

## MARGARITAS

- **EL Mex Classic Margarita** **\$ 19/69**  
Teremana Tequila, Cointreau, agave, fresh lime, tajin salt rim (4 serves)
- **Margarita Picante** **\$ 19/69**  
Spicy habanero, fresh lime, Teremana Tequila, Cointreau, Agave, Jalapenos, tajin salt rim (4 serves)
- **Sexy Jarritos** **\$ 19**  
Choice of Jarrito flavour with Tequila blanco & lime juice
- **Coronita Mix** **\$ 24**  
Corona beer sumerged in our classic margarita
- **Frozen Margaritas** **\$ 20/70**  
Strawberry margarita (4 serves)  
Mango margarita
- **Coconut Margarita** **\$ 19**  
1800 coconut Tequila, fresh lime, agave & coconut rim

## CHELAS PLEASE (BEER)

- Corona
- Dos Equis
- Sol
- Stone & wood
- Coopers
- Negra Modelo

\$ 10  
\$ 10  
\$ 9.5  
\$ 11  
\$ 9.5  
\$ 12

## Mocktails

- **Lemon Lime Bitter** **\$ 8.50**  
Lemon, Lime Bitters, lime Juice, Lemonade.
- **Virgin Mojito** **\$ 9**  
Fresh Mint, Fresh Lime, Lemonade.
- **Margi (Virgin Margarita)** **\$ 9**  
Fresh Lime Juice, Agave, Lime Cordial.
- **Jamaica ice Tea** **\$ 9.50**  
Hibiscus Flower, Fresh Lime, Sparkling Water.
- **The Placebo (Colada)** **\$ 11**  
Coconut Cream, Orange Juice, Pineapple, Fresh Lime.



# EL MEXICANO

KITCHEN & BAR

## THIRSTY TOWERS

Margarita madness

(Approx 6 serves) \$99 each

Strawberry • Mango • Blue Electric  
Classic • Spicy • Coconut

## Cocktails

- **Paloma** **\$ 19/69**  
Fresh Lime, Grapefruit and Tequila blanco. (4 serves)
- **Mojito** **\$ 19/69**  
White Rum, Fresh Lime, Fresh Mint, Lemonade, Cinnamon Sugar Rim. (4 serves)
- **Espresso Martini** **\$ 19**  
Vodka, Kahula, Coffee shot, Caramel, Cocoa Decoration.
- **Mexico city colada** **\$ 20**  
White rum, Coconut, Pineapple, Fresh Lime.
- **Mexican Daiquiri** **\$ 20**  
White rum, Mezcal, Fresh Lime Juice, Agave.
- **Mezcalita** **\$ 20**  
Mezcal, Fresh Lime, Blue Curacao, Agave.
- **Sangria** **\$ 10/36**  
Red Sangria or White Sangria (4 serves)

## Spirits

- **Vodka** **\$ 13**
- **Whisky** **\$ 13**
- **Rum** **\$ 13**
- **Gin** **\$ 13**

## WINE

### White/Blanco Wine

- Paulett's Riesling (Clare Valley) \$11.5 \$45
- Mr Riggs Sauvignon Blanc (ADL Hills) \$12 \$50
- d'Arenberg Olive Grove Chardonnay (McLaren/ADL Hills) \$11.5 \$45

### Red wine

- Mr Riggs Valarie Pinot Noir (ADL Hills) \$12.5 \$55
- Pindarie Risk Taker Tempranillo \$12 \$50
- Zonte's Footstep Chocolate Factory Shiraz \$12 \$50

### Rose/Rosado Wine

- Koonara Flowers for Lucy Moscato \$11 \$40
- Koonara Emily May Rose (Coonawarra) \$11 \$40

### Sparkling Wine (200 mL)

- Paulett's Sparkling White Piccolo \$14
- Paulett's Sparkling Red Piccolo \$14

## 3 AMIGOS SHOTS

life happens, tequila helps

3 for \$ 32  
(30mL each)

- Teremana tequila \$ 12
- Patron tequila \$ 12
- 1800 tequila \$ 11
- Herradura tequila \$ 12
- Don julio \$ 12
- Del maguey vida mezcal \$ 12



AKM Graphics



## Soft drinks

- **Jarritos Mexican soda** **\$ 6**  
( Cola, Guava, Mango, Mandarin Lime, Watermelon, Pineapple )
- **Softies** **\$ 4**  
Coke, Coke zero, Fanta, Diet coke, Sprite
- **Sparkling Water** **\$ 7**  
**Still Water** **\$ 4**
- **Juices**  
Pineapple \$ 6.5  
Orange \$ 6.5

## ENTREES/ ENTRADAS

- **Flauticas** \$ 8 (2pcs)  
\$15 (4pcs)  
Rolled flour tortilla filled with **your choice of protein**, and served with house made salsa and sour cream.  
(Beef, pork, chicken, chorizo, veggies).
- **El Mexicano chips** \$ 11  
Deep fried beer battered chips served with Mexican herbs and Chipotle aioli or Garlic aioli.
- **Totopos (GF)(VGO)** \$ 11  
Oven baked corn chips with salsa and guacamole  
**Additional:** Cheese and sour cream + 3  
And **your choice of protein** +3 (chicken, beef, pork, pan fried chorizo, chilli con carne, pan fried veggies).
- **Mexican style corn (GF)(VGO)** \$ 8 (1pc)  
\$14 (2pcs)  
Slightly grilled corn, served with aioli and Mexican style cheese and herbs.
- **Jalapeno Poppers** \$ 7.50 (2pcs)  
\$13 (4pcs)  
Stuffed with a mixture of cheese, spices, and risotto rice, crumbed and deep fried, served with house aioli.
- **Loaded papas bravas (VGO)** \$ 15  
Fried potato chips with melted cheese, 2 house Aioli with **your choice of protein** (Chili con carne, veggies, chicken, chorizo & potato, beef, pork).
- **Tostada 2 serves (GF)(VGO)** \$ 13  
Crispy tortillas, lettuce, frijoles, pico de gallo, cheese, verde salsa, sour cream, tajin (+ \$2 each beef, pork, chilli con carne).

## DESSERTS

- **Churros** \$ 12  
Topped with cinnamon sugar and your choice of dulce de leche or chocolate sauce.
- **Sizzling brownie** \$ 15  
Served with vanilla ice cream and melted chocolate.
- **Churro Chips** \$ 13  
Topped with cinnamon sugar, served with ice cream & dulce de leche or chocolate sauce.
- **Vanilla Ice Cream** \$ 6  
2 scoops vanilla ice cream served melted chocolate sauce.

## Kids

- **Quesadillita** \$ 10  
Flour tortilla, filled, melted cheese & sour cream. Add protein +\$3
- **Mini Nachos** \$ 10  
Corn chips with melted cheese and sour cream. Add protein +\$3
- **Fish and chips** \$ 12  
Deep fried fish, with chips and tomato sauce.
- **Taquitos** \$ 8  
Corn tortilla, with chicken, lettuce, cheese and sour cream.

## BURRITOS

- **Signature Burrito (VGO)** \$18  
Rice, beans, cheese, Pico de gallo, lettuce, choice of salsa, sour cream, and house aioli. **ADD ANY PROTEIN**
- **California Burrito (VGO)** \$19  
Rice, beans, cheese, Pico de gallo, lettuce, fries, Jalapenos, choice of salsa, sour cream and house aioli. **ADD ANY PROTEIN**

CHOICE OF PROTEIN: (Chicken, beef+ \$2 pork+ \$2, pan fried chorizo, chili con carne or, pan fried veggies+ \$1).

## MAINS

- **Nachos (GF)(VGO)** \$ 20  
Corn chips with melted cheese, pico de gallo, beans, sour cream, chipotle aioli, Jalapenos + **your choice of protein**.
- **Quesadillas (VGO)** \$ 21  
Crispy flour tortilla, filled with cheese and **your choice of protein**, served with salsa, pico de gallo, sour cream, and chipotle aioli.
- **Enchilada (VGO)** \$ 23.50  
Oven baked tortilla with cheese and special enchilada salsa, Filled with **your choice of protein**, served with rice, beans, pico de gallo, sour cream, chipotle aioli and choice of salsa.
- **Chimichanga (VGO)** \$ 22.50  
Deep fried burrito, filled with **your choice of protein**, served with rice, lettuce, pico de gallo, salsa, sour cream and chipotle aioli.
- **Chilaquiles (GF)(VGO)** \$ 23  
Deep fried corn chips, **your choice of protein**, homemade sauce with cheese, pico de gallo, Jalapenos, garlic aioli and chipotle aioli.
- **Fajita (GF)(VGO)** \$ 27  
Prepared in a hot sizzling plate with **your choice of protein** (chicken, steak, tofu), cooked with onion, mushroom, capsicum, salsa served with pico de gallo, corn tortillas, sour cream, rice and beans.
- **Spanish Paella (GF)(VGO)** \$ 28  
Prepared in hot sizzling plate with Spanish rice, **your choice of protein** (steak and chicken, prawns and chorizo, tofu vegetarian) cooked with onion, capsicum, mushrooms, garlic and salsa.
- **Seafood Curry Paella (GF)** \$ 29  
Prepared in a hot sizzling plate, Spanish rice, barramundi fish, prawns, scallops, curry cooked with onion, capsicum and garlic.
- **Burger + Chips (VGO)** \$ 19.50  
(Pulled beef/pulled pork/ chicken patty/ veggie patty)  
Cheese, onion, tomato, mix salad, Mexican slaw, guacamole, jalapenos sauce, homemade aioli served with jalapenos & Mexican fries.

- **Burrito Bowl (GF)(VGO)** \$17.50  
Mexican rice, beans, cheese, Pico de gallo, sour cream, mix salad, salsa and chipotle aioli. **ADD ANY PROTEIN**
- **Fish / Prawns Burrito** \$19  
Rice, beans, cheese, Pico de Gallo, lettuce, protein (deep fry fish/deep fried prawns) with salsa, and Garlic aioli.
- **Grande Burrito** \$ 27  
Warm flour tortilla oven baked, filled with chicken & mushroom stuffed in a special house sauce and served with rice & Pico de gallo with your choice of salsa and house aioli

## Pescadillas

\$21 (3pcs)

Folded deep fried tortilla filled with barramundi fish cooked with onions & tomatoes, lettuce, Mexican slaw, garlic aioli.

## TACOS

- **Birria tacos** \$15 (2pcs)  
2 Deep fried birria with Mexican cheese, choice of protein (beef, chicken, veggie), served with hot consume.
- **Beef taco (GF)** \$ 8.50  
Corn tortilla, pulled beef, pico de gallo, cheese, salsa and chipotle aioli.
- **Pork taco (GF)** \$ 8.50  
Corn tortilla, pulled pork, pico de gallo, salsa, cheese, and chipotle aioli.
- **Chicken taco** \$ 8  
Corn tortilla, fried chicken, salsa, Mexican slaw, cheese and chipotle aioli.
- **Cauliflower taco (VGO)** \$ 8  
Fried cauliflower, lettuce, corn tortilla, house aioli, cheese and pico de gallo
- **Chorizo taco (GF)** \$ 8  
Corn tortilla pan fried chorizo & potato, chipotle aioli, Mexican slaw and cheese
- **Fish taco** \$ 8.50  
Corn tortilla with deep fried fish fillet, mango salsa fresca, Mexican slaw, cheese and garlic aioli.
- **Prawn taco** \$ 8.50  
Corn tortilla with deep fried prawns, mango salsa fresca, Mexican slaw, cheese, garlic aioli.

Homemade Guacamole \$ 3.50

Gluten free (GF) | Vegan option (VGO)

"Allergy Warning : Menu items may contain or come into contact with wheat, eggs, nuts & milk. Ask our staff for more information."

15% public holidays surcharge

All the dishes are garnished with Corriander, Corn or Onions.