

POSTRES

DESSERTS

- SPICY MANGO SORBET** V \$12.00
Mango sorbet with a sprinkle of tajin chilli.
- ABUELITA'S FLAN** \$14.00
Vanilla egg based custard, baked in caramel lined dish in a bain-marie. A creamy and smooth dessert.
- PASTEL DE CAJETA** \$16.00
Baked-soft caramel lava cake, ricotta cheese, served with french vanilla ice cream and chocolate dust. 15 min prep time.
- PALETA DE CHOCOLATE** \$10.00
Chocolate abuelita's ice block.

EXTRAS

- GRILLED JALAPENOS** \$4.50
- INFIERNO SALSA** \$3.50
- SOUR CREAM** \$3.00
- GUACAMOLE** \$6.00
- CORN CHIPS** \$4.00
- TORTILLAS** \$4.00
- LIMES** \$2.50



Some of our dishes may contain traces of nuts. If you are allergic to something please inform our staff.

A surcharge of 1.5% will apply to all debit cards, 15% surcharge on public holidays & 5% on weekends. Alternatively you may wish to pay by cash which will not incur a surcharge.

¡Vuelva Pronto!

Thank you for dining with us. We hope our fusion of authentic Mexican street food with a modern twist left you craving more.

See you next time – stay spicy, amigos!”



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BIENVENIDOS al
CARTEL
del
TACO

¡BUEN PROVECHO!

ENTRADAS

STARTERS SOMETHING TO SHARE

- OYSTERS FRESCOS** \$5.50 each
Fresh oysters, served with a Mexican mignonette, onion, coriander, jalapeno & salsa valentina.
- PAPAS 'CHIPS'** **V** \$13.00
Potato chips with tajin salt, served with chipotle mayo.
- ELOTE** **GF V** \$14.00
Chargrilled corn, mayo, ricotta cheese & a touch of tajin chilli & coriander. A classic from the streets of Mexico!
- GUACAMOLE** **GF DF VE** \$16.00
Homemade guacamole served with hand-made crunchy corn chips. Add pork chicharron strip for extra \$10 each.
- SNAPPER TOSTADA** **GF P** \$16.00
Thin sliced red snapper, crema borracha, salsa quemada (agave, pasilla and ancho chillie) baby cucumber, pickled red onion, lime and cured jalapeno, served on a crunchy corn tortilla. (cold dish). 1 piece.
- OCTOPUS TOSTADA** **GF P DF** \$16.00
Octopus, salsa bruja, coriander, onion, lime, avocado, mayo & valentina spicy sauce, served on a crunchy corn tortilla. (cold dish). 1 piece.
- TINGA DE POLLO TOSTADAS** **GF** \$20.00
Chicken in chipotle adobo, topped with lettuce, sour cream, onion, ricotta cheese and salsa verde, served on 2 crunchy corn tortillas. 2 pieces.
- CHICKEN WINGS** \$22.00
Chicken wings, tossed in home made mexican buffalo sauce, served with blue cheese mayo and celery.
- PORK RIBS** **GF DF** \$24.00
Slow cooked pork ribs caramelised with tamarind, morita chillie and coriander.
- PESCADILLAS** **GF DF P** \$24.00
Deep-fried fish tacos, red snapper, guacamole, pico de gallo, salsa bruja, valentina & mayo. 4 pieces.
- CEVICHE BOTANERO** **GF P** \$30.00
Mexican red snapper ceviche, ancho & arbol chilli, lime, garlic and onion. Finished with coriander and peanuts. Served with corn chips.

TACOS

2 TACOS PER ORDER

- AL PASTOR** **GF DF** \$22.00
Crisp-thin shavings of spit-grilled pork 'TROMPO', marinated with guajillo chilli adobo, grilled pineapple, onion, coriander & salsa. The most famous taco in Mexico City!
- SUADERO** **GF DF** \$22.00
Beef brisket is slow cooked for several hours in its own juice and then grilled - resulting in a crisp caramelisation, salsa taquera, coriander & onion.
- POLLO ASADO** **GF DF** \$21.00
Grilled marinated chicken, guacamole, salsa taquera, topped with pico de gallo and corn kernels.
- BEEF BIRRIA / CONSOME** **GF DF** \$24.00
Slow cooked beef tacos with guajillo, morita and ancho chilli, salsa taquera, lime, onion and coriander. Served with consome.
- PORK CARNITAS** **GF DF** \$22.00
Confit pork belly carnitas taco, home made peanut salsa, lime, onion and coriander.
- VEGAN PASTOR** **GF V VB** \$20.00
Jackfruit in pastor guajillo and ancho chilli adobo, served with grilled pineapple, salsa, onion and coriander.
- FISH TACO** **P** \$22.00
Beer battered snapper, chipotle mayonnaise, pickled slaw, guacamole, pico de gallo and valentina sauce (spicy).

CHEF'S SPECIAL



- TACO DE LENGUA** **GF DF** \$26.00
Ox beef tongue, salsa verde, coriander, served on a traditional blue corn tortilla. A delicacy from the streets of Mexico City!
*Ask our staff for availability**

MAINS

ONLY FOR DINNER

- BEEF HUARACHE** \$34.00
Handmade deep fried tortilla, beans, rib fillet, nopales 'cactus' spicy peanut salsa, ricotta cheese and lettuce.
- POLLO EN MOLE VERDE** **GF** \$36.00
Sautéed spatchcock, mole verde, green grape reduction, side of mexican rice, served with corn tortillas.
- LAMB SHANK EN CHILE PASILLA** \$40.00
Braised lamb shank barbacoa with pasilla chilli, pumpkin puree, pickled onion, nopales 'cactus' served with corn tortillas.
- CARNITA ASADA** **GF** \$89.00
Rib eye on the bone 450g, chorizo, black pudding, guacamole, salsa taquera, grilled jalapenos, onion, tortillas. Perfect to share between two people!

TORTAS

MEXICAN STREET SANDWICH

- TORTA DE BIRRIA** **DF** \$28.00
Slow cooked beef birria, onion, coriander, salsa taquera, lime, served with consome.
- CARNE ASADA TORTA** \$28.00
Marinated grilled steak, grilled cheese, beans, avocado, lettuce, mayo & pasilla salsa.
- PAMBAZO DE CHORIZO** \$25.00
Sautéed chorizo, potato, topped with lettuce, sour cream, ricotta cheese, salsa verde, toasted with guajillo sauce.

** ¡PÁSELE PÁSELE! **