

## BAR ANTOJITOS

<b>CORN RIBS</b> (🌱 available) coffee mayo, chilli, lime, grated parmesan, pomegranate	10.9
<b>GUACAMOLE CON TOTOPOS</b> 🌱 house made guacamole w tortilla chips	12.9
<b>DUCK NACHOS</b> (🌱 available) pulled duck, orange-habanero sauce, pico de gallo, corn, crema, cilantro, queso fundido	16.9
<b>SALMÓN TOSTADITA</b> (3) beetroot cured salmon, cilantro pesto, smoked corn	15.9
<b>GRILLED OCTOPUS &amp; CHORIZO</b> papas, salsa macha, pickled jalapeño, cilantro	18.9
<b>CEVICHE</b> king fish, lime, tomato, cucumber, pineapple, chilli, cilantro	18.9

## BARBACOA

Taco or Main

	Taco / Main
<b>BEEF CHEEK</b> with pico de gallo, guacamole, pickled red onion, beef reduction sauce	8.9 / 26.9
<b>LAMB SHOULDER</b> with mango and tomato salsa, pickled jalapeños and red onion, roasted capsicum and chilli sauce	9.5 / 29.9
<b>CHARRED COLIFLOR</b> 🌱 charred and slow cooked cauliflower in adobo sauce, grilled corn chilli and tomato salsa, coconut and chilli cream, cilantro mayo, crispy chickpea	22.9

all main sizes served with tortillas plus a choice of:  
- black beans & rice  
- patatas bravas

## TACOS

(served with flour tortillas, GF available)

<b>BAJA FISH</b> battered fish, house-made slaw, green habanero mayo	9.9
<b>CRISPY-CRUMBED CHICKEN</b> (NOT GF) crumbed chicken, smoked corn, chipotle mayo	6.9
<b>DOUBLE PORK</b> pork belly, chorizo, pico de gallo, avocado	7.9
<b>GAMBA CON PIÑA</b> grilled Prawn, pineapple salsa	9.9
<b>FRIJOL NEGRO</b> 🌱 fried blackbean, avocado, mango salsa	6.9

## GRANDE

<b>DUCK SALAD</b> (🌱 available) crispy greens, tomato, corn, orange, coriander, walnuts, pomegranate w chile guajillo, honey dressing	26.9
<b>CHIMICHURRI CHICKEN</b> grilled chicken Maryland w achiote jalapeño, cilantro, soy and orange Sauce, served with rice and beans	25.9
<b>ENCHILADAS DE VERDURAS</b> 🌱 sauteed eggplant, zucchini capsicum and onion wrapped in corn tortilla, cilantro mayo, cheese <i>Your choice of:</i> adobo or pistachio mole	24.9
<b>CALAMAR &amp; WHITING FRITO</b> fried squid rings & whiting with smoky paprika seasoning, lime, chipotle mayo, pico de gallo, cilantro	29.9
<b>PORK RIBS</b> twice-cooked pork ribs, chile morita barbeque sauce, watermelon salad, papas fritas	32.9

OUR MENU IS 95% GLUTEN FREE

🌱 = vegan

## BANQUETS min 2 people

### MEXICAN TRAFFIC

\$48 each

DUCK NACHOS (🌱 available)  
pulled duck, orange-habanero sauce, pico de gallo, corn, crema, cilantro, queso fundido

CORN RIBS (🌱 available)  
coffee mayo, chilli, lime, grated parmesan, pomegranate

CHIMICHURRI CHICKEN  
grilled chicken Maryland w achiote jalapeño, cilantro, soy and orange sauce, served with rice and beans

BARBACOA BEEF CHEEK  
with pico de gallo, guacamole, pickled red onion, beef reduction sauce served with papas fritas

CHARRED COLIFLOR 🌱  
charred and slow cooked cauliflower in adobo sauce, grilled corn chilli and tomato salsa, coconut and chilli cream, cilantro mayo, crispy chickpea

### FLASHY MEXICAN

\$58 each

CORN RIBS (🌱 available)  
coffee mayo, chilli, lime, grated parmesan, pomegranate

GRILLED OCTOPUS  
char-grilled octopus, salsa macha, papas, pickled jalapeño, onion, cilantro

#### TACO CHOICE PER PERSON

1. BAJA FISH
2. CRISPY-CRUMBED CHICKEN (NOT GF)
3. DOUBLE PORK
4. GAMBA CON PIÑA
5. FRIJOL NEGRO 🌱

PORK RIBS  
twice-cooked pork ribs, chile morita barbeque sauce, watermelon salad, papas fritas

BARBACOA LAMB  
slow cooked lamb, served with mango and tomato salsa, pickled jalapeños & red onion, roasted capsicum & chilli sauce

DUCK SALAD  
crispy greens, tomato, corn, orange, coriander, walnuts, pomegranate w chile guajillo, honey dressing

### FRIDA'S GARDEN 🌱

\$40 each

GUACAMOLE CON TOTOPOS 🌱  
house made guacamole w tortilla chips

CORN RIBS 🌱  
coffee mayo, chilli, lime, grated parmesan, pomegranate

FRIJOL NEGRO TACO 🌱  
fried blackbean, avocado, mang salsa

CHARRED COLIFLOR 🌱  
charred and slow cooked cauliflower in adobo sauce, grilled corn chilli and tomato salsa, coconut and chilli cream, cilantro mayo, crispy chickpea, served with rice and beans

ENCHILADAS DE VERDURAS 🌱  
sauteed eggplant, zucchini capsicum and onion wrapped in corn tortilla, served with pico de gallo, cilantro mayo and vegan granted parmesan  
*Your choice of:* adobo or pistachio mole

# BEBIDAS

## COCTELES

<b>MARGARITA</b> choose from: Classic, Lychee or Jalapeño	16.0
<b>SANTA ROSA</b> (🍷 available) gin, St Germain, lemon, hibiscus, egg white	19.0
<b>CALYPSO</b> vodka, peach liqueur, pineapple, orange	18.0
<b>COLA-DI-DA</b> rum, coconut, mango nectar, lime	18.0

## CERVEZAS

<b>PACÍFICO</b>	12.0
<b>CORONA</b>	9.5
<b>DOS EQUIS</b>	10.0
<b>NEGRA MODELO</b>	14.0
<b>HILLS CO. APPLE CIDER</b>	10.0
<b>CORONA LIGERA</b>	9.0

## NO ALCOHÓLICO

<b>SOFT DRINKS</b> Coke, Sprite, Lift, Coke No Sugar, Dry Ginger, Tonic	4.5
<b>JUICE</b> orange, pineapple, mango or apple	5.5
<b>TEA AND COFFEE</b>	4.5
<b>COCONUT WATER</b>	5.5
<b>STILL OR SPARKLING WATER (1L)</b>	8.5

## VINO

<b>ESPUMOSO</b>	glass	bottle
<b>WOODSTOCK BLANC DE BLANC</b> McLaren Vale	11.0	46.0
<b>AURELLIA PROSECCO</b> McLaren Vale	10.0	37.0
<b>WOODSTOCK RUBY VELVET</b> (200ml) Limestone Coast		15.0
<b>BLANCO</b>	glass	bottle
<b>MEX WHITE</b> Adelaide Hills	8.5	36.0
<b>CHROSTOBELS MOSCATO</b> Barossa Valley	9.0	37.0
<b>LANE PINOT GRIS</b> Adelaide Hills	11.0	48.0
<b>BROTHERS KOERNER RIESLING</b> Clare Valley	11.0	52.0
<b>WIRRA WIRRA ADELAIDE CHARDONNAY</b> Adelaide Hills	10.0	40.0
<b>TINTO</b>	glass	bottle
<b>GEMTREE 'LUNA DE FRESA' ROSE</b> McLaren Vale	11.0	52.0
<b>MEX RED</b> Adelaide Hills	8.5	36.0
<b>BLACK BISHOP GSM</b> McLaren Vale	10.0	43.0
<b>WOODSTOCK CAB SAUV</b> McLaren Vale	12.0	53.0
<b>WATKINS SHIRAZ</b> Langhorn Creek	10.0	47.0
<b>VENTISQUERO RESERVA PINOT NOIR</b> Chile	10.0	41.0

## SWEETS

<b>CHURROS SANDWICH (NOT GF)</b> Churros & vanilla bean ice-cream sandwich w cinnamon, toasted almond & cajeta glaze	10.0
<b>ELOTE CAKE</b> Warm corn cake w/ pistachio corn crumb & rock salt caramel ice cream	10.0
<b>CAKEAGE</b> \$2 per person	

# MEXICAN SOCIETY

2020 HALL OF FAME  
MEXICAN RESTAURANT  
WINNER

2019 SOUTH AUST.  
MEXICAN RESTAURANT  
WINNER

2018 SOUTH AUST.  
MEXICAN RESTAURANT  
WINNER

2017 SOUTH AUST.  
MEXICAN RESTAURANT  
WINNER

2017 NATIONAL  
MEXICAN RESTAURANT  
WINNER

