



Food MENU

Fun fresh food
and loads of
Margaritas



Chilli Con Queso

SMALL *Bites*

ELOTE **\$13**
(Corn on d Cob)
Mexican street-style grilled corn served with
chipotle mayo

CHILLI CON QUESO **\$13**
(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 **\$19**
WINGS
Spicy – as spicy as you like them – with a spice
level of 1 to 10

LITTLE DEVILS **\$21**
(Pequeño Diablo)
Jalapeno Chillies stuffed with cream cheese
and refried beans served with crema agria
and tomatillo

TAQUITOS
A crisp-fried taco filled with your choice of
stuffings and topped with condiments such
as sour cream and guacamole

Vegetables	\$19
Chicken	\$21
Lamb	\$22

Taquitos



SMALL *Bites*

NACHOS (naa-chowz)

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

Cheese \$16

Chicken \$19

Lamb \$20

Crab Meat \$20

CEVICHE (seh-vi-chey)

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

Fish \$13

Shrimp \$16

Ceviche

Quesadillas

QUESADILLAS

(kei-suh-dee-uhz)

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

Cheese \$18

Vegetables \$19

Chicken \$20

Lamb \$21

Shrimp \$21

TOSTADAS

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

Vegetables \$15

Chicken \$18

Lamb \$19

CHILLI CON CARNE \$17

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



Chilli Poblano Soup

CHOPPED MEXICAN SALAD WITH CILANTRO LIME DRESSING **\$18**

Romaine Lettuce, Roasted bell peppers, Corn, Beans, Avocado, Tomatoes, Cilantro, Onion, Roasted chilies, served with a Lime Pequin Vinaigrette

BLACK BEAN SALAD **\$17**

Black beans, Red Kidney beans, Corn, Avocado, Onion, Bell peppers, Lettuce, Chili Lime Dressing

CHICKEN FAJITA SALAD **\$19**

Grilled Chicken breast, Romaine Lettuce, Roasted bell peppers, Corn, Beans, Avocado, Tomatoes, Coriander, Onion, Roasted chilies, served with a Lime Pequin Vinaigrette

CHIPOTLE LAMB SALAD **\$22**

Grilled chipotle lamb, romaine lettuce, avocado, corn, beans, tomatoes, cilantro, roasted chillies with a lemon and chipotle vinaigrette

Chicken Fajita Salad



SOUPS

& Salads

TACO SALAD
(Ensalada de Taco)

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

Chicken **\$19**
Shrimp **\$24**

SHRIMP & AVOCADO SALAD **\$24**

Grilled Shrimp, Romaine lettuce, Cucumber, Bell Peppers, Tomato, Pickled Onion, Avocado., Cilantro and Ranch dressing

CHILLI POBLANO SOUP **\$12**
(Crema de Chile Poblano)

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

TLALPENSO SOUP **\$14**
(tlal-pi-nio) (Caldo Tlalpeño)

Named after a region of Mexico City called "Tlalpan"; Corn, carrot, beans, Chicken stock and chipotle chili



MAIN

Course

TEX MEX IN A BOWL

Healthy, fun bowls of surf and turf minus the tortilla with a balance of protein and carbs. Romaine Lettuce, Grilled Peppers, Onions and Corn, Seasoned beans, Pico de gallo, Roasted chilli's, Avocado, Fresh tomatoes and Mexican rice, with your choice of fillings

Choose Protein

Grilled Veggies	\$22
Chipotle Chicken	\$26
Chicken Fajita	\$26
Lamb Fajita	\$28
Grilled Shrimp	\$28

CHILE RELLENO **\$25** (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

BERENJA CON **\$24** ESPINACAS Y QUESO (Eggplant w/ Spinach & Cheese)

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

Prawns Diablo

MEXICAN HOTPOT

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

Vegetables	\$24
Chicken	\$28

PRAWNS DIABLO **\$32** (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

VERACRUZANA FISH **\$28** (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

EL NORTE FAJITAS (fah-hee-tuhs)

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

Vegetables	\$25
Chicken	\$29
Lamb	\$32
Shrimp	\$32

El Norte Fajitas



Tacos De Hola

TACOS DE HOLA (3 PCS)

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

Vegetarian	\$23
Chicken	\$29
Lamb	\$32
Shrimp	\$32

BURRITO

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

Beans & Cheese	\$21
Vegetable	\$23
Chicken	\$27
Lamb	\$29
Shrimp	\$30

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.

LIME CHICKEN IN ADOBO SAUCE

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

MAIN Course

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

ENCHILADAS (en-chee-lah-duh)

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

Cheese	\$21
Vegetable	\$23
Chicken	\$29
Lamb	\$30
Shrimp	\$32

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.

CHIMICHANGA

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

Beans & Cheese	\$21
Vegetable	\$23
Chicken	\$27
Lamb	\$29
Shrimp	\$30

POSTERES

Desserts

CHURROS

\$16

Traditional fritter sticks, dusted with cinnamon sugar. Serve with chocolate

VANILLA FLAN

\$12

Homestyle Mexican custard with caramel – as famous as nachos

KAHLUA TIRAMISU

\$15

Sinful

BUNUELOS

\$14

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

MEXICAN BROWNIES WITH ICE CREAM

\$12

ICE CREAM

\$8

Kahlua Tiramisu

ACOMPañAMIENTO

Accompaniment

GUACAMOLE

\$7

SALSA DE CHILE CHIPOTLE

\$5

PICO DE GALLO

\$5

REFRIED BEANS

\$5

JALAPENO CHILLI

\$5

GRATED CHEESE

\$6

SOUR CREAM

\$4

MEXICAN RICE

\$4

POTATO WEDGE

\$8

TORTILLAS (2 pcs)

\$2.5

Vanilla Flan