

# TAQUITO

## CANTINA ~ ALL DAY

GUACAMOLE & CHIPS 10/18  
grandma's guac recipe with housemade  
tortilla chips

SPICED NUTS 6  
Chulpi Corn with mole spice seasoning

PAPAS FRITAS 14  
Twice cooked crispy potatoes  
salsa roja and maggi aioli

ELOTE CON QUESO Y PEPITAS 15  
Woodfire grilled corn, sunflower  
asiento, chulpi corn and queso crunch

MEMELA CON FRIJOLE 2 FOR 12  
House made thick corn tortilla with  
beans, sunflower seed asiento

CECINA BUNUELO 18  
Epazote and cecina beef savoury  
doughnut with jalapeño

CHICHARRON 12  
Cracklings choice of pork & chicken or  
tapioca with malt vinegar salt

TAQUITO'S TAQUITOS 2 FOR 22  
Quesbirria beef with consommé or  
Vegetable chileago with consommé

## LUNCH FROM 12

CHILAQUILES 23 ADD CHIX +5  
The OG taquito's loaded tortilla chips

LUNCH BOWLS 25  
Served with rice, refried beans,  
guacamole & tortillas

TORTA DEL DIA 18  
Mexican sandwich of the day

QUESADILLA DEL DIA 15

## PLATES TO SHARE

CEVICHE DEL DIA  
market fresh, market price, vegetarian available too

ENSALADA ~ SALAD 15  
Broad bean leaves, purslane, radish  
mint, arbol chilli and raspberry vinaigrette

ARROZ ~ SIDE OF RICE 10  
fragrant rice with crispy shallots

## TACOS

ALL TACOS 8.5 EACH/FLIGHT OF FOUR TACOS 28  
AVAILABLE FOR LUNCH AND DINNER

BEEF CHEEK BIRRIA  
slow cooked cheeks, pickled jalapeño, onions  
PESCADO ESTILO BAJA CALIFORNIA  
Crispy fish tacos, jalapeño mayo, pickled  
cabbage

CHICHARRON DE POLLO  
Chicken Skin chicharron, corn puree, chulpi  
PANCITA DE CERDO  
pork belly, roasted pineapple, red onion  
MAIZ POZOLERO  
Braised hominy, hoja santa crema, pickled  
onions

FLOR DE CALAZA  
Squash blossoms stuffed with cheese & fried,  
epazote & salsa verde

CAMOTE  
Sweet potato cooked in chamomille, avocado  
crema and salsa macha

CHILEAGO DE VERDURAS  
Vegetables braised in guajillo chilli salsa, fresh  
cheese and pickled onions

## MAIN MOLES

SERVED W/ HANDMADE TORTILLAS  
FRAGRANT RICE & CONDIMENTS

Mole in Nahuatl, an indigenous  
language from central Mexico  
means sauce, traditionally used  
in mexican cuisine to describe a  
marinade or salsa, typically from  
different regions, in this case, Oaxaca

MOLE VERDE 36  
Kingfish collar, vongole, scallops &  
prawns

MOLE SEQUEZA 28  
Braised hominy, romesco and  
fioretto cauliflower, cotija cheese\*

MOLE NEGRO 40  
Braised Kangaroo tail, tomato and  
pickled jalapeño

## DESSERTS

NICUATOLE 12  
Corn and coconut pudding meets  
hibiscus and rhubarb compote

BUNUELOS 15  
Mexican doughnuts, cinnamon  
sugar and a chocolate atole sauce

PASTEL DE ELOTE 15  
Corn cake, sapote fruit custard and  
toffee crumb

## CHEF'S MENU

A tasting menu of Oaxacan inspired  
dishes made with locally sourced  
and native ingredients

SAVOURY BUNUELO  
MEMELA  
CHICHARRON  
CEVICHE DEL DIA  
ELOTE Y ESQUITES  
TAQUITO'S TAQUITO  
TACO  
MOLE  
NICUATOLE  
PASTEL

90 PP

Minimum of 2 guests and chef can  
cater to any dietary requirements \*

## LUNCH SET MENU

Available 12-3pm minimum 2 guests  
and vegetarian version available

GUACAMOLE  
CHARGRILLED ELOTE  
ENSALADA ~ SALAD  
TACO DE PESCADO  
TACO DE PANCITA  
PAPAS FRITAS

38 PP

ADD BUNUELOS 4 PP

Minimum of 2 guests and chef can  
cater to any dietary requirements \*

ALL TORTILLAS ARE MADE FRESH IN HOUSE FROM STONE GROUND CORN  
PLEASE INFORM US OF ANY DIETARY REQUIREMENTS INTOLERANCES AND ALLERGIES  
VEGETARIAN OPTIONS ON THE MENU CAN BE DONE VEGAN  
A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS