

# TACOS

ANY 3 FOR \$25

\$6 EVERY TUESDAY

## BEANS TACO (GF/V) \$9

BLACK BEANS WITH JALAPEÑOS  
AIOLI, PICO, CACTUS

## ZUCCHINI TACO (GF/V) \$9

SAUTÉED ZUCCHINI, GUACAMOLE,  
GREEN APPLE SALSA, PICO

## SWEET POTATO TACO (GF/V) \$9

SWEET POTATO, GUACAMOLE  
, JALAPENO CREME, PICO, PEPITA SEEDS

## CHICKEN TACO (GF) \$9

ROASTED CHICKEN, SALSA, SOUR  
CREAM, CHIPOTLE AIOLI, PICO

## PORK TACO (GF) \$9

PULLED PORK, ROJA SALSA,  
FENNEL, PICO



## FISH TACO (GF) \$9

FRIED FISH, GUACAMOLE,  
CHIPOTLE MAYO, CABBAGE

## CHORIZO TACO (GF) \$9

PAN FRIED CHORIZOS WITH  
PAPAS IN SPECIAL SAUCE

## BEEF TACO (GF) \$9

PULLED BEEF, SALSA, SOUR  
CREAM, CHIPOTLE AIOLI, PICO

# ENTREES

## TOTOPOS WITH GUACAMOLE (GF/V) \$12

CORN CHIPS, GUACAMOLE, SALSA, PICO  
ADD CHEESE OR SOUR CREAM – \$2

## ELOTES (GF/V) \$8

CORN COBS, CHIPOTLE AIOLI, RICOTTA  
SALATA CHEESE OR VEGAN CHEESE

## CHILLI FRIES (GF) \$17

CHIPS, CHEESE, CHILLI CORN CARNE/ VEGGIES  
JALAPENOS CREME, PICO.

## FRIED WINGS (GF) \$14

CHICKEN WINGS, CARMELIZED  
CHIPOTLE SAUCE, SESAME SEEDS  
SPRING ONION

## PAPAS (GF/V) \$10

FRIES COVERED WITH GARLIC CHIPOTLE  
DRESSING, SPRING ONION

## TAQUITOS 2 FOR \$12

FRIED TACOS FILLED WITH THE  
CHOICE OF FILLING. SERVED WITH  
SOUR CREAM AND SALSA 4 FOR \$20

## PRAWN TOSTADA (GF) \$14

EMULSIFIED PRAWNS COOKED WITH  
MEZCAL'S HOT SAUCE, GUACAMOLE,  
COS LETTUCE AND CHIPOTLE AIOLI

## MUSHROOM TOSTADA (GF/V) \$12

WILD MUSHROOM, MEXICAN  
CHOCOLATE HOT SAUCE,  
JALAPEÑOS CREME AND JALAPENOS



# MAINS

## CLASSIC BURRITO

\$18 / \$21

CHOICE OF FILLING WITH LETTUCE, CHEESE, PICO, BLACK BEANS AND RICE WITH SALSA, SOUR CREAM AND CHIPOTLE MAYO

## CALIFORNIA BURRITO

\$23

CHOICE OF FILLING WITH CHIPS AND JALAPENOS, LETTUCE, CHEESE, PICO, BLACK BEANS AND RICE WITH SALSA, SOUR CREAM AND CHIPOTLE MAYO

## CHIMICHANGA

\$23

DEEP FRIED BURRITO WITH CHOICE OF FILLING WITH SOURCREAM, SALSA, CHIPOTLE AIOLI SERVED WITH RICE AND PICO.

## CHILAQUELES (GF)

\$23

CHOICE OF FILLING, TORTILLA CHIPS IN ROJA SAUCE, RICOTTA SALATA, SOUR CREAM, SPRING ONION, RED CABBAGE AND FRIED EGG

## BIRRIA TACOS (GF)

\$18 / \$24

4 PIECES OF BRAISED BEEF TACOS WITH CHEESE, FINELY CHOPPED ONION AND CORIANDER AND MEZCAL'S SPECIAL BEEF BROTH

## SPANISH PAELLA (GF)

\$18 / \$24

MEXICAN RICE COOKED WITH SALSA ROJA, SAUTEED ONION, CAPSICUM, GREEN PEAS AND CARROT

**(CHICKEN & CHORIZO, CHICKEN & PRAWN, PRAWN & CHORIZO)**

## QUESDILLA

\$22

TOASTED MEXICAN WRAP WITH CHEESE, SALSA ROJA, CHIPOTLE CRÈME AND SOUR CREAM WITH YOUR CHOICE OF FILLING

## BURRITO BOWL (GF)

\$21

LETTUCE WITH MEXICAN RICE, BEANS, PICO DE GALLO, SALSA ROJA, SOUR CREAM AND AIOLI WITH YOUR CHOICE OF FILLINGS

## NACHOS (GF)

\$18 / \$24

CORNCHIPS WITH TOASTED CHEESE AND CHOICE OF FILLING TOPPED WITH BEANS, PICO, SALSA, SOUR CREAM, CHIPOTLE MAYO AND GARNISHED WITH RED CABBAGE

## FAJITA (GF)

\$26

SAUTED VEGGIES WITH BEEF/CHICKEN/ MUSHROOMS IN SALSA AND SPECIAL HERBS & SPICES SERVED WITH RICE, PICO, TORTILLAS AND SOUR CREAM

**CHOICE OF FILLING** CHICKEN, BEEF, PORK, VEGGIES, CHORIZO, CHILLI CORN CARNE  
**(ASK FOR VEGAN)**

# KIDS MENU

ONLY FOR KIDS UNDER 13 YEARS OLD

<b>KIDS TACO (GF)</b> CHICKEN/PORK/BEEF/FISH/BEANS	<b>\$7</b>
<b>KIDS QUESADILLA</b> CHICKEN/PORK/BEEF	<b>\$10</b>
<b>KIDS NACHOS (GF)</b> CHICKEN/PORK/BEEF	<b>\$10</b>
<b>FISH &amp; CHIPS (GF)</b> CORN BATTERED FISH WITH FRIES	<b>\$10</b>
<b>PINEAPPLE JUICE</b>	<b>\$5</b>
<b>ORANGE JUICE</b>	<b>\$5</b>



# DESSERT

<b>CHURROS (GF/V)</b> HOMEMADE CHURROS WITH DULCE DE LECHE OR CHOCOLATE SAUCE	<b>\$12</b>
<b>CINNAMON NACHOS</b> FRIED TORTILLA CHIPS WITH ICE CREAM, STRAWBERRY AND BLUEBERRIES AND TOPPED WITH SWEET SAUCES	<b>\$12</b>
<b>SIZZLING BROWNIE</b> HOUSEMADE CHOCOLATE BROWNIE SERVED WITH ICE CREAM, CHOCOLATE SAUCE AND STRAWBERRY	<b>\$12</b>

# EXTRAS

<b>GUACAMOLE</b>	<b>\$4</b>
<b>SAUCES</b>	<b>\$2</b>
<b>TORTILLA</b>	<b>\$3</b>
<b>CORNCHIPS</b>	<b>\$5</b>



# MAGARITAS

## CLASSIC MARGARITA

TEQUILA, COINTREU, FRESH LIME, AGAVE WITH TAJIN

\$21/\$70

## QUEEN MARGARITA

TEQUILA, CHAMBOARD, FRESH LIME, AGAVE WITH BLACK SALT

\$24/\$73

## SMOKY MEZCAL

MEZCAL, BLUE CURACAO, FRESH LIME, AGAVE WITH BLACK SALT

\$24/\$73

## GHOST MARGARITA

TEQUILA, HOUSE MADE SPICY SALSA, FRESH LIME, AGAVE WITH TAJIN

\$24/\$73

## CORONITA

TEQUILA, COINTREU, FRESH LIME, AGAVE WITH TAJIN WITH CORONA BEER

\$25/\$75



# FROZEN

## STRAWBERRY MINT

TEQUILA, COINTREU, FRESH LIME, AGAVE WITH FRESH STRAWBERRIES AND MINT

\$24/\$73

## COCONUT LYCHEE

TEQUILA, COINTREU, FRESH LIME, AGAVE WITH FRESH COCONUT CREAM AND LYCHEE

\$24/\$73

## WATERMELON MINT

TEQUILA, COINTREU, FRESH LIME, AGAVE, WATERMELON AND FRESH MINT

\$24/\$73

## MANGO PEACH

TEQUILA, COINTREU, FRESH LIME, AGAVE, FRESH MANGO AND PEACH AND TAJIN

\$24/\$73



# COCKTAIL

## OJ MOJITO

WHITE RUM, FRESH LIME, MINT,  
AGAVE WITH TAJIN RIM

\$17 / \$60

## COSMO

TEQUILA, FRESH LIME, AGAVE,  
CRANBERRY JUICE WITH ORANGE PEEL

\$17 / \$60

## PALOMA

TEQUILA, GRAPEFRUIT, FRESH LIME,  
AGAVE WITH CINNAMON SUGAR

\$17 / \$60

## CUBA LIBRE

DARK RUM, LIME, AGAVE TOPPED  
WITH COLA GARNISH WITH MINT

\$17 / \$60

## PINA COLADA

WHITE RUM, LIME, AGAVE, COCONUT,  
PINEAPPLE WITH CINNAMON SUGAR RIM

\$17 / \$60

## HIBISCUS FRESCO

TEQUILA, LIME, AGAVE, HIBISCUS  
WITH FRUITS **+\$2 FOR MEZCAL**

\$17 / \$60

## MICHELADA

FRESH TOMATO JUICE, LIME, AGAVE,  
HOUSEMADE SPICY SALSA, MEXICAN  
SPICE AND BEER **+\$8 FOR TEQUILA**

\$17 / \$60



# BEERS

TECATE

\$8

SOL

\$8.5

CALAVERITA

\$9.5

CORONA

\$9.5

DOS EQUIS

\$12

NEGRA MODELO

\$12



## TEQUILA SHOT

<b>PATRON</b>	<b>\$13</b>
<b>HERRADURA</b>	<b>\$13</b>
<b>JOSE CUERVO</b>	<b>\$11</b>
<b>1800</b>	<b>\$13</b>
<b>TEQUILA FLIGHT</b>	<b>\$30</b>
<b>INFUSED SHOT</b> STRAWBERRY, KIWI, MANGO, JALAPENO, PEACH	<b>\$12</b>
<b>INFUSED FLIGHT</b> ALL 5 FLAVOUR SHOTS	<b>\$45</b>



## MEZCAL SHOT

<b>DEL MAGUAY VIDA</b>	<b>\$13</b>
<b>PELTON DE LA MUERTE</b>	<b>\$11</b>
<b>MONTE ALBAN</b>	<b>\$11</b>
<b>DON JUAN ESCOBAR</b>	<b>\$12</b>
<b>TEQUILA FLIGHT</b> 3 MEZCAL SHOTS	<b>\$30</b>



## DIRTY SHOTS

<b>TEQUILA SUNRISE</b> TEQUILA, ORANGE JUICE, GRENADINE	<b>\$14</b>
<b>CANCUN COLADA</b> PINEAPPLE, COCONUT, TEQUILA	<b>\$14</b>
<b>XO CAFE</b> COFFEE, CHOCOLATE, TEQUILA	<b>\$14</b>
<b>FUEGO</b> SPICY SALSA, TEQUILA, LIME, SPICE	<b>\$14</b>



**ASK ANY STAFF FOR OUR PREMIUM TEQUILA AND MEZCAL SELECTION**

# WINE LIST

## RED

- STUDIO SERIES SHIRAZ** \$11/\$32  
RIVERLAND, SA
- HOLLICK BARD CABERNET SAUVIGNON** \$12/\$35  
COONAWARRA, SA
- CHALK HILL BLUE CABERNET MERLOT** \$12/\$32  
RIVERLAND, SA

## WHITE

- MOUNT RILEY SAUVIGNON BLANC** \$13/\$38  
MARLBOROUGH, NZ
- PALADINO PINOT GRIGIO** \$12/\$35  
VENETO, ITALY
- LONG ROW RIESLING** \$12/\$35  
RIVERLAND, SA

## ROSE

- ESTANDAN HERITAGE ROSE** \$15/\$44  
PROVENCE, FRANCE

## SPARKLING

- VILLA JOLANDA PROSECCO** \$18/\$53  
VENETO, ITALY
- STUDIO SERIES CUVÉE BRUT** \$12/\$32  
RIVERLAND, SA
- CHARLES PELLETIER BRUT** \$15/\$45  
BURGUNDY, FRANCE

## PREMIUM BY THE BOTTLE

- CUVÉE DISSENAY CHARDONNAY** \$60  
LANGUEDOC, FRANCE
- CUVÉE DISSENAY PINOT NOIR** \$65  
LANGUEDOC, FRANCE



## SANGRIA

- ROJO SANGRIA** \$15/\$45  
HOUSE WINE, ORANGE JUICE,  
FRESH FRUITS, AGAVE
- BLANCO SANGRIA** \$15/\$45  
HOUSE WHITE WINE, PINEAPPLE  
JUICE, MINT, FRUITS
- ROSE SANGRIA** \$15/\$45  
HOUSE ROSE, TROPICAL JUICE,  
MINT, GRAPEFRUIT, FRUITS

**PLEASE ASK STAFF FOR PREMIUM WINE SELECTION**

# SPIRITS

<b>JAMESON IRISH WHISKEY</b>	<b>\$13</b>
<b>HENNESSY VS</b>	<b>\$13</b>
<b>JACK DANIELS BURBON</b>	<b>\$11</b>
<b>FOUR PILLARS GIN</b>	<b>\$13</b>
<b>BELVEDERE VODKA</b>	<b>\$13</b>
<b>JAGERMIESTER</b>	<b>\$13</b>
<b>FIREBALL</b>	<b>\$11</b>
<b>COINTREU</b>	<b>\$12</b>



# MOCKTAILS

<b>MEXICOLADA</b> PINEAPPLE, COCNUT, LIME, AGAVE	<b>\$12</b>
<b>JAMAICA</b> HIBISCUS, LIME, AGAVE, SODA,FRUITS	<b>\$12</b>
<b>VIRJIN MOJITO</b> LIME, MINT, AGAVE, LEMONADE	<b>\$12</b>
<b>HORCHATA</b> RICE BASED CINNAMON, SOY MILK	<b>\$12</b>



# SOFTIES

<b>SOFT DRINKS</b> COKE,FANTA,LEMONADE,SOLO	<b>\$5</b>
<b>JARRITOS</b> MEXICAN COLA, LIME, WATERMELON, GUAVA, MANGO, MANDARIN	<b>\$6</b>
<b>LEMON LIME BITTER</b> LEMON, LIME, BITTERS, SODA	<b>\$9</b>
<b>SPARKING WATER</b>	<b>\$4</b>

