

EAT

ANTOJITOS - small entrees perfect for sharing

Maiz carbonizado charred corn, chipotle aioli, parmesan, paprika salt GF, NF, V	\$13
Jalapeño poppers stuffed with cheese, corn battered, served with guacamole GF	\$19
Ceviche of the day ask waiter for chef's daily special	\$ market price
Tostada de langosta Moreton bay bug ceviche, avocado, corn salsa DF	\$20

QUESADILLAS - flour tortilla toasted on the plancha with melted cheese and filled with:

Quesadilla de cerdo pulled pork barbacoa, jalapeño, crema and tomatillo salsa	\$16
Vegetarian quesadilla grilled mixed vegetables, queso fresco V	\$15
Quesadilla clasica cheese and epazote herb NF, V	\$13

ENCHILADAS - quesadillas topped with salsa and sauce

Enchilada de chorizo Mexican chorizo, corn topped with pico de gallo, queso and chipotle aioli	\$20
Enchilada de pollo con mole chicken adobo topped with mole sauce and pickled onion	\$20
Vegetarian enchilada grilled mixed vegetables topped with corn salsa and mole sauce V	\$18

ENSALADAS - fresh salad to share

Ensalada de pepinos cucumber and tomato salad with avocado, queso fresco, pepitas and dressed with lime vinaigrette GF, V	\$20
Ensalada de lechuga con pollo chicken salad with lettuce, radish, onion, crispy tortilla strips, jalapeño vinaigrette GF, DF	\$24
Ensalada de nopales lettuce, cactus strips, cucumber, tomato, jalapeño vinaigrette GF, V	\$19

TACOS - two soft corn tortilla with filling

Tacos de pollo mayan chicken, corn salsa and chipotle aioli GF, DF	\$16
Tacos de pescado corn battered reef fish, pickled cabbage and crema	\$17
Tacos de cerdo pulled pork adobo, crema, tomatillo salsa and pickled onions GF	\$16
Tacos de carne marinated wagyu beef strips, capsicum, onion and coriander cream GF	\$17
Tacos de frijol braised black beans, avocado, queso fresco GF, V	\$14

PLATOS - all served with six soft corn tortillas passed through plancha

Barbacoa de cerdo Yucatan pork barbeque cooked in banana leaf, served with pickled vegetables and salsa verde GF, DF	\$34
Birria de res 300g beef brisket braised in adobo sauce, quinoa salad GF, DF	\$36
Vegetable mole roasted zucchini, eggplant, mushroom, pumpkin, queso with crema and mole sauce GF, V	\$27

MEZCLA - platters of selected dishes

Gringo platter maiz carbonizado, quesadilla clasica, ensalada de nopales and barbacoa de cerdo	\$58
Grande platter maiz carbonizado, quesadilla clasica, ensalada de nopales, taco de frijol, taco de pollo, taco de cerdo and birria al res	\$86
Tako taco fiesta taco de frijol, taco de pollo and taco de cerdo served with guacamole GF	\$48

DULCES - desserts

Churros de desayuno Mexican dough sticks served with chocolate sauce and caramelised condensed milk	\$16
Flan de la abuela Mexican crème caramel GF	\$14
Ensalada de frutas seasonal fruit salad dressed with lime sugar syrup GF	\$13

LOS PEQUEÑOS / for the kids - kids meal includes an ice cream cup

Quesadilla choice of pork, chicken or vegetarian served with vegetables and Mexican rice	\$12
Roasted chicken served with roasted vegetables and tortillas GF, DF	\$12
Battered fish served with roasted vegetables and tortillas GF, DF	\$12

BAR SNACKS

Corn chips guacamole and roasted tomato salsa	\$12
Corn chips todas with all salsas	\$15

SALSAS - available to order as extras

Roasted tomato salsa	\$1.50
Pico de gallo	\$1.50
Corn salsa	\$2.00
Guacamole	\$5.00

TAQUERIA CANTINA

GF - Gluten Free

NF - Nut Free

DF - Dairy Free Although we will take every precaution to ensure our dishes are GF, NF and DF, we cannot guarantee there are not traces.