

MARGARITAS

- **Classic margarita:** \$ 19/70
Blanco tequila, cointreau, fresh lime, agave, tajin salt rim (4 serves)
- **Margarita Picante** \$ 19/70
Spicy Margarita (4 serves)
- **Sexy Jarritos** \$ 19
Your jarrito flavour choice, with tequila and lime juice
- **Coronita mix:** \$ 22
Corona beer submerged in our classic margarita
- **Frozen Margaritas** \$ 20/72
Strawberry margarita (4 serves)
Mango margarita

Cocktails

- **Paloma** \$ 19/69
Fresh lime, grape fruit and mezcal (4 serves)
- **Mojito** \$ 19/70
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** \$ 19
White rum, Coconut, Pineapple, Fresh Lime.
- **Sangria** \$ 10/36
Red Sangria (4 serves)
White Sangria

CHELAS PLEASE (BEER)

- Tecate Can (Larger) \$ 6.5
- Corona (Larger) \$ 9.5
- Dos Equis (Larger) \$ 9.5
- Sol (larger) \$ 9.5
- Stone and wood (pale ale) \$ 9.5
- Coopers (pale ale) \$ 9.5



EL MEXIGANO

KITCHEN & BAR

DRINK MENU



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

WINE

• BLANCO/WHITE WINE

- Sauvignon blanc \$ 12
- Chardonnay \$ 12
- Riesling \$ 12.50

• Rojo/Red wine

- 17 trees shiraz \$ 11.5
- Pinot noir \$ 12.50
- Tempranillo \$ 12

• Rosado/Rose wine

- De Bortoli \$ 11

TEQUILA & MEZCAL SHOTS

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

SPIRITS

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

Soft drinks

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



ENTREES/ ENTRADAS

- **Flauticas (Rolled taco)** \$ 8 (2pcs)
6-inch tortilla, filled with your choice of protein, rolled and fried, and served with house made salsa and sour cream (Beef, pork, chicken, chorizo, veggies). \$15 (4pcs)
- **Mexican Fries** \$ 10
Fried chips served with your choice of house aioli or tomatoes sauce.
- **Totopos (GF)(VGO)** \$ 11
Oven baked corn chips with your choice of salsa and fresh guacamole.
Additional: Cheese and sour cream + \$3
And your choice of protein +\$3 (chicken, beef, pork, pan fried chorizo, chilli con carne or, pan fried veggies).
- **Mexican style corn (GF)(VGO)** \$ 8 (1pc)
On the cob grilled corn, served with aioli and Mexican style cheese. \$14 (2pcs)
- **Jalapeno Poppers** \$ 7.5 (2pcs)
Filled with a mix of cheeses, crumbled and deep fried. \$13 (4pcs)
- **Loaded papas bravas (VGO)** \$ 14.50
Fried chips with melted mozzarella cheese, with choice of protein (Chili con carne, veggies, chorizo, chicken, beef+ \$2, pork+ \$2) and served with 2 aioli.

DESSERTS

- **Churros** \$ 11
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** \$ 12
Topped with cinnamon sugar, served with ice cream, and dulce de leche 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 tomatoes sauce.
- **Taquitos** \$ 8
Corn tortilla, with chicken, lettuce, cheese and sour cream.

15% public holidays surcharge

AQM Graphics

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 chipotle 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, house aioli, jalapenos, + your choice of protein.
- **Quesadillas** \$ 21
Flour tortilla, filled with cheese and your choice of protein served with your choice of salsa, sour cream and house aioli.
- **Enchilada (VGO)** \$ 23.50
Flour tortilla, oven baked with cheese and special enchilada salsa, filled with your choice of protein, served with rice, beans, pico de gallo, your choice of salsa, sour cream and house aioli.
- **Chimichanga (VGO)** \$ 22.50
Golden crispy deep fried burrito, filled with your choice of protein served with rice, pico de gallo, salsa, sour cream and house aioli.
- **Chilaquiles (GF)(VGO)** 🌶️🌶️ \$ 21
Deep fried corn chips with cheese, pico de gallo, your choice of protein, homemade sauce, chipotle & garlic aioli.
- **Fajita (GF)(VGO)** \$ 27
Prepared in a hot sizzling plate, with your choice of protein (chicken/ steak/ vegetarian), cooked with onion, capsicum, spices, salsa, served with four corn tortillas, sour cream, rice and Beans.
- **Spanish Paella (GF)(VGO)** \$ 28
Prepared in a hot sizzling plate, with Spanish rice, your choice of protein (steak and chicken/ prawns and chorizo/ vegetarian) cooked with onion, capsicum, mushrooms, and garlic.
- **Seafood Curry Paella (GF)** \$ 29
Prepared in a hot sizzling plate, Spanish rice, prawns & Barramundi fish, seafood curry cooked with onion, capsicum, mushrooms, and garlic.
- **Garden Fresh Salad (GF)(VGO)** \$ 17.50
Quinoa, corn, beans, cheese, pico de gallo, sour cream, Mix salad, choice of protein, salsa and house chipotle aioli.
- **Burger + Chips (VGO)** \$ 19.50
(Pulled beef/pulled pork/ chicken patty/ veggie patty)
Cheese, Pico de gallo, Mix Salad, guacamole, Jalapeno sauce and homemade aioli served with mexican chips

Burger



- **Burrito Bowl (GF)(VGO)** \$17.50
Mexican rice, beans, cheese, Pico de gallo, sour cream, lettuce, 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

TACOS

- **Birria tacos** \$15
2 flour tortilla, grilled made with Mexican cheese and choice of protein (beef, chicken, veggie), served with Birria consume.
- **Beef taco (GF)** \$ 8.50
Corn tortilla with pulled beef, Pico de gallo, salsa, sour cream and chipotle aioli.
- **Pork taco (GF)** \$ 8.50
Corn tortilla with pulled pork, Pico de gallo, salsa, sour cream and chipotle aioli.
- **Chicken taco** \$ 8
Corn tortilla with fried chicken breast, Pico de gallo, salsa and chipotle aioli.
- **Veggie taco (GF)(VGO)** \$ 8
Corn tortilla with pan fried veggies, Pico de gallo, salsa, sour cream and chipotle aioli.
- **Chorizo taco (GF)** \$ 8
Corn tortilla with pan fried chorizo, Pico de gallo, salsa, sour cream and chipotle aioli.
- **Fish taco** \$ 8.50
Corn tortilla with deep fry fish fillet, Mango salsa fresca and garlic aioli.
- **Prawn taco** \$ 8.50
Corn tortilla with deep fried crumbed prawns, mango salsa fresca, garlic aioli.

Homemade Guacamole \$ 3.50

Gluten free (GF) | vegan option (VGO)