

MARGARITAS

- **Classic Margarita:** \$ 19/70
Premium Patron tequila, cointreau, fresh lime, lime cordial, tajin salt rim (4 serves)
- **Margarita Picante** \$ 19/70
Spicy Margarita with Premium Patron Tequila (4 serves)
- **Sexy Jarritos** \$ 19
Choice of Jarrito flavor with Premium Patron tequila & lime juice
- **Coronita Mix:** \$ 22
Corona beer sumerged in our classic margarita
- **Frozen Margaritas** \$ 20/72
Strawberry margarita (4 serves)
Mango margarita
- **Coconut Margarita** \$ 18
Tequila Blanco, Fresh Lime, agave & coconut rim

CHELAS PLEASE (BEER)

- Tecate Can \$ 7.0
- Corona \$ 9.5
- Dos Equis \$ 9.5
- Sol \$ 9.5
- Stone & wood \$ 10.5
- Coopers \$ 9.5

Mocktails

- **Lemon Lime Bitter** \$ 8.50
Lemon, Lime bitters, lime juice, lemonade.
- **Virgin Mojito** \$ 9
Fresh mint, fresh lime, lemonade.
- **Margi (Virgin Margarita)** \$ 9
Fresh lime juice, Agave, Lime cordial
- **Jamaica ice Tea** \$ 9.50
Hibiscus flower, Fresh Lime, sparkling water



EL MEXIGANO

KITCHEN & BAR

DRINK MENU

Cocktails

- **Paloma** \$ 19/70
Fresh lime, grape fruit and mezcal (4 serves)
- **Mojito** \$ 19/70
White rum, fresh lime, fresh mint, lemonade, Cinnamon sugar rim. (4 serves)
- **Espresso Martini** \$ 19
Vodka, Kahula, Coffee shot, Caramel, Cocoa decoration.
- **Mexico city colada** \$ 19
White rum, Coconut, Pineapple, Fresh Lime.
- **Sangria** \$ 10/36
Red Sangria (4 serves)
White Sangria

Spirits

- **Vodka** \$ 13
- **Whisky** \$ 13
- **Rum** \$ 13
- **Gin** \$ 13

WINE

• White/Blanco Wine

- Paulett's Riesling (Clare Valley) \$ 11 \$ 45
- Mr Riggs Sauvignon Blanc (ADL Hills) \$ 12 \$ 50
- D'Arenberg Olive Grove Chardonnay (McLaren/ADL Hills) \$ 11.5 \$ 45

• Red wine

- Mr Riggs Valarie Pinot Noir (ADL Hills) \$ 12.5 \$ 55
- Pindarie Risk Taker Tempranillo \$ 11 \$ 45
- Zonte's Footstep Chocolate Factory Shiraz \$ 12 \$ 50
- Curator Hamlets Shiraz (Barossa) \$ 11 \$ 40

• Rose/Rosado Wine

- Koonara Flowers for Lucy Moscato \$ 10.5 \$ 39
- Koonara Emily May Rose (Coonawarra) \$ 10.5 \$ 39

• Sparkling Wine (200 mL)

- Paulett's Sparkling White Piccolo \$ 14
- Paulett's Sparkling Red Piccolo \$ 14

TEQUILA & MEZCAL SHOTS

- Patron tequila \$ 12
- 1800 tequila \$ 12
- Herradura tequila \$ 11
- Don julio \$ 11
- Del maguey vida mezcal \$ 12

Soft drinks

- **Jarritos Mexican soda** \$ 6
(Cola, Guava, Mango
Lime, Watermelon & Pineapple)
- **Softies** \$ 4
Coke, Coke zero, Fanta,
Diet coke, Sprite
- **Sparkling Water** \$ 7
Still Water \$ 4
- **Jucies**
Pineapple \$ 6.5
Orange \$ 6.5

ENTREES/ ENTRADAS

- **Flauticas** \$ 8 (2pcs)
\$15 (4pcs)
Rolled flour tortilla filled with **your choice of protein**, and served with house made salsa and sour cream. (Beef, pork, chicken, chorizo, veggies).
- **El Mexicano chips** \$ 10
Fried beer battered chips served with your choice of house aioli.
- **Totopos (GF)(VGO)** \$ 11
Oven baked corn chips with your choice of salsa and guacamole.
Additional: Cheese and sour cream + 3
And **your choice of protein** +3 (chicken, beef, pork, pan fried chorizo, chilli con carne, pan fried veggies).
- **Mexican style corn (GF)(VGO)** \$ 8 (1pc)
\$14 (2pcs)
Slightly grilled corn, served with aioli and Mexican style cheese and herbs.
- **Jalapeno Poppers** \$ 7.50 (2pcs)
\$13 (4pcs)
Stuffed with a mixture of cheese, spices, and risotto rice, crumbed and deep fried, served with house aioli.
- **Loaded papas bravas (VGO)** \$ 14.50
Fried potato chips with melted mozzarella cheese, house made salsa with **your choice of protein** (Chili con carne, veggies, chorizo, chicken, beef+ 2, pork+2), and served with 2 house-made aioli.

DESSERTS

- **Churros** \$ 11
Topped with cinnamon sugar and your choice of dulce de leche or chocolate sauce.
- **Sizzling brownie** \$ 15
Served with vanilla ice cream and melted chocolate.
- **Churro chips** \$ 12
Topped with cinnamon sugar, served with ice cream, and dulce de leche sauce or chocolate sauce

Kids

- **Quesadillita** \$ 10
Flour tortilla, filled, melted cheese & sour cream. Add protein +\$3
- **Mini Nachos** \$ 10
Corn chips with melted cheese and sour cream. Add protein +\$3
- **Fish and chips** \$ 12
Deep fried fish, with chips and tomatoes sauce.
- **Taquitos** \$ 8
Corn tortilla, with chicken, lettuce, cheese and sour cream.

15% public holidays surcharge



BURRITOS

- **Signature Burrito (VGO)** \$18
Rice, beans, cheese, Pico de gallo, lettuce, choice of salsa, sour cream, and house aioli. **ADD ANY PROTEIN**
- **California Burrito (VGO)** \$19
Rice, beans, cheese, Pico de gallo, lettuce, fries, Jalapenos, choice of salsa, sour cream and house aioli. **ADD ANY PROTEIN**

CHOICE OF PROTEIN: (Chicken, beef+ \$2 pork+ \$2, pan fried chorizo, chili con carne or, pan fried veggies+ \$1).

MAINS

- **Nachos (GF)(VGO)** \$ 20
Corn chips with melted cheese, pico de gallo, beans, sour cream, chipotle aioli, Jalapenos + **your choice of protein**.
- **Quesadillas** \$ 21
Soft flour tortilla, filled with cheese and **your choice of protein**, served with salsa, pico de gallo, sour cream, and chipotle aioli.
- **Enchilada (VGO)** \$ 23.50
Oven baked tortilla with cheese and special enchilada salsa, Filled with **your choice of protein**, served with rice, beans, pico de gallo, sour cream, chipotle aioli and choice of salsa.
- **Chimichanga (VGO)** \$ 22.50
Deep fried burrito, filled with **your choice of protein**, served with rice, lettuce, pico de gallo, salsa, sour cream and chipotle aioli.
- **Chilaquiles (GF)(VGO)** \$ 21
Deep fried corn chips, **your choice of protein**, homemade sauce with cheese, pico de gallo, Jalapenos, garlic aioli and chipotle aioli.
- **Fajita (GF)(VGO)** \$ 27
Prepared in a hot sizzling plate with **your choice of protein** (chicken, steak, tofu), cooked with onion, mushroom, capsicum, salsa, served with corn tortillas, sour cream, rice and Beans.
- **Spanish Paella (GF)(VGO)** \$ 28
Prepared in hot sizzling plate with Spanish rice, **your choice of protein** (steak and chicken, prawns and chorizo, tofu vegetarian) cooked with onion, capsicum, mushrooms, garlic and salsa.
- **Seafood Curry Paella (GF)** \$ 29
Prepared in a hot sizzling plate, Spanish rice, barramundi fish & prawns, seafood curry cooked with onion, capsicum and garlic.

- **Burger + Chips (VGO)** \$ 19.50
(Pulled beef/pulled pork/ chicken patty/ veggie patty)
Cheese, onion, tomato, mix salad, guacamole, Jalapeno sauce and homemade aioli served with Jalapenos & Mexican fries.

Burger



- **Burrito Bowl (GF)(VGO)** \$17.50
Mexican rice, beans, cheese, Pico de gallo, sour cream, mix salad, lettuce, salsa and chipotle aioli. **ADD ANY PROTEIN**
- **Fish / Prawns Burrito** \$19
Rice, beans, cheese, Pico de Gallo, lettuce, protein (deep fry fish/deep fried prawns) with salsa, and Garlic aioli.
- **Grande Burrito** \$ 27
Warm flour tortilla oven baked, filled with chicken & mushroom stuffed in a special house sauce and served with rice & Pico de gallo with your choice of salsa and house aioli

TACOS

- **Birria tacos** \$15
2 Deep fried birria with Mexican cheese and your choice of protein (beef, chicken, veggie), served with hot consume.
- **Beef taco (GF)** \$ 8.50
Corn tortilla, pulled beef, pico de gallo, cheese, salsa, sour cream and chipotle aioli.
- **Pork taco (GF)** \$ 8.50
Corn tortilla, pulled pork, pico de gallo, salsa, cheese, sour cream and chipotle aioli.
- **Chicken taco** \$ 8
Corn tortilla, fried chicken, pico de gallo, salsa, cheese and chipotle aioli.
- **Veggie taco (GF)(VGO)** \$ 8
Corn tortilla, Pan fried veggies, pico de gallo, salsa, cheese, sour cream and chipotle aioli.
- **Chorizo taco (GF)** \$ 8
Corn tortilla pan fried chorizo, pico de gallo, salsa, sour cream, cheese, and chipotle aioli.
- **Fish taco** \$ 8.50
Corn tortilla with deep fried fish fillet, mango salsa fresca, cheese and garlic aioli.
- **Prawn taco** \$ 8.50
Corn tortilla with deep fried prawns, mango salsa fresca, cheese, garlic aioli.

Homemade Guacamole \$ 3.50

Gluten free (GF) | Vegan option (VGO)

"Allergy Warning : Menu items may contain or come into contact with wheat, eggs, nuts & milk. Ask our staff for more information."