

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.

EXTRAS

MEXICAN ZUCCHINI SERVE \$14.00

MEXICAN CHORIZO SERVE \$10.00

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!”

CARTEL DEL TACO



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BIENVENIDOS al

CARTEL *del* **TACO**

¡BUEN PROVECHO!

ENTRADAS

STARTERS - SOMETHING TO SHARE

- PAPAS 'CHIPS'** **V** \$13.00
Potato chips with tajin salt, served with chipotle aioli.
- ELOTE** **GF V** \$14.00
Char-grilled corn, mayo, ricotta cheese & a touch of tajin chilli & coriander. A classic from the streets of Mexico!
- GUACAMOLE** **GF DF VB** \$16.00
Freshly made everyday! Avocado, lime, onion, tomato
- 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 per serve.
- BEEF PASTES** \$22.00
Empanada style baked pastry, stuffed with pulled chipotle beef, sour cream, ricotta cheese, lettuce and salsa verde . 2 pieces per serve.

MARISCOS

SEAFOOD BAR

- OYSTERS** Natural \$5.50 - \$6.50 Prepared
.Mexican mignonete, coriander, shallots, red chillie & lime.
.Aji amarillo, beer, passion fruit, honey & lime.
.Salsa macha, ponzu & yuzu.
- 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.
- PESCADILLAS** **GF DF P** \$24.00
Deep-fried fish tacos, red snapper, guacamole, pico de gallo, salsa bruja, valentina & mayo. 4 pieces.
- SEÑORA TORRE** **GF DF** \$60.00
Seafood tower with king fish, scallops, octopus, prawns, salsa roja tatemada, salsa macha, avocado, cucumber, onion and lime, served with corn chips. Suggested to be shared with a min of 2 people.

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.
- EL NOPALITO** **GF V VB** \$20.00
Refried Beans, nopales (cactus), salsa verde, onion and coriander.
- FISH TACO** **P** \$22.00
Beer battered snapper, chipotle mayonnaise, pickled slaw, guacamole, pico de gallo and valentina sauce (spicy).
- CARNE ASADA TACO** **GF** \$24.00
Grilled marinated rib fillet, salsa roja molcajetead, onion, coriander, served in corn tortilla. 2 per serve.

CHEF'S SPECIAL



- PULPO TACO** **GF** \$28.00
Wood fired octopus, pineapple guajillo salsa, avocado, salsa verde, onion, coriander & charred pineapple.
*Ask our staff for availability**

MAINS

ONLY FOR DINNER

- LINGUINE A LA PIEDRA** \$36.00
King prawns, ancho bisque, snapper, cherry tomatoes & chilli oil
- LAMB SHANK EN CHILE PASILLA** \$40.00
Braised lamb shank barbacoa with pasilla chilli, pumpkin puree, pickled onion, nopales 'cactus' served with corn tortillas.
- PORK CHAMORRO - 900GR** **GF** \$45.00
Braised pork knuckle in tomatillo and chile morita salsa, potato fondant and nopales, served with tortillas.

A LA PARRILLA . WOOD & CHARCOAL GRILL

- ARRACHERA / 250 GR** \$38.00
MSA+3 thick skirt, arrachera marinated style, served with chorizo, charred onions & guacamole. Tortillas on the side.
- RIB FILLET / 300 GR** \$48.00
Rib fillet, 2 cheese quesadillas, guacamole and salsa roja.
- CHAR-LIE PRAWNS** \$38.00
Char-grilled king prawns, clarified butter, garlic, shallots, guajillo cream and lime.
- TOMAHAWK / 1.2 KG** \$145.00
Tomahawk, mexican calabazitas, served with smoked chimichurri.

GARNACHA

MEXICAN STREET FOOD

- GORDITA** \$24.00
Deep fried flat tortilla stuffed with confit pork carnitas, salsa roja, ricotta cheese and lettuce. 1 per serve.
- TORTA DE BIRRIA** **DF** \$28.00
Slow cooked beef birria, onion, coriander, salsa taquera, lime, served with consome.
- TORTA AMERICANISTA** \$28.00
Chicken snitzel, mozzarella cheese, pineapple, chipotle mayo, tomato and onion.