

MARGARITAS

- El Mex Classic Margarita** 19/69 (4 serves)
Teremana Blanco Tequila, Cointreau, fresh lime, tajin salt rim, agave
- Margarita Picante** 20/69 (4 serves)
Spicy habanero, fresh lime, Teremana Blanco Tequila, Cointreau, Jalapenos, tajin salt rim, agave
- Tommy's Margarita** 21/70 (4 serves)
Teremana Reposado Tequila, Fresh lime, Tajin salt rim, agave
- Submarino** 24
Corona beer submerged in our classic margarita
- Frozen Margaritas** 21/70 (4 serves)
Strawberry margarita
Mango margarita
Passionfruit margarita
- Coconut Margarita** 19/69 (4 serves)
1800 coconut Tequila, fresh lime, agave & coconut rim
- Passionfruit Margarita (New)** 21/70
Tequila Blanco, Triple sec, Passionfruit pulp, lime juice, agave
- Berry me in Tequila (New)** 21/70
Tequila Blanco, Black Berry, Triple sec, lime juice, agave

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
Lemon, Lime Bitters, Lime Juice, Lemonade, Cinnamon sugar.
- Virgin Mojito** 10
Mint, Lime, Soda.
Choice of Classic, *Passionfruit*, *Blackberry*
- Mexicano Passion** 10
Passionfruit Pulp, Lime juice, Lemonade, Mint.
- Jamaica ice Tea** 9.50
Hibiscus Flower, Fresh Lime, Sparkling Water.
- The Placebo** 13
Coconut Cream, Orange Juice, Pineapple, Fresh Lime.

Follow us:

TASTE EL MEXICANO!



EL MEXIGANO

KITCHEN & BAR

ADELAIDE

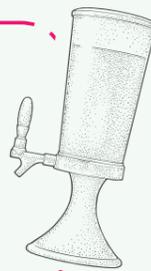


THIRSTY TOWERS

Margarita madness

with mini show
(Approx 6 serves) \$99 each

Strawberry • Mango • Blue Electric
Classic • Spicy • Coconut



COCTELES

- Paloma** 20/69 (4 serves)
Fresh Lime, Grapefruit and Teremana Blanco Tequila.
- Mojito** 21/69 (4 serves)
Bacardi, Mint, Lime, Soda
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** 22
Vodka, Gin, White Rum, Cointreau, Tequila blanco, Lemon & Cola, Tajin salt rim
- Sweet Kiss** 21.50
Vodka, lime juice, soda, raspberry juice.
- La bonita (Must-Try!)** 22
Vodka, Passoa, agave, pineapple juice.

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

- Pauletts '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

- Pauletts 'Trillians' Sparkling White 200mL Piccolo (Clare Valley) 14
- Artwine 'Bianca' Prosecco (Adelaide Hills) 55

SOFT DRINKS

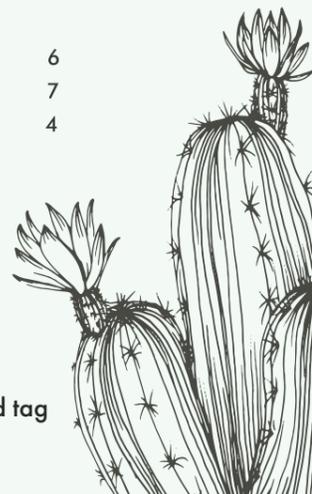
- Jarritos Mexican soda** 6.5
(Cola, Guava, Mango, Mandarin, Lime, Watermelon, Pineapple)
- Soffies** 5
Coke, Coke zero, Fanta, Diet coke, Sprite, Solo

- 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](http://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.