

COFFEE

Cafe de Olla			\$4.00
Espresso			\$3.50
Double Espresso			\$4.00
Americano			\$4.50
Macchiato			\$3.80
Flat White	M	\$5.00	L \$5.50
Cappuccino	M	\$5.00	L \$5.50
Latte	M	\$5.00	L \$5.50
Mocha	M	\$5.50	L \$6.00
Chai latte	M	\$5.50	L \$6.00
Vanilla Chai latte	M	\$6.00	L \$6.50

ICED COFFEE

Iced latte	M	\$6.00	L \$6.50
Iced long black	M	\$5.00	L \$5.50
Iced Mocha	M	\$6.00	L \$6.50
Iced Chai latte	M	\$6.00	L \$6.50
Iced Chocolate	M	\$6.00	L \$6.50
Hot Chocolate	M	\$5.50	L \$6.00

MATCHA DRINKS

Matcha Latte	M	\$6.00	L \$6.50
Iced Matcha	M	\$6.00	L \$7.50

ICED MATCHA CREAM CRUSH



Matcha, Strawberry, Milk, whipped cream	\$12.00
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ADD ONS

Soy Milk	\$0.70
Almond Milk	\$0.80
Oat Milk	\$0.80
Coconut Milk	\$0.80
Lactose Free Milk	\$0.70
Vanilla Syrup	\$0.70
Hazelnut Syrup	\$0.70
Caramel Syrup	\$0.70

¡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!”

BREAKFAST
and
Coffee

BREAKFAST

* Coffee *

MATCHA TAMAL \$12.50

Soft steamed TAMAL infused with matcha, vanilla, served warm with cottage cheese and a drizzle of honey. (D)

MOLLETES \$15.00

Toasted bolillo bread topped with refried beans, ham and melted cheese, served with fresh pico de gallo. (G)(D). 2 pieces

FRUTA DEL DIA \$16.00

Seasonal fruits: rockmelon, red pawpaw, pineapple, and mixed berries, served with cottage cheese, honey, and caramelized granola. (D, G, S, N*)

BREAKY BURGER \$17.00

Brioche bun, bacon, one fried eggs, cheese, garlic mayo, smoky BBQ sauce, and fresh rocket. (D)(G)

BIRRIA TOASTIE \$18.00

Slow-cooked beef birria, melted mozzarella and mayo pressed between golden toasted white bread. (G)(D)

BREAKFAST BURRITO \$18.50

A warm flour tortilla filled with bacon, scrambled eggs, guacamole, cheese, roasted chile, and salsa roja. (E)(D)(G)

HUEVOS RANCHEROS \$18.50

Crispy corn tortillas topped with two fried eggs, ranchero salsa, avo, refried beans, queso fresco, chives and red onion. (E)(D)

CHILAQUILES - VERDES / ROJOS \$20.50

Crispy corn tortilla chips smothered in red or green salsa, topped with shredded chicken, crema, cheese, onion, and fresh coriander. (D).

ENMOLADAS / CARNE ASADA \$23.50

Four corn tortillas filled with tender chicken breast and beef steak, red mole sauce. Topped with sour cream, ricotta, and red onion. (D)

Some of our dishes may contain traces of nuts, seeds, or other allergens. If you have any allergies or dietary requirements, please inform our staff before ordering.

A surcharge of 1.6 % will apply to all debit cards, 15 % surcharge on public holidays & 5 % on weekends.

¡AY!, PAÑE NUESTRO QUE RICO

CLASSICS

TOAST & SPREADS \$10.00

A slice of sourdough served with your choice of butter, jam, or Vegemite. (G)(D)

AVO ON SOURDOUGH \$14.00

Smashed lime avo, heirloom tomato salsa, feta, sprouts & pepitas on toast. (VE)

EGGS YOUR WAY \$14.50

Two eggs cooked to your liking - fried, scrambled, or poached. Served with 2 slices of sourdough toast. Optional sides and add-ons available. (E)(G)

EL NIDO \$18.50

Poached eggs, hollandaise Sauce refried beans, chile pasilla, tomatillo, sautéed onions, thin corn tortilla chips, pepitas and chili oil. (S)

ADD ONS

Extra Egg 1 pc / Your way	\$3.50
Bacon or Smoked Salmon	\$5.00
Mash Avocado	\$5.00
Piece of bread / Sourdough	\$4.00
Hashbrown	\$3.50
Chorizo or Haloumi	\$4.00
Roasted Mushrooms	\$5.00

* JUGOS Y LICUADOS *

Strawberry Shake	\$9.50
Banana Shake	\$9.50
Peanut butter Shake	\$9.50
Mixed Berries Smoothie	\$9.50
Mango Smoothie	\$9.50
Green Juice	\$8.50
Orange Juice	\$8.50
Carrot Juice	\$8.50



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



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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.

¡Vuelva Pronto!

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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!**