

MARGARITAS

- **EL Mex Classic Margarita** \$ 19/69
Teremana Blanco Tequila, Cointreau, fresh lime, tajin salt rim (4 serves)
- **Margarita Picante** \$ 20/69
Spicy habanero, fresh lime, Teremana Blanco Tequila, Cointreau, Jalapenos, tajin salt rim (4 serves)
- **Tommy's Margarita** \$ 20/69
Teremana Reposado Tequila, Fresh lime, Tajin salt rim. (4 serves)
- **Sexy Jarritos** \$ 19
Choice of Jarrito flavour with Teremana Blanco Tequila & lime juice
- **Coronita Mix** \$ 24
Corona beer submerged in our classic margarita
- **Frozen Margaritas** \$ 21/69
Strawberry margarita (4 serves)
Mango margarita
Passionfruit margarita
- **Coconut Margarita** \$ 19/69
1800 coconut Tequila, fresh lime, agave & coconut rim (4 serves)
- **Smoky Mezcalita** \$ 21.5/71
Los Siete Misterios Mezcal, Fresh Lime juice, Agave, Cointreau

Upgrade with Los Siete Misterios Mezcal, Mijenta Tequila, Patron, Don Julio, Herradura + \$3.50

CHELAS PLEASE (BEER)

See taps for current options

- Corona \$ 10.50
- Coopers on tap \$ 11
- Sol (Mexico) \$ 10.50
- Pirate Life Pale Ale \$ 10.50
- Pacifico (Mexico) \$ 12
- Negra (Mexico) \$ 12
- Somersby Apple Cider \$ 10.50

Make it Michelada + \$ 4.50

(Tajin rim, lime juice and salsa valentina)

Mocktails

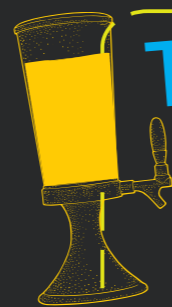
- \$ 32 (4 serves)
- **Lemon Lime Bitter** \$ 8.50
Lemon, Lime Bitters, lime Juice, Lemonade.
- **Virgin Mojito** \$ 9
Fresh Mint, Fresh Lime, Lemonade.
- **Margi** (Virgin Margarita) \$ 9
Fresh Lime Juice, Agave, Lime Cordial.
- **Jamaica ice Tea** \$ 9.50
Hibiscus Flower, Fresh Lime, Sparkling Water.
- **The Placebo** \$ 11
Coconut Cream, Orange Juice, Pineapple, Fresh Lime.



EL MEXIGANO

KITCHEN & BAR

KING WILLIAM ROAD

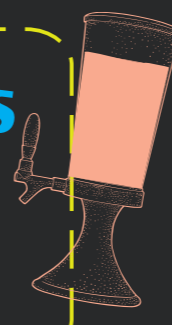


THRISTY TOWERS

Margarita madness

with mini show
(Approx 6 serves) \$99 each

Strawberry • Mango • Blue Electric
Classic • Spicy • Coconut



Cocktails

- **Paloma** \$ 20/69
Fresh Lime, Grapefruit and Teremana BlancoTequila. (4 serves)
- **Mojito** \$ 19/70
White Rum, Fresh Lime, Fresh Mint, Lemonade, Cinnamon Sugar Rim. (4 serves)
- **Espresso Martini** \$ 19
Vodka, Tia Maria, Coffee shot, Caramel, Cocoa Decoration.
- **Mexico City Colada** \$ 22
White rum, Coconut, Pineapple, Fresh Lime.
- **Mexican Daiquiri** \$ 20.5
White rum, Los Siete Misterios Mezcal, Fresh Lime Juice, Agave.
- **Sweet Kiss** \$ 19
Vodka, lime juice, soda, raspberry juice.
- **La bonita** \$ 21.5
Vodka, Passoa, agave, pineapple juice.

SANGRIA

Red Sangria or White Sangria

SPIRITS

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

WINE

• WHITE/BLANCO WINE

- Paulett's Riesling (Clare Valley) \$11.5 \$45
- Mr Riggs Sauvignon Blanc (ADL Hills) \$12 \$50
- d'Arenberg Olive Grove Chardonnay (McLaren/ADL Hills) \$11.5 \$45
- Artwine "Prego" Pinot Grigio (Clare Valley) \$55
- Pindarie Small Block Fiano (Barossa) \$55

• Red Wine

- Mr Riggs Valarie Pinot Noir (ADL Hills) \$12.5 \$55
- Pindarie Risk Taker Tempranillo \$12 \$50
- Pindarie Western Ridge Shiraz (Barossa) \$12 \$50
- Glaetzer "Bishop" Shiraz (Barossa) \$70

• ROSE/ROSADO WINE

- Koonara Flowers for Lucy Moscato \$11 \$40
- Koonara Emily May Rose (Coonawarra) \$11 \$40

• SPARKLING WINE

- Paulett's Sparkling White Piccolo (200 mL) \$14
- Paulett's Sparkling Red Piccolo (200 mL) \$14
- NV Artwine "Bianca" Prosecco (ADL Hills) \$55

3 AMIGOS SHOTS

life happens. tequila helps

3 for \$ 32
(30mL each)

- 1800 tequila \$ 11
- ★ Teremana tequila \$ 12
- Patron tequila \$ 12
- Herradura tequila \$ 12
- Don julio \$ 12
- Los Siete Misterios mezcal \$ 13
- Mijenta Blanco tequila \$ 14

Soft drinks

- **Jarritos Mexican soda** \$ 6.5
(Cola, Guava, Mango, Mandarin, Lime, Watermelon, Pineapple)
- **Softies** \$ 5
Coke, Coke zero, Fanta, Diet coke, Sprite, Solo

- Grapefruit Soda \$ 6
- Sparkling Water \$ 7
- Still Water Bottle \$ 4

• Juices

- Pineapple \$ 6.5
- Orange \$ 6.5
- Apple \$ 6.5

Follow us:

Not to consume liquor under 18

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, veggie)
- El Mexicano chips** \$ 11
 Deep fried beer battered chips served with Garlic or Chipotle Aioli.
- Totopos (GF)(VGO)** \$ 11
 Oven baked corn chips with guacamole & your choice of salsa.
 Additional: Cheese & sour cream + \$3
 Refried black beans +\$3
 Pico de gallo +\$2
 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 with chipotle aioli, Mexican cheese, tajin & 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 (Chilli Con Carne, Veggie, chorizo, chicken, beef, pork), served with house made Aiolis.
- Tostada 2 serves (GF)(VGO)** \$ 13.50
 Crispy tortillas, lettuce, frijoles, pico de gallo, cheese, verde salsa, sour cream, tajin, + \$2 Add on (beef, pork, chilli con carne).

DESSERTS

- Churros** \$ 12
 Topped with cinnamon sugar & choice of dulce de leche or chocolate sauce
- Sizzling Brownie** \$ 15
 Served with Vanilla ice cream and melted chocolate
- Churro Chips** \$ 13
 Topped with cinnamon sugar served with ice cream, choice of dulce de leche or chocolate
- Dulce Ice Cream** \$ 6
 2 scoops of Vanilla ice cream served dulce de leche

LITTLE AMIGOS

- Quesadillita** \$ 10
 Flour tortilla filled with melted cheese & sour cream. ADD PROTEIN +\$3
- Mini Nachos** \$ 10
 Corn chips with melted cheese & sour cream. ADD PROTEIN +\$3
- Fish and Chips** \$ 12
 Deep fried fish and chips served with tomato sauce.
- Taquito** \$ 8
 Flour tortilla with fried chicken, lettuce, cheese and sour cream

Gorditas (Little fat one) (VGO) \$ 20.50

Pan fried Gorditas Pocket made with flour, cheese, chipotle aioli, lettuce, Sour Cream, Tajin. ADD: Mexican Fries + \$ 6.5



15% public holidays surcharge

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

BURRITOS

- Signature Burrito (VGO)** \$ 18
 Rice, beans, cheese, Pico de gallo, lettuce, choice of salsa, sour cream and chipotle aioli. ADD ANY PROTEIN
- Grande Burrito** \$ 27
 Crispy 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.

CHOICE OF PROTEIN

Chicken + \$2, Beef + \$2, Pork + \$2, Chilli Con Carne + \$2
 Chorizo & Potato + \$2, Pan Fried Veggie + 1.50

MAINS

- Nachos (GF)(VGO)** \$ 20.50
 Corn chips with melted cheese, pico de gallo, beans, sour cream, chipotle aioli, Jalapenos + your choice of protein.
- Quesadillas** \$ 21
 Crispy flour tortilla, filled with cheese and your choice of protein served with salsa, pico de gallo, sour cream, and chipotle aioli.
 Make it Quesabirria + \$ 2.5 (Served with consume)
- Enchilada (VGO)** \$ 24
 Oven baked tortilla with cheese and special enchilada salsa, filled with your choice of protein, served with rice, beans, pico de gallo, sour cream pico de gallo, sour cream, chipotle aioli and choice of salsa.
- Chimichanga (VGO)** \$ 23.50
 Deep fried burrito, filled with your choice of protein, served with rice, lettuce, pico de gallo, salsa, sour cream and chipotle aioli.
- Chilaquiles Verde (GF)(VGO)** \$ 21
 Deep fried corn chips, your choice of protein, homemade sauce with cheese, pico de gallo, Jalapenos, sour cream and verde salsa.
- Sizzling Fajita (GF)(VGO)** \$ 28
 Prepared in a hot sizzling plate with your choice of protein (chicken, steak, tofu), cooked with onion, mushroom, capsicum, salsa served with pico de gallo, corn tortillas, sour cream, rice and beans.
- Spanish Paella (GF)(VGO)** \$ 28.50
 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, scallops, 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, Mexican slaw, guacamole, homemade aiolis served with jalapenos & Mexican fries.



All the dishes are garnished by coriander, corn or onions.

- California Burrito (VGO)** \$ 19
 Rice, beans, cheese, Pico de gallo, lettuce, mexican fries, Jalapenos, choice of salsa, sour cream and chipotle aioli. ADD ANY PROTEIN
- Bowl Burrito (GF)(VGO)** \$ 17.50
 Mexican rice, beans, cheese, Pico de gallo, mix salad, choice of salsa, sour cream and chipotle aioli. ADD ANY PROTEIN
- Fish or Prawns Burrito** \$ 19.50
 Rice, beans, cheese, Pico de gallo, lettuce, Protein (deep fry fish or prawns) with salsa and garlic aioli.

Pescadillas

\$ 21.50
 Folded deep fried tortilla filled with barramundi fish cooked with onion & tomato, lettuce, Mexican slaw and garlic aioli.

Feed Me Now

Delicious entree of your choice
 Course of 2 Tacos
 Warm Churros

Relax & feed on the best!
 \$ 35 per person
 Avail till 5:30pm (Mon-Fri)
 Minimum 2 guests

Upgrade
 Pair with Sangria or Beer (2 gls)
 \$ 20
T&C Apply

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 and chipotle aioli.
- Pork taco (GF)** \$ 8
 Corn tortilla, pulled pork, pico de gallo, salsa, cheese, and chipotle aioli.
- Chicken taco** \$ 8
 Corn tortilla, fried chicken, salsa, Mexican slaw, cheese and chipotle aioli.
- Cauliflower taco (GF)(VGO)** \$ 8.50
 Fried cauliflower, lettuce, corn tortilla, house aioli, cheese and pico de gallo
- Chorizo taco (GF)** \$ 8
 Corn tortilla pan fried chorizo, chipotle, Mexican slaw and cheese
- Fish taco** \$ 8.50
 Corn tortilla with deep fried fish fillet, mango salsa fresca, Mexican slaw, cheese and garlic aioli.
- Prawn taco** \$ 8.50
 Corn tortilla with deep fried prawns, mango salsa fresca, Mexican slaw, cheese, garlic aioli.

Homemade Guacamole \$ 3.50

Gluten free (GF) | Vegan option (VGO)

EL MEXICANO KITCHEN & BAR