

Tapas

Elote Cup - roasted corn with whipped smoked chilli butter, Superfina salt & queso fresco VG GF 9

Superfina Salted Fries, with cilantro mayo VG GF 12

Corn Chips & Guac - white & blue corn chips with guacamole & pico de gallo VG GF 13

Ceviche - fresh market fish with lime juice, red onion, garlic, coriander & peppers, with corn chips GF 18

Baja Potatoes - Mexican adobo spiced potatoes with tomatillo salsa verde, chipotle crema & pico de gallo VG GF 14

Calabacitas - charred corn & zucchini with whipped chilli butter, queso fresco, fresh jalapeño & lime wedge VG GF 16

Carne con Queso Empanada - beef, mozzarella & caramelised onion empanada, with pickled red onion & chipotle crema 14

Queso y Tomate Empanada with mozzarella, basil & tomato, with pickled red onion & chipotle crema V 11

Brunch Mains – until 3pm

Eggs on Toast - fried, scrambled or poached eggs on toasted ciabatta V GF* 15
add smoked ancho hollandaise 2

Avo Toast - smashed avocado, charred corn, queso fresco, pico de gallo & micro coriander on toasted ciabatta VG GF* 21
add poached eggs 7

Latin Rosti - potato rosti, pan-fried halloumi, wilted spinach, poached eggs, smoked ancho hollandaise, tomatillo salsa verde, micro coriander V GF 24
add slow cooked brisket 9

Breakfast Tacos - two soft corn tortillas with cheesy scrambled egg, guacamole, pickled red onion, micro coriander V GF 15

Baja Hash - chorizo, handcut potato & roasted corn hash, with fried eggs, wilted spinach, pickled red onion & chipotle crema GF 27

Vegan Hash - fried potato & roasted corn hash, with tofu, wilted spinach, guacamole, pickled red onion & chipotle crema VG GF 25

Ranchos - spicy tomato black beans & chorizo baked in a skillet, topped with a fried egg, queso fresco & pico de gallo, with chilli oil toasted bread GF* 25

Vegan Ranchos - spicy tomato black beans & house vegan crumbled chorizo baked in a skillet, topped with tofu, queso fresco & pico de gallo, with chilli oil toasted bread VG GF* 24

Add Ons

Chorizo GF 6 · Halloumi V GF 7 ·
Baja Potatoes VG GF 8 · Potato Rosti (2) VG GF 8 ·
Smashed Avocado VG GF 7 · Sticky Tofu VG GF 6 ·
Brisket GF 9 · Wilted Spinach VG GF 7 ·
Smoked Ancho Hollandaise V GF 2

Tacos

All served in corn tortillas

- **Mexican blackened fish** with slaw, salsa verde, pineapple & jalapeño salsa GF

- **Chilli glazed halloumi** with guacamole, pico de gallo & jalapeño sour cream V GF

- **Mezcal prawn** with slaw, pineapple & jalapeño salsa, chipotle crema GF

- **Pulled adobo chicken** with slaw & jalapeño sour cream, micro coriander GF

- **Braised chipotle brisket** with slaw, chipotle crema & pickled red onion GF

- **Sticky agave tofu** with slaw, chipotle crema, pineapple salsa & micro coriander VG GF

One for \$8, two for \$15, three for \$21

Taco Board - one of each taco \$40

Lunch Mains – all day

El Smash Burger - jalapeño & Mexican spiced beef smash patty, nacho cheese sauce, pickles, caramelised onion & chipotle crema, with Superfina salted fries & cilantro mayo GF* 27
double smash patty 7

El Pollo Burger - Southern fried chicken with whipped hot honey, pickles, slaw, lettuce, pickled red onion & citrus mayo, with Superfina salted fries & cilantro mayo 27

Pollo Vegano Burger with mezcal agave glazed vegan chicken, nacho cheese sauce, pineapple & jalapeño salsa, pickles, slaw, lettuce & chipotle crema, with Superfina salted fries & cilantro mayo VG 27

Chicken Quesadilla - shredded adobo chicken, mozzarella & pico de gallo, in a flour tortilla, with citrus coriander slaw 25

Brisket Quesadilla - blue cheese, caramelised onion, mozzarella & chipotle brisket in a flour tortilla, with citrus coriander slaw 26

Vegan Quesadilla - housemade crumbled chorizo, adobo black beans, pico de gallo & vegan cheese, in a flour tortilla, with citrus coriander slaw VG 21

Sweets

Chocolate mud cake & chilli chocolate sauce & Gelissimo horchata ice-cream VG GF 14

Cheesecake

Key lime cheesecake with Gelissimo horchata ice-cream VG GF 14

Superfina Salt - Our house citrus-spice finishing salt

V = Vegetarian · VG = Vegan · GF = Gluten Free ·

· GF* = gluten free bun/bread \$2.5 extra ·

* = on request · We have no nuts in house

Please advise us of any allergies