



PROTEINS

Al pastor

Charred pork shoulder, ancho chilli, bacon, guacamole

Tinga

Chicken breast, chipotle, oregano, white onion, vine tomato, black bean

Ceviche

Market fish, citrus, scorched chilli, nectarine salsa

Pescado

Grilled market fish, acevichada, lime aioli, verde

Carne asada

Chipotle + guajillo marinated skirt steak, crack sauce

Brisket

Coconut braised brisket, caramelised fish sauce, fermented chilli, green mango, shaved root veg, mole rojo

Vegano

Chickpeas, quinoa, tofu, mushroom, zucchini, chile de arbol, crack sauce

Jackfruit

Jackfruit barbacoa, allspice, roasted green peppers, onion, garlic, verde

Birria tacos *add \$4

Orange + bay braised ox tail, pan-fried tortilla, queso, cilantro, lime and onion. Small bowl of consomé is served on the side for dipping

DRINKS

Jarritos - 370ml

Pineapple, lime, mandarin, guava, grapefruit, mexican cola, watermelon

Micheladas

Lager, clamato juice, lime, chilli

Paloma

Tequila, grapefruit soda

SALSAS

Picon

Roasted red peppers, garlic, smoked paprika

Verde

Green herbs, cumin, white wine vinegar

Crack sauce

Coriander, coconut yoghurt, jalapeno

Pico de gallo

Tomato salsa, nopalitos, coriander, eschalot

Queso

Monterey jack, ancho chilli

*vegan option available

Black bean

Black beans, white sesame, black sesame

Guacamole

Avocado, jalapeno, lime

Mole rojo

Fermented thai chilli, fish sauce, soy sauce

Our **tacos** are served on housemade hand pressed corn tortillas topped with pickled spanish onion and coriander.

Our **burritos** are served on a flour tortilla with rice, black bean, toasted corn, shredded lettuce, pico de gallo, guacamole finished with queso, crack sauce and mojo verde

HOUSE MADE JUICES

Horchata

Almond milk, cinnamon, vanilla

Agua fresca

Pineapple, mint

Limeade

Watermelon, Lime, mint, agave



BORRACHOS

★★★★

SIDES

Chips n guac

Tortilla chips, guacamole

Wings

Oven roasted spiced yoghurt chicken wings, borrachos dipping sauce

Nachos *add protein \$1

Tortilla chips, chili, queso, guacamole

Elote

Corn, ricotta salata, coconut mayonnaise

Twice cooked spuds

Steamed & roasted potatoes, borrachos seasoning

Jack'd Potatoes

Sweet potatoes, chorizo, queso, coriander

Mexican Coleslaw

Coleslaw, citrus dressing

Three Bean Salad

Pinto, frijole, garbanzo, toasted corn, pico de gallo, oregano, coriander, avocado, coconut yoghurt dressing

Mexican "dirty rice"

Smoked pork, tomato, corn, beans, onion, coriander, cumin

KIDS / LITTLE JUAN'S

Enchiladas

Grilled cheese tortilla triangles

Nuggets

Crumbed chicken breast with tomato sauce

Empanadas

Beef mince and vegetable pastries

LATE NIGHT BITES

Selection of snacks to heat up yourself afterwards or the next morning

Quesadillas *add protein \$1

Grilled cheese tortilla triangles

Mac n cheese

Achiote, oregano, paprika, monterey jack

Empanadas

Beef mince and vegetable pastries

Toasties

Ham and double cheese Toasties

Burritos *add protein \$1

Rice, lettuce, black bean, queso, corn, verde, crack sauce

HOTSAUCES

Valentina picante

Valentina muy picante

Cholula

HOUSE MADE HOTSAUCES

Mild-acha (mild)

Red chilli, nectarine, apple, lemon

Green-acha (mild)

Green chilli, mango, celery

Thai-acha (mild)

Thai green chillies, ginger, garlic, shallots, lemongrass, soy sauce, tamarind, fish sauce, coriander

Borr-acha (medium)

Red chilli, onion, garlic

Ghost-acha (hot)

Ghost chilli, onion, garlic

None of these take you fancy? let us know your favourite chilli and we will create a custom sauce for you.



MENU 1 - \$28

1 x burrito or 3 x tacos per person
(3 protein choices)

Choice of 3 salsas + hot sauces
Chips n guac

MENU 2 - \$32

1 x burrito or 3 x tacos per person
(3 protein choices)

Our full range of salsas + hot sauces
Chips n guac
Mexican "dirty rice"
Three bean salad
Mexican coleslaw

MENU 3 - \$36

1 x burrito or 3 x tacos per person
(3 protein choices)

Our full range of salsas + hot sauces
Nachos
Elote
Mexican "dirty rice"
Three bean salad
Mexican coleslaw

MENU 4 - \$42

1 x burrito or 3 x tacos per person
(3 protein choices)

Our full range of salsas + hot sauces
Nachos
Elote
Wings
Twice cooked spuds
Mexican "dirty rice"
Three bean salad
Mexican coleslaw
Late night bite

EXTRAS

Extra taco	\$3
Drinks	from \$4
Housemade juice	\$2
Add 1 side	\$3
Add 2 sides	\$5
Late night bites	\$5
Kids meals	\$10
Housemade hot sauce jar - 120ml	\$5

ON SITE

Equipment hire	
BBO	\$95
Staffing per hour	
Chef	\$50
Bartender	\$25
Waitstaff	\$25
*minimum 3 hours	