

## PLATO PEQUENO

### TORTILLA CHIPS & SALSA (gf,v,vg)

- Guacamole - \$16
- Salsa Roja - \$10
- Salsa Verde - \$10
- Trio Plate - \$20

### CORN RIBS (v,gf) - \$13

Fried Corn, Achote Butter  
Manchego Cheese, Corinader, Crema.

### ESQUITES (v,gf) - \$14

Corn, Pico De Gallo  
Manchego Cheese, Tajin.

### POPCORN BROCCOLI (vg,v,gf) - \$15

Crispy Besan Battered Broccoli,  
w/ Harissa Sauce, Cashew Crema, Pickles.

### BABY SQUID - \$17

Mexican Style Salt and Pepper Calamari,  
Morita Mayonnaise, Herbs, Pickled Onion.

### CHILLI CON QUESO (v,gf) - \$18

Double Cheese Dip w/ Salsa Roja,  
Pico De Gallo, Jalapeno,  
Served with Tortilla Chips.

## TOSTADAS

### PRAWN SALAD (gf) - \$18

2 x Prawn, Iceberg Lettuce, Mil Islas Salsa,  
Cucumber, Lime Zest, Dill.

### CHICKEN CAESAR (gf) - \$17

2 x Grilled Chicken, Caesar Dressing,  
Iceberg Lettuce, Pork Crackle, Manchego Cheese.

## CEVICHE

### AGUACHILE VERDE (gf) - \$21

Cured Reef Fish, Prawns,  
Avocado, Cucumber, Pickled Onion,  
Jalapeno, Lime & Coriander Dressing.

### COCONUT CECICHE (gf) - \$21

Cured Reef Fish, Prawns,  
Red Onion, Green Apple, Cucumber,  
Coriander, Mint, Chilli, Coconut and Lime.

## BURRITO BOWLS

### BESAN BROCCOLI BOWL (gf,v,vgo) - \$23

Crispy Besan Battered Broccoli, Spinach,  
Mexican Tomato Rice, Coleslaw  
Salsa Verde, Black Beans, Pico De Gallo.

### CHICKEN BOWL (gf) - \$23

Grilled Chicken Breast, Mexican Tomato Rice,  
Coleslaw, Spinach, Black Beans,  
Esquites, Mole, Pickled Cucumber.

### BEEF BOWL (gf) - \$23

Pulled Adobo Beef, Mexican Tomato Rice,  
Coleslaw, Spinach, Esquites,  
Pico De Gallo, Crema, Pickled Onion.

### PRAWN BOWL - \$24

Coconut Prawns, Mexican Tomato Rice,  
Coleslaw, Spinach, Pico De Gallo,  
Mango, Salsa Roja.

### PORK BELLY BOWL (gf) - \$25

Chilli Glazed Pork Belly, Mexican Tomato Rice,  
Coleslaw, Spinach, Black Beans,  
Esquites, Jalapeno Cream.

Add Sour Cream - \$2

Add Guacamole - \$4

Extra Meat - \$6

## NACHOS

### VEGETARIAN NACHOS (gf,vgo) - \$24

Pulled Jackfruit, Black Beans, Chargrilled Corn,  
Broccoli, Coleslaw, Crema, Harissa Sauce,  
Guacamole, Pico De Gallo, Fried Kale, Corn Chips.  
(Vegan Option Available)

### BEEF NACHOS (gf) - \$25

Pulled Adobo Beef, Tomato Chutney,  
Pickled Jalapenos, Cheese, Mexican Crema,  
Pico De Gallo, Guacamole, Corn Chips.

### CHICKEN NACHOS (gf) - \$25

Al Pastor Chicken, Black Beans, Red Onion  
Harissa Sauce, Cheese, Mexican Crema,  
Pico De Gallo, Guacamole, Corn Chips.

### PRAWN & CHORIZO NACHOS (gf) - \$28

Prawn & Chorizo, Corn, Cheese, Crema,  
Pickled Onion, Jalapeno Crema, Corriander,  
Corn Chips.

## TACOS

	1TACO	2TACOS	3TACOS
<b>POPCORN BROCCOLI</b> <sup>(v, gf)</sup>	\$8	\$15	\$23
Crispy Besan Batter, Harrisra, Crema, Black Beans, Pickled Cabbage.			
<b>AGAVE CARROT</b> <sup>(vg, gf)</sup>	\$8	\$15	\$23
Chargrilled Agave Carrots, Cashew Crema, Pepitas, Dill.			
<b>BEEF ADOBO</b> <sup>(gf)</sup>	\$8	\$15	\$23
Pulled Beef Brisket, Mole De Negro, Roasted Corn, Pickled Red Onion, Coriander.			
<b>CHICKEN CLASICA</b> <sup>(gf)</sup>	\$8	\$15	\$23
Grilled Chicken, Morita Mayonnaise, Salsa Macha, Coleslaw, Pickled Cucumber.			
<b>BAJA FISH TACO</b>	\$8	\$15	\$23
Battered Fish, Coleslaw, Pico De Galo, Jalapeno, Pickled Cabbage, Morita Mayonnaise.			
<b>PORK BELLY</b> <sup>(gf)</sup>	\$9	\$17	\$25
Chilli Glazed Pork Belly, Chargrilled Pineapple, Coleslaw, Pickled Cucumber, Jalapeno Cream.			
<b>COCONUT PRAWN</b>	\$9	\$17	\$25
Coconut Prawns, Mango, Fresh Avocado, Pickled Onion, Coriander.			
<b>CARNE ASADA</b> <sup>(gf)</sup>	\$9	\$17	\$25
Grilled Flank Steak, Chimmichurri, Crema, Manchego Cheese, Tajin, Coriander.			
<b>PESCADO</b> <sup>(gf)</sup>	\$10	\$19	\$26
Pan Fried Reef Fish, Shredded Iceberg Lettuce, Salsa Verde, Pickled Onion.			

## DULCES

- JUANS CHURROS** - \$10  
Cinnamon Sugar, Salted Caramel & Vanilla Icecream
- FLAN MEXICANO**<sup>(gf)</sup> - \$10  
Baked Custard with Caramel.
- MANGO SORBET**<sup>(gf, vg)</sup> - \$12  
2 Scoops Maleny Food Co. Sorbet, Tajin.

## SHARE PLATES

- HALF CHICKEN ASADO**<sup>(gf)</sup> - \$42  
BBQ Chicken, Mole Negro, Rice, Esquites, Pickled Onion, 6 Housemade Corn Tortilla.
- FISH DIVORCIADO**<sup>(gf)</sup> - \$45  
Roasted Reef Fish, Coleslaw, Pico De Gallo Avocado, 6 Housemade Corn Tortilla.
- LAMB SHANK BIRRA**<sup>(gf)</sup> - \$43  
Braised Lamb, Pickles, Salsa Verde, Coleslaw, Mexican Crema, 6 Housemade Corn Tortilla.
- DIEZ TACOS**<sup>(gf)</sup> - \$79  
10 Housemade Tortilla, Chicken Al Pastor & Adobo Beef, Pico De Gallo, Ranch Coleslaw Mole, Salsa Verde, Salsa Roja, Pickles.

Gluten Free - (gf) | Vegetarian - (v) | Vegan - (vg)  
GF Option Available - (gfo) | Vegan Option Available - (vgo)

We make every attempt to identify ingredients that may cause any allergic reactions for those with food allergies.

However there is always a risk of contamination as in our kitchen we may use these products (eg Gluten, Fructose, Nuts).

Although we have strict cross contamination policies, we cannot guarantee a total absence of these products in any of our menu items.

\*\*\*Highly Sensitive Ceoliacs Please Note\*\*\*

We do not have a GF specific fryer so contamination may occur with any of our fried gluten free items.

## WEEKLY SPECIALS

### MARGARITA MONDAY

- Medio Margaritas - \$13  
All Nachos - \$20  
Every Monday ALL Day

### THURSDAY BOWL NIGHT

- Burrito Bowls - \$15  
Every Thursday ALL Day