


POSTRES

DESSERTS

SPICY MANGO SORBET  \$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.

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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.

¡Vuelta 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!”



FOLLOW US ON INSTAGRAM

BIENVENIDOS al

CARTEL *del* **TACO**

MENU

290 Hawthorne Rd

¡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 VE** \$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!**