

PLATO PEQUENO

TORTILLA CHIPS & SALSA (gf,v,vg)

- Guacamole - \$16
- Salsa Roja - \$10
- Salsa Verde - \$10
- Trio Plate - \$20

CORN RIBS (v,gf) - \$13

Fried Corn, Achiote Butter
Manchego Cheese, Coriander, Crema.

ESQUITES (v,gf) - \$14

Corn, Pico De Gallo
Manchego Cheese, Coriander, Tajin.

POPCORN BROCCOLI (vg,v,gf) - \$15

Crispy Besan Battered Broccoli, Coriander,
w/ Harrisa Sauce, Cashew Crema, Pickles.

BABY SQUID - \$17

Mexican Style Salt and Pepper Calamari, Coriander,
Morita Mayonnaise, Herbs, Pickled Onion.

CHILLI CON QUESO (v,gf) - \$18

Double Cheese Dip w/ Salsa Roja,
Pico De Gallo, Jalapeno, Coriander,
Served with Tortilla Chips.

TOSTADAS

MUSHROOM ADOBO (gf) - \$9.50

Pulled Mushrooms, Cashew Crema,
Pepitas, Pickled Onion, Coriander.

CHICKEN CAESAR (gf) - \$9.50

Grilled Chicken, Caesar Dressing,
Iceberg Lettuce, Pork Crackle, Manchego Cheese.

CEVICHE

AGUACHILE VERDE (gf,df) - \$21

Cured Reef Fish, Prawns,
Avocado, Cucumber, Pickled Onion,
Jalapeno, Lime & Coriander Dressing.

COCONUT CECICHE (gf,df) - \$21

Cured Reef Fish, Prawns,
Red Onion, Green Apple, Cucumber,
Coriander, Mint, Chilli, Coconut and Lime.

BURRITO BOWLS

BESAN BROCCOLI BOWL (gf,v,vg) - \$23

Crispy Besan Battered Broccoli, Spinach,
Mexican Tomato Rice, Coleslaw
Salsa Verde, Black Beans, Pico De Gallo.

CHICKEN BOWL (gf) - \$23

Grilled Chicken Breast, Mexican Tomato Rice,
Coleslaw, Spinach, Black Beans,
Esquites, Mole, Pickled Cucumber.

BEEF BOWL (gf) - \$23

Pulled Adobo Beef, Mexican Tomato Rice,
Coleslaw, Spinach, Esquites,
Pico De Gallo, Crema, Pickled Onion.

PRAWN BOWL - \$24

Coconut Prawns, Mexican Tomato Rice,
Coleslaw, Spinach, Pico De Gallo,
Mango, Salsa Roja.

PORK BELLY BOWL (gf) - \$25

Chilli Glazed Pork Belly, Mexican Tomato Rice,
Coleslaw, Spinach, Black Beans,
Esquites, Jalapeno & Avocado Crema.

Add Sour Cream - \$2

Add Guacamole - \$4

Extra Meat - \$6

NACHOS

VEGETARIAN NACHOS (gf,v,vg) - \$24

Pulled Jackfruit, Black Beans, Chargrilled Corn,
Broccoli, Coleslaw, Crema, Harissa Sauce,
Guacamole, Pico De Gallo, Fried Kale, Corn Chips.
(Vegan Option Available)

BEEF NACHOS (gf) - \$25

Pulled Adobo Beef, Tomato Chutney,
Pickled Jalapenos, Cheese, Mexican Crema,
Pico De Gallo, Guacamole, Corn Chips.

CHICKEN NACHOS (gf) - \$25

Al Pastor Chicken, Black Beans, Red Onion
Harissa Sauce, Cheese, Mexican Crema,
Pico De Gallo, Guacamole, Corn Chips.

PRAWN & CHORIZO NACHOS (gf) - \$28

Prawn & Chorizo, Corn, Cheese, Crema,
Pickled Onion, Jalapeno & Avocado Crema,
Coriander, Corn Chips.

TACOS

	1TACO	2TACOS	3TACOS
POPCORN BROCCOLI ^(v, gf)	\$8	\$15	\$23
Crispy Besan Batter, Harrisra, Crema, Black Beans, Pickled Cabbage.			
AGAVE CARROT ^(vg, gf, df)	\$8	\$15	\$23
Chargrilled Agave Carrots, Cashew Crema, Pepitas, Dill.			
BEEF ADOBO ^(gf)	\$8	\$15	\$23
Pulled Beef Brisket, Mole De Negro, Roasted Corn, Pickled Red Onion, Coriander.			
CHICKEN CLASICA ^(gf, df)	\$8	\$15	\$23
Grilled Chicken, Morita Mayonnaise, Salsa Macha, Coleslaw, Pickled Cucumber.			
BAJA FISH TACO ^(df)	\$8	\$15	\$23
Battered Fish, Coleslaw, Pico De Galo, Jalapeno, Pickled Cabbage, Morita Mayonnaise.			
PORK BELLY ^(gf)	\$9	\$17	\$25
Chilli Glazed Pork Belly, Chargrilled Pineapple, Coleslaw, Pickled Cucumber, Jalapeno & Avocado Crema.			
COCONUT PRAWN	\$9	\$17	\$25
Coconut Prawns, Mango, Fresh Avocado, Pickled Onion, Coriander.			
CARNE ASADA ^(gf)	\$9	\$17	\$25
Grilled Flank Steak, Chimmichurri, Crema, Manchego Cheese, Tajin, Esquites, Coriander.			
PESCADO ^(gf, df)	\$10	\$19	\$26
Pan Fried Reef Fish, Shredded Iceberg Lettuce, Salsa Verde, Pickled Onion, Coriander.			

DULCES

- JUANS CHURROS** - \$10
Cinnamon Sugar, Salted Caramel & Vanilla Icecream
- MANGO SORBET**^(gf, vg) - \$12
2 Scoops Maleny Food Co. Sorbet, Tajin.

PLATO GRANDE

- BEEF BIRRA**^(gf) - \$25
Two Grilled Beef & Cheese Tacos, with Dipping Consume, Coriander and a side of Guacamole & Tortilla Chips
- ASADA MIXTA**^(gf) - \$26
Two Carne Asada Tacos, Grilled Chorizo Coriander, Esquites & Housemade Pickles
- MUSHROOM FAJITAS**^(gf, df, vg) - \$25
Mixed Mushrooms, Grilled Capsicum, Pico De Gallo, Cashew Crema Coriander, Lime 3 Housemade Corn Tortilla.

DIEZ TACOS

^(gf) - \$79
10 Housemade Tortilla, Chicken Al Pastor & Adobo Beef, Pico De Gallo, Ranch Coleslaw Mole, Salsa Verde, Salsa Roja, Pickles, Coriander.

Gluten Free - (gf) | Vegetarian - (v) | Vegan - (vg)
GF Option Available - (gfo) | Vegan Option Available - (vgo)

We make every attempt to identify ingredients that may cause any allergic reactions for those with food allergies.

However there is always a risk of contamination as in our kitchen we may use these products (eg Gluten, Fructose, Nuts).

Although we have strict cross contamination policies, we cannot guarantee a total absence of these products in any of our menu items.

Highly Sensitive Coeliacs Please Note

We do not have a GF specific fryer so contamination may occur with any of our fried gluten free items.

WEEKLY SPECIALS

MARGARITA MONDAY

Medio Margaritas - \$14
All Nachos - \$20
Every Monday ALL Day

THURSDAY BOWL NIGHT

Burrito Bowls - \$15
Every Thursday ALL Day