

TACOS

ANY 3 FOR \$25

\$6 EVERY TUESDAY

BEANS TACO (GF/V)

BLACK BEANS WITH JALAPEÑOS
AIOLI, PICO, CACTUS

\$9

ZUCCHINI TACO (GF/V)

SAUTÉED ZUCCHINI, GUACAMOLE,
GREEN APPLE SALSA, PICO

\$9

SWEET POTATO TACO (GF/V)

SWEET POTATO, GUACAMOLE
JALAPENO CREME, PICO, PEPITA SEEDS

\$9

CHICKEN TACO (GF)

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

\$9

PORK TACO (GF)

PULLED PORK, ROJA SALSA,
FENNEL, PICO

\$9



FISH TACO (GF)

FRIED FISH, GUACAMOLE,
CHIPOTLE MAYO, CABBAGE

\$9

CHORIZO TACO (GF)

PAN FRIED CHORIZOS WITH
PAPAS IN SPECIAL SAUCE

\$9

BEEF TACO (GF)

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

\$9

ENTREES

TOTOPOS WITH GUACAMOLE (GF/V)

CORN CHIPS, GUACAMOLE, SALSA, PICO
ADD CHEESE & SOUR CREAM – \$4

\$15

ELOTES (GF/V)

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

\$11

CHILLI FRIES (GF)

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

\$18

FRIED WINGS (GF)

CHICKEN WINGS, CARAMELIZED
CHIPOTLE SAUCE, SESAME SEEDS
SPRING ONION

\$15

PAPAS (GF/V)

FRIES COVERED WITH GARLIC CHIPOTLE
DRESSING, SPRING ONION

\$12

TAQUITOS

FRIED TACOS FILLED WITH THE
CHOICE OF FILLING. SERVED WITH
SOUR CREAM AND SALSA

2 FOR \$14

4 FOR \$22

PRAWN TOSTADA (GF)

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

\$15

MUSHROOM TOSTADA (GF/V)

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

\$14



MAINS

CLASSIC BURRITO

\$20 / \$25

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

CALIFORNIA BURRITO

\$26

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

CHIMICHANGA

\$25

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

CHILAQUELES (GF)

\$25

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

BIRRIA TACOS (GF)

\$20 / \$26

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

SPANISH PAELLA (GF)

\$20 / \$29

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

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

QUESDILLA

\$25

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

BURRITO BOWL (GF)

\$25

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

NACHOS (GF)

\$20 / \$25

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

FAJITA (GF)

\$29

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

KIDS TACO (GF) CHICKEN/PORK/BEEF/FISH/BEANS	\$7
KIDS QUESADILLA CHICKEN/PORK/BEEF	\$12
KIDS NACHOS (GF) CHICKEN/PORK/BEEF	\$12
FISH & CHIPS (GF) CORN BATTERED FISH WITH FRIES	\$12
PINEAPPLE JUICE	\$7
ORANGE JUICE	\$7



DESSERT

CHURROS (GF/V) HOMEMADE CHURROS WITH DULCE DE LECHE OR CHOCOLATE SAUCE	\$14
CINNAMON NACHOS FRIED TORTILLA CHIPS WITH ICE CREAM, STRAWBERRY AND BLUEBERRIES AND TOPPED WITH SWEET SAUCES	\$16
SIZZLING BROWNIE HOUSEMADE CHOCOLATE BROWNIE SERVED WITH ICE CREAM, CHOCOLATE SAUCE AND STRAWBERRY	\$14

EXTRAS

GUACAMOLE	\$4
SAUCES	\$2
TORTILLA	\$3
CORNCHIPS	\$5



MAGARITAS

CLASSIC MARGARITA

TEQUILA, COINTREU, FRESH LIME, AGAVE WITH TAJIN

\$22/\$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

\$27/\$80



FROZEN

STRAWBERRY MINT

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

\$25/\$75

COCONUT LYCHEE

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

\$25/\$75

WATERMELON MINT

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

\$25/\$75

MANGO PEACH

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

\$25/\$75



WINE LIST

RED

STUDIO SERIES SHIRAZ RIVERLAND, SA	\$13/\$35
HOLLICK BARD CABERNET SAUVIGNON COONAWARRA, SA	\$14/\$37
CHALK HILL BLUE CABERNET MERLOT RIVERLAND, SA	\$13/\$35

WHITE

MOUNT RILEY SAUVIGNON BLANC MARLBOROUGH, NZ	\$14/\$40
PALADINO PINOT GRIGIO VENETO, ITALY	\$16/\$50
LONG ROW RIESLING RIVERLAND, SA	\$14/\$40

ROSE

ESTANDAN HERITAGE ROSE PROVENCE, FRANCE	\$18/\$60
---	------------------

SPARKLING

VILLA JOLANDA PROSECCO VENETO, ITALY	\$18/\$55
STUDIO SERIES CUVÉE BRUT RIVERLAND, SA	\$14/\$45
CHARLES PELLETIER BRUT BURGUNDY, FRANCE	\$19/\$60

PREMIUM

CUVÉE DISSENAY CHARDONNAY LANGUEDOC, FRANCE	\$70
CUVÉE DISSENAY PINOT NOIR LANGUEDOC, FRANCE	\$75



SANGRIA

ROJO SANGRIA HOUSE WINE, ORANGE JUICE, FRESH FRUITS, AGAVE	\$17/\$45
BLANCO SANGRIA HOUSE WHITE WINE, PINEAPPLE JUICE, MINT, FRUITS	\$17/\$45
ROSE SANGRIA HOUSE ROSE, TROPICAL JUICE, MINT, GRAPEFRUIT, FRUITS	\$17/\$45

BYO CROCKRAGE \$6 PER BOTTLE

COCKTAIL

OJ MOJITO

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

\$20 / \$65

COSMO

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

\$20 / \$65

PALOMA

TEQUILA, GRAPEFRUIT, FRESH LIME,
AGAVE WITH CINNAMON SUGAR

\$20 / \$65

CUBA LIBRE

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

\$20 / \$65

PINA COLADA

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

\$20 / \$65

HIBISCUS FRESCO

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

\$20 / \$65

MICHELADA

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

\$20 / \$65



BEERS

TECATE

\$10

SOL

\$10

CALAVERITA

\$12

CORONA

\$12

DOS EQUIS

\$14

NEGRA MODELO

\$14



SPIRITS

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



MOCKTAILS

MEXICOLADA PINEAPPLE, COCNUT, LIME, AGAVE	\$14
JAMAICA HIBISCUS, LIME, AGAVE, SODA, FRUITS	\$14
VIRJIN MOJITO LIME, MINT, AGAVE, LEMONADE	\$14
HORCHATA RICE BASED CINNAMON, SOY MILK	\$14



SOFTIES

SOFT DRINKS COKE, FANTA, LEMONADE, SOLO	\$6
JARRITOS MEXICAN COLA, LIME, WATERMELON, GUAVA, MANGO, MANDARIN	\$8
LEMON LIME BITTER LEMON, LIME, BITTERS, SODA	\$12
SPARKING WATER	\$5

TEQUILA SHOT

PATRON	\$13
HERRADURA	\$13
JOSE CUERVO	\$11
1800	\$13
TEQUILA FLIGHT	\$30
INFUSED SHOT STRAWBERRY, LYCHEE, MANGO, COCONUT, PEACH	\$12
INFUSED FLIGHT ANY 5 FLAVOUR SHOTS	\$45



MEZCAL SHOT

DEL MAGUAY VIDA	\$13
PELTON DE LA MUERTE	\$11
MONTE ALBAN	\$11
DON JUAN ESCOBAR	\$12
MEZCAL FLIGHT 3 MEZCAL SHOTS	\$37



DIRTY SHOTS

TEQUILA SUNRISE TEQUILA, ORANGE JUICE, GRENADINE	\$14
CANCUN COLADA PINEAPPLE, COCONUT, TEQUILA	\$14
XO CAFE SPICY SALSA, TEQUILA, LIME, SPICE	\$14
FUEGO SPICY SALSA, TEQUILA, LIME, SPICE	\$14

ASK ANY STAFF FOR OUR PREMIUM TEQUILA AND MEZCAL SELECTION