

TAQUITO'S LUNCH

CANTINA

GUACAMOLE & CHIPS	10/18
grandma's guac recipe with housemade tortilla chips	
ELOTE	15
Woodfire grilled corn, chipotle housemade mayo, smoked cheese	
CHILAQUILES	23
The Original, taquito's loaded housemade tortilla chips doused with salsas, guacamole and cheese add chicken +5	
JOCOQUE ~ TAMARIND LABNEH	15
Dip served with our tortilla chips and fresh salad	
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, salads and tortilla chips	
QUESABIRRIA DE PESCADO	20
Birria style cooked market fish in a corn tortilla with melted cheese, served with pickled and dipping consomé	
TAQUITO'S TAQUITOS	2 FOR 22
Chicken pibil and oaxaca cheese taquito or mushrooms queso	
PAPAS FRITAS CON SALSA	15
Twice cooked crispy potatoes served with chargrilled tomato salsa and our vegan jalapeño mayo	
ENSALADA DE PAPITAS	14
New baby potatoes, goat's curd, cornichon, crispy shallot, chimichurri of marjoram	

ALMUERZO~LUNCH

LUNCH BOWLS	25
Served with rice, refried beans, guacamole & tortillas. Choose from one of our taco fillings below	
TORTA ~ MEXICAN SANDWICH	18
Crunchy bread roll, refried beans, salsa and leafy bits. Choice of Beef, chicken, chorizo, 3 chiles, Zucchini or Chilaquiles	
QUESADILLA DEL DIA	15
Wheat flour tortilla, beans, cheese, salsa Choice of, Chorizo, Beef, Chicken or Veg	

TACOS

ALL TACOS 8.5 EACH/FLIGHT OF FOUR TACOS	28
CHORIZO	
pork chorizo with papas fritas and salsa verde	
PESCADO ESTILO BAJA CALIFORNIA	
Crispy fish tacos, mexican tartare, pickled cabbage	
CARNE DESHEBRADA	
Slow cooked beef shoulder with onion and salsa toreada of burnt 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, pickled red onion and jalapeño mayo	
AGUACATE BAJA CALIFORINA	
Crispy avocado tacos, salsa macha, pickled cucumber	
FRIJOLE NEGROS REFRITOS	
Black beans, epazote crema, pickled onions	

LUNCH SET MENU

Our selection of top dishes served for a minimum of two guests

GUACAMOLE TOTOPOS
CEVICHE
ELOTE CHIPOTLERO
TAQUITOS
TACOS 2 EACH
ENSALADAS

ADD CHURROS +5

50 PP LUNCHMENU

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

DESSERT

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

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