

POSTRES

DESSERTS

MANGO CHAMOY PALETA  \$12.00

Sweet mango ice pop dipped in tangy chamoy and Tajín.

BITE MY CHURRO! \$14.00

Crispy sweet taco with cinnamon sugar, filled with smooth orange diplomatic cream and fresh strawberries on top.

PASTEL DE CAJETA \$16.00

Baked-soft caramel lava cake, 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.

¡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!”



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' GF V \$13.00

Potato chips with tajin salt, served with chipotle mayo.

ELOTE GF V \$13.00

Chargrilled corn, mayo, ricotta cheese & a touch of tajin chilli & coriander. A classic from the streets of Mexico!

• *Pasilla Chillie Lime Mayo ~Optional* Smoky, tangy and mild heat.*

GUACAMOLE GF DF VE \$14.00

Homemade guacamole served with hand-made crunchy corn chips. Add pork chicharron strip for extra \$10 each.

TINGA DE POLLO TOSTADAS \$18.00

Chicken in chipotle adobo, topped with lettuce, sour cream, onion, ricotta cheese and salsa verde, served on 2 crunchy corn tortillas. -2 PCS

TINGA BEEF QUESADILLAS -2 PCS \$24.00

Corn quesadillas filled with slow-cooked beef and melted cheese, served with salsa roja, crema, lettuce, and ricotta.

BEEF RIBS GF DF \$25.00

Slow-cooked beef ribs with morita-mezcal glaze, smoked chimichurri, and fried shallots.

MARISCOS - SEAFOOD

OYSTERS Natural \$5.50 - \$6.50 Prepared

.Mexican mignonete, coriander, shallots, red chillie & lime. GF DF

.Aji amarillo, beer, passion fruit, honey & lime.

.Salsa macha, ponzu & yuzu. GF DF

OCTOPUS TOSTADA P DF \$16.00

Octopus, salsa bruja, coriander, onion, lime, avocado, mayo & valentina spicy sauce, served on a crunchy corn tortilla. (cold dish). -1 PC

PESCADILLAS DF P \$24.00

Deep-fried fish tacos, red snapper, guacamole, pico de gallo, salsa bruja, valentina & mayo. 4 pieces.

CARIBE MAYA WHITING DF \$25.00

Smoked whiting fillets brushed with mango-hibiscus adobo, infused with axiote and finished with our mango xnipec.

TACOS

2 TACOS PER ORDER

AL PASTOR GF DF \$20.00

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 \$21.00

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.

OYSTER MUSHROOM TACO GF VB \$22.00

Wood-grilled oyster mushrooms cooked in plant-based butter, garlic, and salsa macha, corn tortilla with crispy chickpea "chicharrón" and avocado salsa.

MAYA FISH TACO GF P \$22.00

Grilled barramundi fish, avocado salsa, coriander, lemon-cured cucumbers, pomegranate & red cabbage. Corn tortilla.

PORK COCHINITA PIBIL TACO GF \$22.00

Slow-cooked Yucatán-style pork, axiote, pickled red onion & salsa verde.



CHEF'S SPECIAL

SENORA TORRE GF P \$35.00

Ceviche-style seafood tower with kingfish, scallops, octopus, prawns, salsa roja tatemada, salsa macha, avocado, lime cucumber. Served with corn chips.

BEEF CHEEK TACO GF 1 TACO - \$13.00 2 TACOS - \$25.00

Slow-braised beef cheek with pasilla chili, finished with tomatillo verde, pickled shallots, sweet potato crisps and our signature salsa verde.

Ask our staff for availability*

MAINS

ONLY FOR DINNER

GUISADOS

LAMB SHANK EN CHILE PASILLA GF \$38.00

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

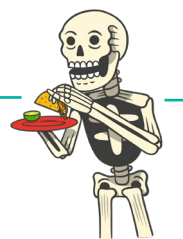
Rib fillet, 2 cheese quesadillas, guacamole and salsa roja

MOLCAJETE RANCHERO \$55.00

Volcanic stone molcajete comes sizzling with grilled premium cuts, steak, chorizo, morcilla, beans, grilled chillies, halloumi, cheese, nopales, onions, and ancho chili salsa. Served with corn tortillas. "Perfect for two to share."

GARNACHA

MEXICAN STREET FOOD



TORTA DE BIRRIA DF \$28.00

Mexican Sandwich, filled with slow cooked beef birria, onion, coriander, salsa taquera, lime, served with consome.

BEEF HUARACHE \$34.00

Handmade deep fried tortilla, beans, rib fillet, nopales 'cactus' spicy peanut salsa, ricotta cheese and lettuce.