



## LUNCH MENU - NEW FARM

Wednesday - Friday

### STARTERS - SOMETHING TO SHARE!

**1. PAPAS 'CHIPS' . . . . . \$ 13.00**

Potato chips with tajin salt, served with chipotle mayo.

**2. ELOTES . . . . . \$ 14.00**

Chargrilled corn, mayo, ricotta, tajin chilli.

**3. GUACAMOLE . . . . . \$ 16.00**

Avocado, lime, onion, chilli, coriander, corn chips.

**4. PESCADILLAS . . . . . \$ 24.00**

Deep-fried fish quesadillas, guac, mayo, pico de gallo, salsa bruja, valentina & lime.



### TACOS DE GUISADO!

**BUILD YOUR OWN - 1 TACO PER SERVE**

"Guisado" means a traditional, home-cooked Mexican flavorful slow-cooked stews- served in a taco, just like in Mexico City. these are true comfort food tacos, just like abuela makes!'

**ALL SERVED WITH RICE!**

**1. LAMB IN PASILLA ADOBO . . . . . \$ 9.50**

Braised lamb cooked in pasilla adobo chilli, tomatillo, served with braised potatoes.

**ADD BEANS \$3.00**

**ADD EGG \$3.00**

**2. POLLO ENCACAHUATADO . . . . . \$ 9.50**

Chicken cooked in guajillo and orange pipian, served with carrots.

**3. ALBONDIGAS . . . . . \$ 9.50**

Mexican Meatballs stuffed with boiled egg, cooked in chipotle, tomato & guajillo adobo.

**4. CHILE POBLANO . . . . . \$ 10.00**

Poblano chilli, capeado, huevo, stuffed with mozzarella cheese, in entomatado arbol adobo.



# TACOS DE LA PARRILLA!

## 2 TACOS ( PER SERVE )



### 1. POLLO TACO ..... \$ 21.00

Grilled marinated chicken, guacamole, salsa taquera, pico de gallo & grilled corn.

### 2. PASTOR TACO ..... \$ 22.00

Spit-grilled pork 'TROMPO', marinated with guajillo chilli, axiote adobo, salsa, served with grilled pineapple.

### 3. BIRRIA CON CONSOME ..... \$ 24.00

Slow cooked beef tacos, cooked in ancho, guajillo and morita chilli, served with lime, onion and coriander. Served with consome!

## TORTA DE CHILAQUILES ..... \$ 22.00

Toasted bun stuffed with crispy chilaquiles in salsa verde, refried beans, crema, queso fresco, onion,

## GORDITA ..... \$ 23.00

Deep fried flat tortilla stuffed with pork carnitas, salsa roja, ricotta cheese and lettuce.



## STEAK SPECIAL! ..... \$ 24.00

Beef Rump (200g) Grilled to your liking, served with fresh salad & crispy chips.

## POSTRE - DESSERT!

### 1. TAJIN MANGO SORBET ..... \$ 12.00

Mango sorbet with a sprinkle of tajin.

### 2. ABUELITA'S FLAN ..... \$ 14.00

Vanilla egg based custard, baked in caramel lined dish in a bain-marie.

## EXTRAS

Infierno salsa ..... \$ 3.50

Corn Chips ..... \$ 4.00

Sour Cream ..... \$ 3.50

Tortillas ..... \$ 4.00

Limes ..... \$ 3.00

# 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.

# 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.\*

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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**

## *DINNER & WEEKENDS*

### *MENU*

*79 Menthyn Rd, New Farm*

## *¡BUEN PROVECHO!*

# ENTRADAS

## STARTERS - SOMETHING TO SHARE

**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.

**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 VE** ..... \$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

### GUISADOS

**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** **GF** ..... \$38.00

Braised pork knuckle in tomatillo and chile morita salsa, potatoes, served with tortillas.

# PARRILA

## FROM THE GRILL - CHARCOAL & WOOD 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** ..... \$45.00

Rib fillet, 2 cheese quesadillas, guacamole and salsa roja

**CHAR-LIE PRAWNS** ..... \$36.00

Char-grilled king prawns, clarified butter, garlic, shallots, guajillo cream and lime.

**TOMAHAWK / 1.2 KG** ..... \$120.00

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