



PLATO PEQUENO

Guacamole	Housemade Guacamole, Pico De Gallo, Corn Chips. (GF, V, VG, DF)	\$17
Salsa Roja	Served with Corn Chips. (GF, V, VG, DF)	\$12
Salsa Verde	Served with Corn Chips. (GF, V, VG, DF)	\$12
Trio Plate	Housemade Guacamole & Pico De Gallo, Salsa Roja & Salsa Verde Served with Corn Chips. (GF, V, VG, DF)	\$22
Corn Ribs	Fried Corn, Achiote Butter, Manchego Cheese, Mexican Crema, Coriander. (GF, V)	\$15
Popcorn Broccoli	Crispy Besan Battered Broccoli, Cashew Crema, Roja Cremosa, Pickled Cabbage. (GF, V, VG, DF)	\$16
Baby Squid	Fried Squid, Morita Mayonnaise, Pickled Onion, Coleslaw, Coriander, Herbs. (DF)	\$18
Chilli Con Queso	Salsa Roja, Cheese, Pico De Gallo, Jalapeno, Corn Chips. (GF, V)	\$19
Pescadillas	2 x Fried Tortillas filled with Reef Fish, Salsa Roja, Mexican Crema, Avocado & Jalapeno Crema. (GF)	\$24
Chicken Caesar Tostada	2 x Grilled Chicken, Caesar Dressing, Iceberg Lettuce, Pork Crackle, Manchego Cheese. (GF)	\$24
Ceviche Tostada	2 x Tostadas, Lime Cured Reef Fish, Tomato, Cucumber, Avocado, Red Onion, Coriander. (GF, DF)	\$26

TACOS

	1 Taco	2 Tacos	3 Tacos
Mushroom Adobo Marinated Adobo Mushrooms, Cashew Crema, Tomatillo Salsa Roja, White Onion, Coriander. (GF, V, VG, DF)	\$9	\$17	\$25
Popcorn Broccoli Besan Battered Broccoli, Black Beans, Roja Cremosa, Coleslaw, Mexican Crema, Pickled Cabbage. (GF, V)	\$9	\$17	\$25
Baja Fish Battered Reef Fish, Pico De Gallo, Coleslaw, Jalapeno, Morita Mayonnaise, Pickled Cabbage. (DF)	\$9	\$18	\$25
Pork Carnitas Pork Belly, Avocado & Jalapeno Crema, Cucumber, Pineapple and Habanero Salsa. (GF)	\$9	\$18	\$26
Adobo Beef Slow Cooked Beef, Tomatillo Salsa Roja, White Onion, Coriander. (GF, DF)	\$9.5	\$18	\$26
Coconut Prawn Coconut Battered Prawns, Avocado, Mango, Mexican Crema, Lime, Pickled Onion.	\$9.5	\$18	\$26
Chicken Classica Chicken Al Pastor, Morita Mayonnaise, Salsa Matcha, Coleslaw, Pickled Cucumber. (GF, DF)	\$9.5	\$18	\$26
Carne Asada Flank Steak, Chimichurri, Crema, Manchego Cheese, Tajin, Corn, Coriander. (GF)	\$9.5	\$18	\$26
Queso Birria			\$24
2 x Grilled Beef & Cheese Tacos, Dipping Consume, Coriander, Onion. (GF)			
Diez Taco Platter			\$79
10 Housemade Tortilla, Chicken Al Pastor & Adobo Beef, Pico De Gallo, Coleslaw, Baby Spinach, Jalapenos, Mole Negro, Salsa Verde, Salsa Roja, Pickles, Coriander. (GF)			

*Please advise your server of any food allergies, dietary requirements or if you are a sensitive coeliac when placing your order.

BURRITO-BOWLS

Besan Broccoli

Besan Battered Popcorn Broccoli, Mexican Tomato Rice, Spinach, Salsa Verde, Coleslaw, Black Beans, Pico De Gallo. (GFO, VGO)

\$25

Chicken Al Pastor

Grilled Chicken Breast, Mexican Tomato Rice, Coleslaw, Spinach, Black Beans, Corn, Mole Negro, Pickled Cucumber. (GFO)

\$27

Adobo Beef

Pulled Adobo Beef, Mexican Tomato Rice, Coleslaw, Spinach, Corn, Pico De Gallo, Mexican Crema, Pickled Onion. (GFO)

\$27

Coconut Prawn

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

\$28

Pork Belly Bowl

Glazed Pork Belly, Mexican Tomato Rice, Coleslaw, Spinach, Black Beans, Corn, Avocado & Jalapeno Crema, Pickled Cabbage. (GFO)

\$29

Chicken Caesar Bowl

Grilled Chicken Breast, Caesar Dressing, Lettuce, Pork Crackle, Black Beans, Fried Tortilla Strips, Pico De Gallo, Manchego Cheese. (GFO)

\$27

NACHOS

Mushroom Adobo

Adobo Mushrooms, Tomato Chutney, Pickled Jalapenos, Cheese, Mexican Crema, Guacamole, Pico De Gallo, Corn Chips. (GF, V, VG)

\$26

Vegetarian

Pulled Jackfruit, Black Beans, Corn, Broccoli, Coleslaw, Roja Cremosa, Mexican Crema, Guacamole, Pumpkin, Pico De Gallo, Fried Kale, Corn Chips. (GF, VGO)

\$26

Adobo Beef

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

\$27

Al Pastor Chicken

Al Pastor Chicken, Black Beans, Red Onion, Roja Cremosa, Cheese, Mexican Crema, Guacamole, Pico De Gallo, Corn Chips. (GF)

\$27

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DULCES

Churros

Cinnamon Sugar Coated Churros, Salted Caramel Sauce, Vanilla Ice Cream.

\$10

Chocolate Brownie

Chocolate Brownie, Raspberry, Vanilla Ice Cream.

\$10

Mango Sorbet

2x Scoops Maleny Food Co. Mango Sorbet, Tajin. (GF, VG, DF)

\$12

SPECIALS

Margarita
MONDAY

All Day Monday
Frozen Margaritas - \$15
Medio Margaritas - \$15
Nachos - \$20

Thursday
\$18 BOWLS

All Day Thursday
All Burrito Bowls \$18

Lunch
SPECIAL

Monday - Friday
Available 12pm - 3pm only
Any 3 Tacos and a Drink - \$25
Select Wines, Beer, Softdrink