





STARTERS

- ELOTE ASADO STREET STYLE GRILLED CORN (2PC)**   \$8.5
GRILLED CORN COB CUT IN HALF, MAYO, FETA, CHIPOTLE CHILLI SPICE MIX & TAJIN
- FRESH GUACAMOLE**   \$10
AUTHENTIC GUACAMOLE & CORN CHIPS > ADD SALSAS \$2
- CHARRED BROCCOLINI**   \$10
CHARRED BROCCOLINI, FETA & CHIPOTLE MAYO
- ALITAS CHICKEN WINGS** \$16
10X WINGS WITH TANGY CHIPOTLE BBQ SALSA
- MEXI-CROQUETTES** **3 FOR \$18.5 / 4 FOR \$24**
CHORIZO, POTATO, CORN & 3 CHEESE CROQUETTES WITH LIME, FETA & CHIPOTLE MAYO

TOSTADAS

- CEVICHE (2PC)**  \$22
FRESH ROCKLING FISH SERVED WITH FRESH TOMATO, SPANISH ONION, CORIANDER, PICKLED RADISH, AVO SALSA & LIME JUICE
- CORDERITO (2PC)**  \$22
SMOKEY LAMB SHOULDER WITH SALSA VERDE, AVO SAUCE, LETTUCE, CORN AND PICO DE GALLO
- FRIJOLE Y GUACA (2PC)**   \$17.5
REFRIED BEANS WITH GUACAMOLE, CHEESE & LETTUCE

ENSALADAS

- SUPER QUINOA SALAD**   \$18
QUINOA SALAD WITH SWEET POTATO, BROCCOLINI, CHARRED CORN, GOJI BERRIES, FRESH AVO, SALAD LEAVES, FETA, MIXED TOASTED NUTS, CHIPOTLE & HONEY DRESSING
> ADD CHICKEN \$5 > ADD LAMB \$6 > ADD PRAWNS \$6
- SI SENOR BURRITO BOWL**   \$19.5
CHOICE OF STEAK, BRISKET, PORK, CHICKEN, OR MUSHROOM SERVED WITH BROWN RICE, SWEET CORN, BEANS, PICKLED CABBAGE, LETTUCE, PICO DE GALLO, CORN CHIPS, AVO SALSA & GREEN SALSA
> ADD GUACAMOLE TO YOUR ENSALADAS \$3.50

SIDES

- CAMOTE FRIES** **\$7 L\$12** **FRESH GUACAMOLE**   \$6
SWEET POTATO FRIES WITH CHIPOTLE AIOLI GUACAMOLE DIP
- PICO DE GALLO** \$6 **FRIJOLES REFRITOS** \$7
TOMATO SALSA, ONION, CORIANDER AND LIME REFRIED BEANS WITH FRESH CHEESE
- SALSAS & SAUCES** \$1.5 **MUSHROOMS** \$7
 - > RED SALSA > CHIPOTLE MAYO
 - > GREEN SALSA > SOUR CREAM
 - > AVO SALSA
 GRILLED MUSHROOMS WITH TOMATO, CORIANDER, CARAMELISED ONION & CHEESE



EAT, DRINK, LOVE, TACO



TACOS

- 12CM SOFT SHELL CORN TORTILLA WITH CORIANDER, SPANISH ONION, AVO & TOMATO SALSA**
- BISTEC**  \$8
CARNE ASADA (STEAK) WITH CARAMELISED ONION
- RAJAS**    \$8
MEXICAN CAPSICUM WITH CORN & BLACK BEANS
- CHORIZO**  \$8
SPANISH SAUSAGE
- BRISKET**  \$8
PULLED BEEF BRISKET WITH CARAMELISED ONION, PICO DE GALLO & FRESH CHEESE
- BAJA** \$8.5
TEMPURA BATTERED WHITEFISH
- PASTOR**  \$8
AL PASTOR STYLE ROASTED PORK MARINATED IN ACHIOTE CHILLI, GUAJILLO CHILLI AND PINEAPPLE
- HONGOS**    \$8
GRILLED MUSHROOM WITH TOMATO & CHEESE
- POLLO**  \$8
GUAJILLO CHILLI & GARLIC MARINATED GRILLED CHICKEN
- LAMB**  \$8.5
SMOKED LAMB SHOULDER WITH AVO SALSA, GREEN SALSA, CHIPOTLE POTATO CUBES & PICO DE GALLO
- CAMARON** \$8.5
GRILLED PRAWN WITH LETTUCE & CHIPOTLE AIOLI

TACO TASTER TRAY \$75

TRY ALL 10 OF OUR FAMOUS TACOS, NO VARIATIONS

NACHOS

- GUACAMOLE DEL SENOR LOADED NACHOS**   \$19
CORN CHIPS TOPPED WITH GUACAMOLE, MELTED CHEESE, SALSAS, PICO DE GALLO
> ADD PROTEIN \$7 CHORIZO, CHICKEN, PORK, STEAK, BEANS & MUSHROOMS (V)
> ADD BEANS ONLY \$4
> ADD SOUR CREAM \$1

QUESADILLAS

- GRILLED & FOLDED FLOUR TORTILLA WITH CHEESE, BEANS, AVO SALSA TOMATO SALSA, CARAMELISED ONION & CORIANDER**
- CHOOSE YOUR FILLING:** \$19.5
> PORK, STEAK, CHICKEN, CHORIZO OR MUSHROOM
- PRAWN QUESADILLA** \$22.5
BEANS, CHEESE, CARAMELISED ONIONS, AVO SAUCE, TOMATO SALSA, CORIANDER, FRESH RED ONION, GUACAMOLE & CHIPOTLE MAYO
> MAKE IT GF \$2 > ADD SOUR CREAM \$1

BURRITOS

- FLOUR TORTILLA WITH CHEESE, BEANS, CARAMELISED & SPANISH ONION BROWN RICE, CORIANDER AVO SALSA & TOMATO SALSA**
- CHICO BONITO**   \$19 **JUAREZ** \$23
MUSHROOM, RAJAS, CORN LETTUCE PULLED BEEF BRISKET & PICO DE GALLO
- GUERO** \$20 **AGUADA** \$22
GRILLED CHICKEN TEMPURA BATTERED WHITEFISH
- CHINGON** \$21 **PAISA** \$22.5
SLOW-ROASTED PORK & PINEAPPLE CHARGRILLED STEAK & CHORIZO
- COMPADRE** \$22
CHARGRILLED STEAK
> ADD SWEET POTATO FRIES \$5 > ADD CORONA OR HOUSE WINE \$7

KIDS

- KIDS QUESADILLA** \$9 **FISH & CHIPS** \$14
CHEESE ONLY CHIPOTLE MAYO & LIME WEDGE
- KIDS QUESADILLA** \$12 **POPCORN CHICKEN** \$14
CHICKEN & CHEESE POTATO CHIPS, CHIPOTLE MAYO & LIME WEDGE
- KIDS QUESADILLA** \$14
STEAK & CHEESE
> ADD BEANS TO ANY QUESADILLA \$2

DESSERTS

- CHURRO HELADO** \$14
HOUSE MADE CHURROS WITH BELGIUM CHOCOLATE, CRUSHED PISTACHIO FRESH BERRIES AND SALTED CARAMEL ICE CREAM
- CHILLI CHOCOLATE BROWNIE**  \$14
ALMOND BROWNIE WITH CHILLI CHOCOLATE SAUCE, CRUSHED PISTACHIOS, SALTED CARAMEL ICE CREAM & FRESH BERRIES
- FLAN** \$14
DULCE DE LECHE CRÈME CARAMEL WITH CAJETA & TOASTED COCONUT