

# MARGARITAS

- **El Mex Classic Margarita** \$19  
Teremana Blanco Tequila, Cointreau, fresh lime, tajin salt rim, agave. \$69 (4 serves)
- **Margarita Picante** 🌶️ \$20  
Spicy habanero, fresh lime, Teremana Blanco Tequila, Cointreau, Jalapeños, tajin salt rim, agave. \$69 (4 serves)
- **Tommy's Margarita** \$21  
Teremana Reposado Tequila, Fresh lime, Tajin salt rim, agave. \$70 (4 serves)
- **Frozen Margaritas** \$21  
Strawberry margarita \$70 (4 serves)  
Mango margarita  
Passionfruit margarita
- **Coconut Margarita** \$19  
1800 coconut Tequila, fresh lime, agave & coconut rim. \$69 (4 serves)
- **Smoky Frida (New)** \$22  
Los siete misterios mezcal, cointreau, lime juice, agave,
- **Passionfruit Margarita (New)** \$21  
Tequila Blanco, Triple sec, Passionfruit pulp, lime juice, agave. \$72 (4 serves)
- **Berry me in Tequila (New)** \$21  
Tequila Blanco, Blackberry, Triple sec, lime juice, agave \$71 (4 serves)

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

# CHELAS PLEASE (BEER)

- **Corona (Mexico)** \$11
- **Great Northern** \$10.50
- **Balter Cerveza** \$10.50
- **Pacifico (Limited Supply, Mexico)** \$13
- **Modelo (Limited Supply, Mexico)** \$13
- **Pirate Life Pale Ale** \$11
- **Somersby Apple Cider** \$10

## Make it Chelada + \$2.50

(Salt rim, lime juice) *Make it spicy for extra kick*

# AGUAS FRESCAS (NON-ALC)

- **Lemon lime bitter** \$9  
Lemon, lime bitters, lime juice, lemonade, cinnamon sugar.
- **Virgin mojito** \$10  
Mint, lime, lemonade.  
Choice of classic, Passionfruit, Blackberry.
- **Mexicano passion** \$10  
Passionfruit pulp, lime juice, lemonade, mint.
- **Jamaica iced tea** \$9.50  
Hibiscus flower, fresh lime, sparkling water.
- **The Placebo (Piña Colada)** \$13  
Coconut cream, pineapple, orange, caramel
- **Horchata** \$10  
Mexican rice drink, cinnamon and vanilla, served chilled

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Taste El Mexicano!



# EL MEXICANO

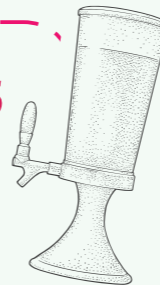
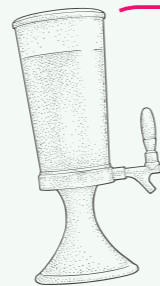
KITCHEN & BAR

GLENELG

## THIRSTY TOWERS Margarita madness

(Approx 6 serves) \$99 each

Strawberry • Mango • Blue Electric  
Classic • Spicy • Coconut



## CÓCTELES

- **Paloma** \$20.50  
Fresh Lime, Grapefruit and Teremana Blanco Tequila.
- **Mojito** \$21.50  
Bacardi, Mint, Lime, Lemonade.  
Choice of Classic, Passionfruit, Blackberry.
- **Espresso Martini** \$20.50  
Vodka, Tia Maria, Coffee shot, Caramel, Cocoa Decoration.
- **Mexico City Colada** 🇲🇽 \$23.50  
White rum, Coconut, Pineapple, Fresh Lime.
- **Long Island** \$24  
Vodka, Gin, White Rum, Cointreau, Tequila blanco, Lemon & Cola, Tajin salt rim
- **La Bonita (Must-Try!)** \$20.50  
Vodka, Passoa, agave, pineapple juice.
- **Submarino. (Something fancy)** \$24  
Corona beer submerged in our classic margarita.
- **Oaxaca Old Fashion (Must-Try!)** \$22  
Anejo Teremana Tequila, Mezcal, Angostura Bitters, Agave, Tajin rim.

## SANGRIA

- **Red Sangria or White Sangria** \$12
- **House wine, Fresh juice, lemonade, seasonal fruits.** \$39 (1 liter)

## SPIRITS

Mix-match with soft drinks, tonic water, soda.

- **Vodka** \$14
- **Whisky** \$14
- **Rum** \$14
- **Gin** \$14



## 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
- Teremana Anejo \$13



## WINE

### • WHITE/BLANCO WINE

- Paulets '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

- Paulets 'Trillians' Sparkling White 200mL Piccolo (Clare Valley) \$14
- Paulets 'Trillians' Sparkling Red 200mL Piccolo (Clare Valley) \$14
- Artwine 'Bianca' Prosecco (Adelaide Hills) \$55

## Soft drinks

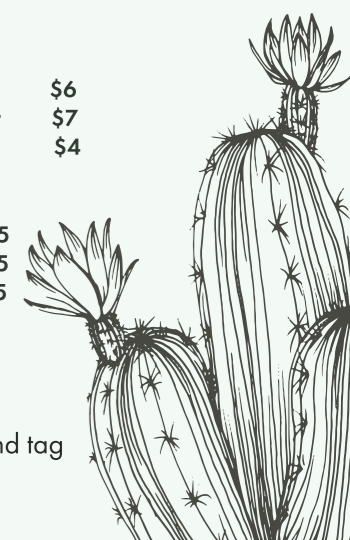
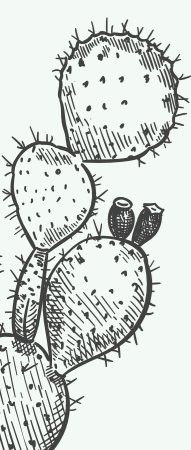
- **Jarritos Mexican soda** \$6.5  
(Cola, Guava, Mango, Mandarin, Lime, Watermelon, Pineapple)
- **Soffies** \$5  
Coke, Coke zero, Fanta, Diet coke, Sprite, Solo

- **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



# ENTREÉS/ENTRADAS ★

- Mexican style corn (GF)(VGO)**  
 Slightly grilled corn with chipotle aioli, Mexican cheese, tajin & herb \$8 (1pc)
- Jalapeño Poppers**  
 Stuffed with a mixture of cheese, spices, and risotto rice, crumbed and deep fried, served with house aioli. \$8 (2pcs)  
 \$14 (4pcs)
- Flauticas**  
 Rolled flour tortilla filled with your choice of protein and served with house made salsa and sour cream. (Beef, pork, chicken, chorizo, veggie) \$10 (2 pcs)  
 \$16 (4pcs)
- El Mexicano Chips**  
 Deep fried beer battered chips served with Garlic or Chipotle Aioli \$11
- 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) \$13.50
- Loaded papas bravas (VGO)**  
 Fried potato chips with melted mozzarella cheese, house made salsa and your choice of protein + \$2 (Chilli Con Carne, Veggie, chorizo, chicken, beef, pork) served with house made Aiolis. \$14.50
- BBQ Wings**  
 Chicken wings marinated with Mexican herbs and spices, deep fried & finished with BBQ sauce with sesame seeds \$15.50 (4pcs)
- Chili 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. \$16.50
- Salt & Pepper Squid**  
 Freshly marinated squid served with El Mexi fries and salad and housemade garlic aioli. \$18.50

## ★ DESSERT ★

- Churros**  
 Topped with cinnamon sugar & choice of dulce de leche or chocolate sauce \$13  
**ADD ICE CREAM + \$3.5**
- Churro Chips (share with amigos)**  
 Cinnamon sugar coated fried tortilla chips, vanilla ice cream, served with dulce de leche or chocolate. \$13
- Tres Leches Cake**  
 Moist three milk sponge cake \$14  
**(Made fresh daily - until sold out)**

## ★ little amigos ★

- Quesadillita**  
 Flour tortilla filled with melted cheese & sour cream. ADD PROTEIN +\$2 \$11.50
- Mini Nachos**  
 Corn chips with melted cheese & sour cream. ADD PROTEIN +\$2 \$11.50
- Fish & Chips**  
 Beer battered fish & Mexi fries, served with tomato ketchup \$12
- Taquitos (kids tacos)**  
 Flour tortilla with boneless grilled chicken, lettuce, sour cream, cheese. \$8

15% public holidays surcharge

**Fresh homemade guacamole \$3.50**

Gluten free (GF) | Vegan option (VGO)  
 EL MEXICANO KITCHEN & BAR

# BURRITOS

Housemade choice of protein: Chicken, beef, pork, chilli con carne, chorizo & potato, pan fried veggie.

- Bowl Burrito (GF)(VGO)**  
 Mexican rice, beans, cheese, Pico de gallo, mix salad, choice of salsa, sour cream and chipotle aioli. **Add your choice of protein + \$2** \$20.50
- Signature Burrito (VGO)**  
 Rice, beans, cheese, Pico de gallo, lettuce, choice of salsa, sour cream and chipotle aioli. **Add your choice of protein + \$2** \$21.50

- California Burrito (VGO)**  
 Rice, beans, cheese, Pico de gallo, lettuce, mexican fries, Jalapeños, choice of salsa, sour cream and chipotle aioli. **Add your choice of protein + \$2** \$22.50
- Fish or Prawns Burrito**  
 Rice, beans, cheese, Pico de gallo, lettuce, protein (deep fry fish or prawns) with salsa and garlic aioli. \$22.50
- Birria Chimmichanga (El Mexicano's way)**  
 Fried burrito with Mexican rice, lettuce, cheese and pico de gallo. Served with consume and your choice of protein: Slow-cooked beef or pork, grilled chicken, or pan-fried vegetables. \$24.50

# ★ GRANDES ★

- Nachos (GF)(VGO)**  
 Corn chips with melted cheese, pico de gallo, beans, sour cream, chipotle aioli, jalapeños add Made in-house protein \$2 (beef, pork, chicken, chorizo & potato, Chilli con carne, pan fried veggies) \$23.50
- Quesadillas**  
 Crispy flour tortilla, filled with cheese and Made in-house protein (beef, pork, chicken, chorizo & potato, Chilli con carne, pan fried veggies), served with salsa, pico de gallo, sour cream, and chipotle aioli. **Make it Quesabirria + \$2.5 (Served with consume)** \$25
- Chimichanga (VGO)**  
 Deep fried burrito, filled with your choice of Made in-house protein (beef, pork, chicken, chorizo & potato, Chilli con carne, pan fried veggies) served with rice, lettuce, pico de gallo, salsa, sour cream and chipotle aioli. \$26
- Chilaquiles Rojos (GF)(VGO)**  
 Pan-seared Made in-house protein \$2 (beef, pork, chicken, chorizo & potato, Chilli con carne, pan fried veggies) served atop crispy tortilla chips tossed in our vibrant house made salsa roja and cheese. Finished with jalapeños, Pico de Gallo and house aioli. \$22.50
- Enchilada (VGO)**  
 Oven baked tortilla with cheese and special enchilada salsa, filled with your choice of Made in-house protein (beef, pork, chicken, chorizo & potato, Chilli con carne, pan fried veggies) served with rice, beans, pico de gallo, sour cream, chipotle aioli and choice of salsa. \$26.50

- Sizzling Fajita (GF) (VGO)**  
 Pan cooked and 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. \$29.50
- Spanish Paella (GF) (VGO)**  
 Prepared in hot sizzling plate with Spanish rice with your choice of protein (steak & chicken, prawn & chorizo, tofu vegetarian) cooked with onion, capsicum, mushrooms, garlic and salsa. \$28.50
- Creamy Grande Burrito (Chefs Special)**  
 Pan cooked and oven-baked burrito filled with achiote-marinated chicken, sauteed house made salsa, onions, capsicum, mushrooms, thick cream, and melted cheese. Finished with Mexican Rice, Pico de gallo and served with house Aioli. \$28.50

# ★ seafood ★

- Seafood Curry Paella (GF) (Chef's new twist)**  
 Pan cooked and prepared in a hot sizzling plate, Spanish rice, barramundi fish, mussels, prawns, curry cooked with onion, coconut cream, capsicum and garlic. \$34
- Burrito del Mar (Pan and oven cooked seafood fiesta)**  
 Pan seared prawns and barramundi fish, sauteed with onions, peppers, and garlic. Served with Mexican rice, Pico de Gallo, scallops and a touch of house made sauce garlic aioli, then rolled with tortilla and oven-finished with melted cheese. \$34
- 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. \$26 (3pcs)

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

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

## Tostadas 2 serves (GF)(VGO) \$ 16.50

Oven baked, crispy tortillas, lettuce, frijoles, pico de gallo, cheese, verde salsa, sour cream, Tajin and your choice of protein + \$2

# ★ TACOS ★

- Birria Tacos (Most Loved!)**  
 Deep fried birria with Mexican cheese and your choice of protein (beef, chicken, veggie), served with hot consume. \$18 (2pcs)  
 \$24(3pcs)
- Fried Chicken Taco**  
 Corn tortilla, fried chicken, salsa, Mexican slaw, cheese and chipotle aioli \$8
- Pan Fried Chorizo Taco**  
 Corn tortilla, pan fried chorizo, chipotle aioli, Mexican slaw and cheese \$8
- Crunchy Prawn Taco (Baja Style)**  
 Corn tortilla with deep fried prawns, mango, salsa fresca, Mexican slaw, cheese, garlic aioli. \$8.50
- Kraken Taco (Baja Style)**  
 Crispy beer-battered squid, Garlic Aioli, Mango Salsa, Mexican slaw, cheese. \$8.50
- Beef Taco (Barbacoa Style) (GF)**  
 Corn tortilla, pulled beef, pico de gallo, cheese, salsa, chipotle aioli. \$8.50
- Pork Taco (Cochinita Style) (GF)**  
 Corn tortilla, pulled pork, pico de gallo, salsa, cheese, chipotle aioli. \$8
- Cauliflower Taco (Baja Style) (VGO)**  
 Corn tortilla, fried cauliflower, lettuce, house aioli, cheese and pico de gallo. \$8.50
- Fish Taco (Baja Style)**  
 Corn tortilla with deep fried fish fillet, mango salsa fresca, garlic aioli, cheese and Mexican slaw. \$8.50

## ..... Taste El Mexicano .....

Where slow-cooked meats, fresh salsas, and scratch-made dishes meet margaritas crafted with premium 100% agave tequila — proudly supporting local businesses while bringing the vibrant flavours of Mexico to Australia.

