

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

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

Berry me in Tequila

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

ADELAIDE

Thirsty Towers

Margarita madness

with mini show

(Approx 6 serves) \$99 each

Strawberry • Mango • Blue Electric

Classic • Spicy • Coconut

Cocteles

- Paloma

20/69
- Mojito

21/69
- Espresso Martini

20.50
- Mexico City Colada

23.50
- Long Island

22
- Sweet Kiss

21.50
- La bonita

22

Sangria

Red Sangria or White Sangria

Spirits

- Vodka

13
- Whisky

13
- Rum

13
- Gin

13



3 Amigos Shots

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

11.5

45
- Artwine 'Wicked Stepmother' Fiano

55
- Mr.Riggs 'Woodside' Sauvignon Blanc

12

50
- d'Arenberg 'The Olive Grove' Chardonnay

11.5

45

Red Wine

- Mr. Riggs 'Valerie' Pinot Noir

12.5

55
- Pindarie 'Risk Taker' Tempranillo

12

50
- Glaetzer 'Bishop' Shiraz

65
- Pindarie 'Western Ridge' Shiraz

12

50

Rose/Rosado Wine

- Koonara 'Flowers for Lucy' Moscato

11

40
- Koonara 'Emily May' Rosé

11

40

Sparkling Wine

- Paulett's 'Trillians' Sparkling White

14
- Artwine 'Bianca' Prosecco

55

Soft drinks

- Jarritos Mexican soda

6.5
- Soffies

5

- Grapefruit Soda

6
- Sparkling Water

7
- Still Water Bottle

4
- Juices
- Pineapple

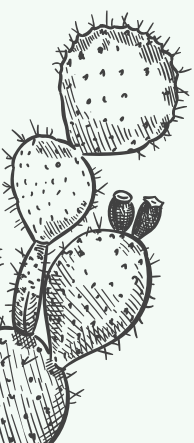
6.5
- Orange

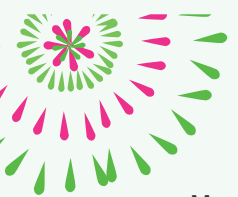
6.5
- Apple

6.5

Not to consume liquor under 18

Show us how you enjoy it! Post your moments and tag  
@elmexicano.com.au





## ENTREES/ ENTRADAS

- **Mexican style corn** (GF)(VGO) 8 (1pc)  
14 (2pc)  
Slightly grilled corn with chipotle aioli, Mexican cheese, tajin & herbs.
- **Jalapeno Poppers** 8 (2pc)  
14 (4pc)  
Stuffed with a mixture of cheese, spices, and risotto rice, crumbed and deep fried, served with house aioli.
- **Flauticas** \$ 10 (2pcs)  
\$ 16 (4pcs)  
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** 11  
Deep fried beer battered chips served with Garlic or Chipotle Aioli.
- **Totopos** (GF)(VGO) 12.50  
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) 14.50  
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** 15.50 (4pc)  
Chicken wings marinated with Mexican herbs and spices, deep fried & finished with bbq sauce w sesame seeds.
- **Chilli con carne** (GF) (Minced, Muddled & Mastered) 16.50  
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** 20.50  
Freshly marinate squid served with EL Mexi fries and salad and house aioli.

## DESSERTS

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

## LITTLE AMIGOS

- **Quesadillita** 11.50  
Flour tortilla filled with melted cheese & sour cream. **ADD PROTEIN + \$3**
- **Mini Nachos** 11.50  
Corn chips with melted cheese & sour cream. **ADD PROTEIN + \$3**
- **Fish & Chips** 12  
Beer battered fish & Mexi fries, served with tomato ketchup
- **Taquitos (kids tacos)** 8  
Flour tortilla with deep fried chicken, sour cream, cheese, lettuce.

## BURGER

- **Burger + Chips** (VGO) 20.50  
(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.



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) 19.50  
Mexican rice, beans, cheese, Pico de gallo, mix salad, choice of salsa, sour cream and chipotle aioli. **ADD ANY PROTEIN**
- **Signature Burrito** (VGO) 20.50  
Rice, beans, cheese, Pico de gallo, lettuce, choice of salsa, sour cream and chipotle aioli. **ADD ANY PROTEIN**

### 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) 22.50  
Corn chips with melted cheese, pico de gallo, beans, sour cream, chipotle aioli, Jalapenos + [your choice of protein](#).
- **Quesadillas** 22.50  
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) 23.50  
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) 22.50  
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) 24.50  
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.
- **Sizzling Fajita** (GF)(VGO) 28.50  
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) 28.50  
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) 34  
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) 34  
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.

Homemade Guacamole \$ 3.50

Gluten free (GF) | Vegan option (VGO)

EL MEXICANO KITCHEN & BAR

- **California Burrito** (VGO) 21.50  
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** 22  
Rice, beans, cheese, Pico de gallo, lettuce, Protein (deep fry fish or prawns) with salsa and garlic aioli.
- **Creamy Grande Burrito** (Chefs Special) 28  
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.

### 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!) 16.50  
2 Deep fried birria with Mexican cheese and your choice of protein (beef, chicken, veggie), served with hot consume.
- **Fried Chicken Taco** 8  
Corn tortilla, fried chicken, salsa, Mexican slaw, cheese and chipotle aioli.
- **Pan Fried Chorizo Taco** 8  
Corn tortilla pan fried chorizo, chipotle, Mexican slaw and cheese
- **Crunchy Prawn Taco** (Baja Style) 8.50  
Corn tortilla with deep fried prawns, mango salsa fresca, Mexican slaw, cheese, garlic aioli.
- **Kraken Taco** (Baja Style) 8.50  
Crispy beer-battered squid, Garlic Aioli, Mango Salsa, Mexican slaw, cheese
- **Beef Taco** (Barbacoa Style) (GF) 8.50  
Corn tortilla, pulled beef, pico de gallo, cheese, salsa and chipotle aioli, avocado crema.
- **Pork Taco** (Cochinita Style) (GF) 8.50  
Corn tortilla, pulled pork, pico de gallo, salsa, cheese, and chipotle aioli, avocado crema.
- **Cauliflower Taco** (Baja Style) (VGO) 8.50  
Fried cauliflower, lettuce, corn tortilla, house aioli, cheese and pico de gallo
- **Fish Taco** (Baja Style) 8.50  
Corn tortilla with deep fried fish fillet, mango salsa fresca, Mexican slaw, cheese and garlic aioli.

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