

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)

¡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



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.

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.

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See you next time – stay spicy, amigos!”

CARTEL DEL TACO



FOLLOW US ON INSTAGRAM

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

Chargrilled 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 molcajeteada, 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.