



Margaritas

- El Mex Classic Margarita

• Teremana Blanco Tequila, Cointreau, fresh lime, tajin salt rim, agave

Margarita Picante

• Spicy habanero, fresh lime, Teremana Blanco Tequila, Cointreau, Jalapenos, tajin salt rim, agave

Tommy's Margarita

• Teremana Reposado Tequila, Fresh lime, Tajin salt rim, agave

Submarino

• Corona beer submerged in our classic margarita

Frozen Margaritas

• Strawberry margarita
Mango margarita
Passionfruit margarita

Coconut Margarita

• 1800 coconut Tequila, fresh lime, agave & coconut rim

Passionfruit Margarita (New)

• Tequila Blanco, Triple sec, Passionfruit pulp, lime juice, agave

Berry me in Tequila (New)

• Tequila Blanco, Black Berry, Triple sec, lime juice, agave
- 19/69

(4 serves)
- 20/69

(4 serves)
- 21/70

(4 serves)
- 24
- 21/70

(4 serves)
- 19/69

(4 serves)
- 21/70
- 21/70

Upgrade with Los Siete Misterios Mezcal, Mijenta Tequila, Patron, Don Julio, Herradura + \$2.5



Chelas Please (Beer)

- Corona

10.50
- Coopers

10
- Sol (Mexico)

10.50
- Pirate Life Pale Ale

11
- Pacifico (Mexico)

12
- Modelo (Mexico)

12
- Somersby Apple Cider

10

Make it Chelada + \$4.50
(Salt rim, lime juice) Make it spicy for extra kick

Aguas Frescas (Non-Alc)

- Lemon Lime Bitter

9
- Virgin Mojito

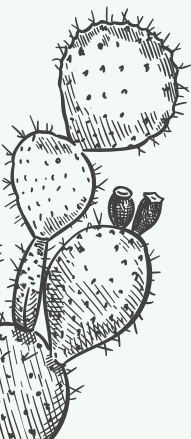
10
- Mexicano Passion

10
- Jamaica ice Tea

9.50
- The Placebo

13

Follow us:   



TASTE EL MEXICANO!



EL MEXICANO

KITCHEN & BAR

GLENELG



Thirsty Towers

Margarita madness

with mini show

(Approx 6 serves) \$99 each

Strawberry • Mango • Blue Electric

Classic • Spicy • Coconut



COCTELES

- Paloma

Fresh Lime, Grapefruit and Teremana BlancoTequila.

20/69

(4 serves)
- Mojito

Bacardi, Mint, Lime, Soda

Choice of Classic, Passionfruit, Blackberry

21/69

(4 serves)
- Espresso Martini

Vodka, Tia Maria, Coffee shot, Caramel, Cocoa Decoration.

20.50
- Mexico City Colada

White rum, Coconut, Pineapple, Fresh Lime.

23.50
- Long Island

Vodka, Gin, White Rum, Cointreau, Tequila blanco, Lemon & Cola, Tajin salt rim

22
- Sweet Kiss

Vodka, lime juice, soda, raspberry juice.

21.50
- La bonita (Must-Try!)

Vodka, Passoa, agave, pineapple juice.

22

SANGRIA

Red Sangria or White Sangria

Spirits

- Vodka

13
- Whisky

13
- Rum

13
- Gin

13



3 Amigos Shots

life happens. tequila helps

3 for \$32
(30mL each)

- 1800 tequila

11
- ★ Teremana tequila

12
- Patron tequila

12
- Herradura tequila

12
- Don julio

12
- Los Siete Misterios mezcal

13
- Mijenta Blanco tequila

14

WINE

. White/Blanco Wine

- Paulett's 'White Label' Riesling (Clare Valley)

11.5

45
- Artwine 'Wicked Stepmother' Fiano (Clare Valley)

55
- Mr.Riggs 'Woodside' Sauvignon Blanc (Adelaide Hills)

12

50
- d'Arenberg 'The Olive Grove' Chardonnay (McLaren Vale)

11.5

45

. Red Wine

- Mr. Riggs 'Valerie' Pinot Noir (Adelaide Hills)

12.5

55
- Pindarie 'Risk Taker' Tempranillo (Barossa)

12

50
- Glaetzer 'Bishop' Shiraz (Barossa)

65
- Pindarie 'Western Ridge' Shiraz (Barossa)

12

50

. Rose/Rosado Wine

- Koonara 'Flowers for Lucy' Moscato (Coonawarra)

11

40
- Koonara 'Emily May' Rosé (Coonawarra)

11

40

. Sparkling Wine

- Paulett's 'Trillians' Sparkling White 200mL Piccolo (Clare Valley)

14
- Paulett's 'Trillians' Sparkling Red 200mL Piccolo (Clare Valley)

14
- Artwine 'Bianca' Prosecco (Adelaide Hills)

55

Soft drinks

- Jarritos Mexican soda

6.5
- (Cola, Guava, Mango, Mandarin, Lime, Watermelon, Pineapple)
- Soffies

5
- Coke, Coke zero, Fanta, Diet coke, Sprite, Solo

- Grapefruit Soda

6
- Sparkling Water

7
- Still Water Bottle

4

• Juices

- Pineapple

6.5
- Orange

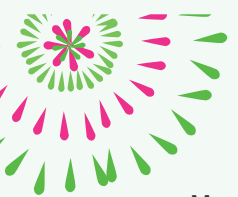
6.5
- Apple

6.5

Not to consume liquor under 18 

Show us how you enjoy it! Post your moments and tag [@elmexicano.com.au](https://www.elmexicano.com.au)





ENTREES/ ENTRADAS

- Mexican style corn** (GF)(VGO)
Slightly grilled corn with chipotle aioli, Mexican cheese, tajin & herbs.
 - Jalapeno Poppers**
Stuffed with a mixture of cheese, spices, and risotto rice, crumbed and deep fried, served with house aioli.
 - Flauticas**
Rolled flour tortilla filled with your choice of protein and served with house made salsa and sour cream.
(Beef, pork, chicken, chorizo, veggie)
 - El Mexicano Chips**
Deep fried beer battered chips served with Garlic or Chipotle Aioli.
 - Totopos** (GF)(VGO)
Oven baked corn chips with guacamole & your choice of salsa. And **your choice of protein** +\$3 (chicken, beef, pork, pan fried chorizo, chilli con carne, pan fried veggies).
 - Loaded papas bravas** (VGO)
Fried potato chips with melted mozzarella cheese, house made salsa with **your choice of protein** (Chilli Con Carne, Veggie, chorizo, chicken, beef, pork). served with house made Aiolis.
 - BBQ Wings**
Chicken wings marinated with Mexican herbs and spices, deep fried & finished with bbq sauce w sesame seeds.
 - Chilli con carne** (GF) (Minced, Muddled & Mastered)
A rich stew made from beans, ground beef, tomatoes, chilli and spices, sour cream and house salsa on side, served with crunchy corn chips.
 - Salt & Pepper Squid**
Freshly marinate squid served with EL Mexi fries and salad and house aioli.

8 (1pc)
14 (2pc)

8 (2pc)
14 (4pc)

\$ 10 (2pcs)
\$ 16 (4pcs)

11

12.50

14.50

15.50 (4pc)

16.50

20.50

DESSERTS

- Churros**
Topped with cinnamon sugar & choice of dulce de leche or chocolate sauce
ADD ICE CREAM + \$ 3.5
 - Churro Chips**
Cinnamon sugar coated fried tortilla chips, vanilla ice cream, served with dulce de leche or chocolate.
 - Tres Leches Cake**
Moist three milk sponge cake
(Made fresh daily - until sold out)
- 13

13

14

LITTLE AMIGOS

- Quesadillita**
Flour tortilla filled with melted cheese & sour cream. **ADD PROTEIN +\$3**
 - Mini Nachos**
Corn chips with melted cheese & sour cream. **ADD PROTEIN +\$3**
 - Fish & Chips**
Beer battered fish & Mexi fries, served with tomato ketchup
 - Taquitos (kids tacos)**
Flour tortilla with deep fried chicken, sour cream, cheese, lettuce.
- 11.50

11.50

12

8

BURGER

- Burger + Chips** (VGO)
(Pulled beef/pulled pork/ chicken patty/ veggie patty)
Cheese, slice onion and tomato, mix salad, Mexican slaw, guacamole, avocado crema, homemade aiolis served with jalapenos & Mexican fries.
- 20.50



15% public holidays surcharge

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

BURRITOS

- Bowl Burrito** (GF)(VGO)
Mexican rice, beans, cheese, Pico de gallo, mix salad, choice of salsa, sour cream and chipotle aioli. **ADD ANY PROTEIN**
 - Signature Burrito** (VGO)
Rice, beans, cheese, Pico de gallo, lettuce, choice of salsa, sour cream and chipotle aioli. **ADD ANY PROTEIN**
- 19.50

20.50

Choice of Protein

Chicken + \$2, Beef + \$2, Pork + \$2, Chili Con Carne + \$2
Chorizo & Potato + \$2, Pan Fried Veggie + 1.50

Mains

- Nachos** (GF)(VGO)
Corn chips with melted cheese, pico de gallo, beans, sour cream, chipotle aioli, Jalapenos + **your choice of protein**.
 - Quesadillas**
Crispy flour tortilla, filled with cheese and **your choice of protein** served with salsa, pico de gallo, sour cream, and chipotle aioli.
Make it Quesabirria + \$ 2.5 (Served with consume)
 - Chimichanga** (VGO)
Deep fried burrito, filled with **your choice of protein**, served with rice, lettuce, pico de gallo, salsa, sour cream and chipotle aioli.
 - Chilaquiles Rojos** (GF)(VGO)
Pan-seared **choice of protein** served atop crispy tortilla chips tossed in our vibrant house made salsa roja and cheese. Finished with jalapenos, Pico de Gallo and house aioli.
 - Enchilada** (VGO)
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.
 - Sizzling Fajita** (GF)(VGO)
Prepared in a hot sizzling plate with **your choice of protein** (chicken, steak, tofu, fish),cooked with onion, mushroom, capsicum, salsa served with pico de gallo, corn tortillas, sour cream, rice and beans.
 - Spanish Paella** (GF)(VGO)
Prepared in hot sizzling plate with Spanish rice, **your choice of protein** (steak & chicken, prawn & chorizo or tofu vegetarian) cooked with onion, capsicum, mushrooms, garlic and salsa.
 - Seafood Curry Paella** (GF) (Chef's new twist)
Prepared in a hot sizzling plate, Spanish rice, barramundi fish, mussels, prawns, scallops, curry cooked with onion, capsicum and garlic.
 - Burrito Del Mar** (Pan and oven cooked seafood fiesta)
Pan seared prawns, scallops and barramundi fish, sautéed with onions, peppers, and garlic. Served with Mexican rice, Pico de Gallo, and a touch of house made sauce garlic aioli, then rolled with tortilla and oven-finished with melted cheese.
- 22.50

22.50

23.50

22.50

24.50

28.50

28.50

34

34

Homemade Guacamole \$ 3.50

Gluten free (GF) | Vegan option (VGO)

EL MEXICANO KITCHEN & BAR

- California Burrito** (VGO)
Rice, beans, cheese, Pico de gallo, lettuce, mexican fries, Jalapenos, choice of salsa, sour cream and chipotle aioli. **ADD ANY PROTEIN**
 - Fish or Prawns Burrito**
Rice, beans, cheese, Pico de gallo, lettuce, Protein (deep fry fish or prawns) with salsa and garlic aioli.
 - Creamy Grande Burrito** (Chefs Special)
Pan-seared and oven-baked burrito filled with achiote-marinated chicken, sautéed house made salsa, onions, capsicum, mushrooms, thick cream, and melted cheese. Finished with house crema, Mexican Rice, Pico de gallo and served with house Aioli.
- 21.50

22

28

TOSTADAS 2 serves (GF)(VGO)

Oven baked, crispy tortillas, lettuce, frijoles, pico de gallo, cheese, verde salsa, Avacado crema, Tajin, + \$2 Add on beef, pork, chilli con carne

16.50

Pescadillas

Pan-cooked seasoned fish with onion and tomato then folded into fresh tortillas, to lightly crisped for a perfect golden crunch. Served with house made garlic Aioli, slaw, and a drizzle of house salsa.

24.50 (3pc)

TACOS

- Birria Tacos** (Most Loved!)
2 Deep fried birria with Mexican cheese and your choice of protein (beef, chicken, veggie), served with hot consume.
 - Fried Chicken Taco**
Corn tortilla, fried chicken, salsa, Mexican slaw, cheese and chipotle aioli.
 - Pan Fried Chorizo Taco**
Corn tortilla pan fried chorizo, chipotle, Mexican slaw and cheese
 - Crunchy Prawn Taco** (Baja Style)
Corn tortilla with deep fried prawns, mango salsa fresca, Mexican slaw, cheese, garlic aioli.
 - Kraken Taco** (Baja Style)
Crispy beer-battered squid, Garlic Aioli, Mango Salsa, Mexican slaw, cheese
 - Beef Taco** (Barbacoa Style) (GF)
Corn tortilla, pulled beef, pico de gallo, cheese, salsa and chipotle aioli, avocado crema.
 - Pork Taco** (Cochinita Style) (GF)
Corn tortilla, pulled pork, pico de gallo, salsa, cheese, and chipotle aioli, avocado crema.
 - Cauliflower Taco** (Baja Style) (VGO)
Fried cauliflower, lettuce, corn tortilla, house aioli, cheese and pico de gallo
 - Fish Taco** (Baja Style)
Corn tortilla with deep fried fish fillet, mango salsa fresca, Mexican slaw, cheese and garlic aioli.
- 16.50

8

8

8.50

8.50

8.50

8.50

8.50

8.50



All the dishes are garnished by coriander, corn or onions.