

# TAQUITO

## CANTINA

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

CEVICHE DEL DIA MP  
Ceviche of the day, refer to waiter for  
today's selection

SEAFOOD COCKTAIL 19  
Prawns, clams, mussels in a Veracruz  
style sauce, saladas and tortilla chips

JOCOQUE ~ TAMARIND LABNEH 15  
Labneh served with our housemade  
tortilla chips & a leafy salad

WALLABY TARTARE 24  
Pepperberry cured wallaby loin, leek  
crema, salted egg yolk, tortilla chips

FIG CARPACCIO & CORNBREAD 14  
with a huitlacoche "mexican truffle"  
dressing

ENSALADA DE PAPITAS 14  
Potato salad w/ Goats curd, cornichons,  
crispy shallot, marjoram chimichurri

PAPAS FRITAS Y SALSAS 15  
Twice cooked potatoes, chargrilled  
tomato salsa & spicy vegan mayo

ELOTES QUESO Y CHIPOTLE 15  
Woodfire grilled corn, Chipotle mayo (v)  
smoked ricotta

QUESABIRRIA DE PESCADO 20  
Birria style cooked market fish in a corn  
tortilla with melted cheese, served with  
salsa macha and dipping consomé

QUESO FUNDIDO 18  
Skillet baked 3 cheese fundido, corn,  
pickled jalapeño, tortilla chips  
Add Chorizo or Mushrooms for 5

## TAQUITOS

TAQUITO'S TAQUITOS 2 FOR 22  
Chicken "Pibil" Style with queso Oaxaca or  
Hongos ~ mushrooms with queso Oaxaca

## TACOS

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

pork chorizo with papas fritas and salsa verde

PESCADO ESTILO BAJA CALIFORNIA  
Crispy fish tacos, jalapeño mayo, pickled  
cabbage

CARNE DESHEBRADA  
Slow cooked beef shoulder with onion and  
pickled jalapeños

POLLO PIBIL  
Yucatecan Achiote style chicken pibil with  
corn salsa and crispy chicken skin

GUISADO DE TRES CHILES  
Three chilli stewed taco, with hazelnuts and  
jalapeño crema

CALABAZITAS CON ELOTITOS  
Zucchini succotash with corn, garlic, mint  
and jalapeño mayo

AGUACATE BAJA CALIFORINA  
Crispy avocado tacos, salsa macha, pickled  
cucumber

FRIJOLE NEGROS REFRITOS  
Black beans, epazote crema, pickled onions

## ASADOS ~ MAINS

SERVED W/ HANDMADE TORTILLAS  
FRAGRANT RICE & CONDIMENTS

Asado, meaning to grill or a barbecue,  
these dishes draw inspiration from  
some Mexican classics. Can be  
shared or enjoyed on your own

ASADO DEL DIA MP  
Rotating BBQ selection, served with  
condiments and fresh tortillas

PESCADO ZARANDEADO 37  
250g Grilled Rockling Fillet with  
"zarandeado" chilli citrus marinade

PIERNA CORDERO JALISCO 40  
Lamb Shank slow cooked Jalisco  
style with

COLIFLOR AL ACHIOTE 28  
Achiote Marinated and roasted  
cauliflower with ajo blanco

## POSTRES DESSERTS

COOKIES AND CREAM TAMAL 15  
steamed corn dough tamales "oreo"  
style with macerated berries

CHURROS Y MEMBRILLO 15  
Mexican style churro with quince  
piloncillo, vegan

MOUSSE DE CHOCOLATE 15  
"ABUELITA" Chocolate mousse with  
passionfruit

## CHEF'S MENU

Our selection of top dishes served  
for a minimum of two guests over  
4 courses - please allow at least 90  
minutes for menu

GUACAMOLE TOTOPOS  
WALLABY TARTARE TOSTADA  
CEVICHE

ELOTE CHIPOTLERO  
TAQUITOS  
TACOS

ASADO ~ CHOOSE YOUR FAVE  
ENSALADAS Y TORTILLAS

CHURROS

### 79 PP CHEFS MENU

Chefs can cater to any dietary  
requirements for the chefs menu,  
please inform us and we can find  
dishes on the menu to substitute\*

## EXTRAS

Fragrant rice	5
Handmade taquito tortilla	1
Frijoles ~ refried beans	5
Salsa Roja	5
Totopos ~ Corn chips	5
Guacamole	6
Mini quesadilla	5

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 SUNDAYS & PUBLIC HOLIDAYS