

**Fun, Fresh food and
Loads of Margaritas!**



SMALL BITES



NACHOS (naa-chowz)

(Cheese/Chicken/Lamb/Crab Meat)

The most famous of all - Little fried tortillas (totopos) covered with Mexican beans, jalapeno chillies and melted cheese with chipotle paste



ENROLLADOS (en-ro-lla-do)

(Mushroom/Chicken/Lamb)

A plateful of crunchy golden brown tortilla rolls, with melted cheddar cheese and stuffing, served with tomatillo, guacamole and crema agria



CHILLI CON QUESO (keh-so)

Melted Cheddar and Monterey Jack Cheese with Jalapenos, onions and tomatoes, served with crispy totopos -with the right hint of heat



HABANERO BUFFALO WINGS

Spicy – as spicy as you like them – with a spice level of 1 to 10



LITTLE DEVILS

(Pequeño Diablo)

Jalapeno Chillies stuffed with cream cheese and refried beans served with crema agria and tomatillo



SMALL BITES

CEVICHE (seh-vi-chey)

(Fish/Shrimp)

From the west of Mexico - tender seafood cooked with lemon, combined with the flavours of Tomato, onion and coriander - try the spicy aguachile



TOSTADAS

(Vegetarian/Chicken/Lamb)

A Mexican staple - Fried tortillas, with lettuce, refried, beans, avocado, crema agria and casero queso fresco

CHILAQUILES

(Cheese/Chicken/Lamb/Crab Meat)

("chee-lah-KEE-lays") is a traditional dish found throughout Mexico, fried tortilla strips simmered in green tomatillo, melted cheese, corn and queso fresco



QUESADILLAS (kei-suh-dee-uhz)

(Cheese/ Vegetables/Chicken/Lamb/Shrimp)

Literally - the little cheesy things - Toasty tortillas filled with melted cheese and stuffing of your choice



SOPES (soh-peh)

(Chicken/Lamb)

A sope is a traditional Mexican finger food originating in the centre and southern part of Mexico, made with masa (corn flour) and pulled meat of your choice, refried beans, pickled onions



CHILLI CON CARNE

Spicy comfort food – mince lamb stew – served with tortilla chips(totopos)



SOUPS/SALADS



TACO SALAD

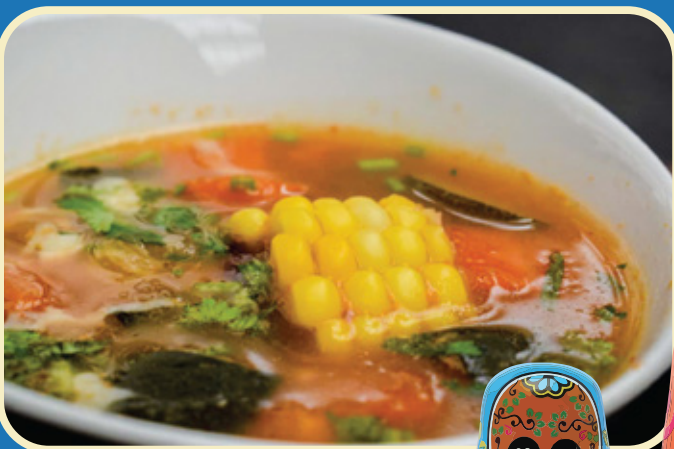
(Ensalada de Taco - Chicken/Shrimp)

When it comes to dinner salads, none are more hearty than a good taco salad - from the Northern border of Mexico.

CHILLI POBLANO SOUP

(Crema de Chile Poblano)

Delicoso - One for the grand events - Chilli Poblano and cream in a mild combination



TLALPENSO SOUP (tlal-pi-nio)

(Caldo Tlalpeño)

Named after a region of Mexico city called "Tlalpan"; corn, carrot, beans, Chicken stock and chipotle chilli

PRINCESA SALAD

(Ensalada Princesa)

A special house recipe for vegetarians! Lettuce, coriander, onion, roasted chillies, served with chilli Pequin Vinaigrette



CHILE RELLENO (reh-ley-now)

Originating from the regions of Puebla - the classic Roasted Poblano Chilli stuffed with spiced cheddar cheese, queso and deep-fried in an egg batter; served with tomatillo sauce

MAINS

YUCACATAN ACHIOTE CHICKEN (ah-chee-oh-tey)

(Achiote Pollo)

Marinated in a crimson achiote and citrus marinade; Chicken breast, served with pickled ancho, tortillas and beans



MEXICAN HOTPOT

Homestyle - Selected vegetables in a spicy chipotle tomatillo, served with Mexican Rice

BERENJA CON ESPINACAS Y QUESO

(Eggplant w/ Spinach & Cheese)

Eggplant in a seasoned spinach and queso mix- served with Mexican rice and tomatillo



MAINS

PRAWNS DIABLO

(Camarones a la Diablo)

Fiery - succulent shrimps sautéed with chipotle and guajillo chilli, onions, garlic, green peppers and simmered in a rustic tomatillo; served with rice



MOLE POBLANO CHICKEN

The King of Mexican Cuisine. A complex blend that uses chocolate, nuts, fruits and 4 chillies(guajillo, pasillas, ancho and chipotle). Served with refried beans and tortillas

EL NORTE FAJITAS (fah-hee-tuhs)

(Vegetable/Chicken/Lamb/Shrimp)

As tex-mex as it gets – Strips of succulent meats, grilled mixed bell peppers, onions and our house marination. Served with Guacamole, red salsa and warm flour tortilla



TACOS DE HOLA

(Vegetarian/Chicken/Lamb)

Just like how you get on the streets of Mexico, crispy hard shell tortillas – done 3 ways, chipotle, pickled ancho and salsa verde, with beans, pico and crema agria

BURRITOS

(B&C/Vegetable/Chicken/Lamb/Shrimp)

What can we say - all the flavours in one bite - Large Wheat Tortilla stuffed with refried beans and cheese. Topped with green sauce and Mexican rice and salad



KITCHEN SINK BURRITO

We threw the Kitchen sink at this- Shredded lamb, Chicken, rice, refried beans in a 12" tortilla with tomatillo, cheese, sour cream and salad



BAJA STYLE FISH TACO

One of the best in town!
Loaded with crispy beer-battered fish, crunchy cabbage, pico de gallo, with lime and smoky chipotle sauce



ENCHILADAS(en-chee-lah-duh)

(Vegetable/Cheese/Chicken/Lamb)

Different in every city in Mexico - simplicity at its best - fried tortillas, with green/red sauce, cheese, salad, rice, refried beans, sour cream and guacamole

MAINS



VERACRUZANA FISH

(Pescado a la Veracruzana)

A recipe from the east coast - Veracruz the first Mexican city built by the Spanish. Tender fish covered with bell peppers, onions, capers, olives and chillies

CHIMICHANGA

(B&C/Vegetable/Chicken/Lamb/Shrimp)

Deep-fried burritos stuffed with cheese and refried beans, topped with tomatillo and served with rice, salad and sour cream



CORN FLAKES FISH

Contemporary Mexican Cuisine - Crispy Fish fillets with tomatillo sauce and fried corn.

LIME CHICKEN IN ADOBO SAUCE

Tender grilled Chicken fillet immersed in quintessential southern adobo sauce with salad, refried beans and warm tortillas



DESSERTS



BUNUELOS ICE CREAM

VANILLA FLAN

Homestyle Mexican custard with caramel – as famous as nachos

KAHLUA TIRAMISU

Sinful



MEXICAN BROWNIES W/ ICE CREAM

Deep fried Tortilla with Gula Melaka Chocolate sauce and vanilla ice cream

ACCOMPANIMENTS

GUACAMOLE
SALSA DE CHILE CHIPOTLE
PICO DE GALLO
REFRIED BEANS
JALAPENO CHILLI

Service charge & GST as applicable

GRATED CHEESE
SOUR CREAM
MEXICAN RICE
POTATO WEDGES
TORTILLA (2 PCS)

