Wahaka Espadín	\$19
Tío Pesca Joven	\$55
Verde Momento Joven	\$18
Don Amado Mezcal Reposado	\$24

Ilegal

Ilegal Mezcal Añejo	\$32
Ilegal Mezcal Reposado	\$28
Ilegal Mezcal Joven	\$22

Del maguey

Del Maguey Tobala	\$40
Del Maguey Madrecuixe	\$48
Del Maguey San Luis del Río Azul	\$30
Del Maguey Vida de San Luis del Río	\$25
Del Maguey Wild Tepextate	\$42

El jolgorio

El Jolgorio Arroqueño	\$54
El Jolgorio Cuixe	\$46
El Jolgorio Jabalí	\$65
El Jolgorio Pechuga Artesanal	\$60
El Jolgorio Tepeztate	\$52
El Jolgorio Tobaziche	\$56
El Jolgorio Tobala	\$48

Bruxo

Bruxo No.1 Mezcal	\$19
Bruxo No.2 Mezcal	\$22
Bruxo No.4 Mezcal	\$28

Alipus

Alipús San Andrés	\$19
Alipús San Baltazar	\$19
Alipús San Juan	\$19
Alipús San Miguel Sola Tío Félix	\$24

Derrumbes

Derrumbes Mezcal Zacatecas	\$30
Derrumbes Mezcal San Luis Potosí	\$25
Derrumbes Durango	\$28
Derrumbes Oaxaca Mezcal	\$30

Koch

KOCH El Artesanal Maguey Espadín	\$21
KOCH Elemento Joven	\$16

Nuestra soledad

Nuestra Soledad San Baltazar Mezcal	\$23
Nuestra Soledad Santiago Matatlán	\$24

Origen raíz

Origen Raíz Genizo	\$28
Origen Raíz Chacaleno	\$30
Origen Raíz Madrecuixe	\$38

Quiquiriqui

QuiQuiRiQui Madrecuishe	\$44
QuiQuiRiQui Maguey Espadín	\$18
QuiQuiRiQui Mole Pechuga	\$35

Se busca

Se Busca Añejo	\$22
Se Busca Reposado	\$18
Se Busca Joven	\$20

Xicaru

Xicaru Reposado	\$18
Xicaru Silver	\$18

OTHER SPIRITS

Vodka

Ketel One	\$12
Grey Goose	\$15
Belvedere	\$14
Sagatiba	\$13

Rum

Captain Morgan Spiced Gold	\$11
Sailor Jerry Spiced	\$12
Sydney Brix Spiced	\$14
Chairman's Reserve Spiced	\$18
Bacardi White	\$10
Diplomatico, Venezuela	\$16

Gin

Tanqueray London Dry	\$12
Tanqueray Rangpur	\$12
Tanqueray Sevilla	\$12
Martín Miller's Gin	\$15
Hemp Gin	\$14
Manly Gin	\$14
Bombay Sapphire	\$13

Cognac

Hennessy VS	\$19
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Whiskey

Blends/American

Johnnie Walker Black Label	\$12
Cougar Bourbon	\$12
Jack Daniels	\$14
The Singleton	\$14

Single Malt

Ardbeg 10yr	\$22
Talisker 10yr	\$19
Dewar's 15yr	\$20
Craigellachie 13yr	\$22

CERVEZA

Corona Extra, México	\$13
Tecate Lager, California	\$13
Pacifico Pilsner, México	\$14