

Antojitos / Entrées

All entrées are garnished w corn salsa, spring onion, red cabbage & coriander

MEXI MEXI CHIPS (VEG) \$10

Fried beer battered chips seasoned w Mexican herbs & oregano. Served w garlic aioli / chipotle aioli. Try both for + \$1.50

ONION RINGS (VEG) \$10.50

Fried beer battered onion rings seasoned with Mexican herbs & oregano. Served w garlic aioli / chipotle aioli. Try both for + \$1.50

CHILAQUILES 🌶️ (GF, VEG) \$15.50

Mexico's fav! Corn chips sautéed with home-made salsa verde & adobo, topped w sour cream, ricotta salata cheese, onion & corn salsa

CORN CHIPS WITH SALSA & GUACAMOLE (GF, VEG, VGO) \$12.50

White corn chips with home-made tomatillo salsa (mild) & fresh home-made guacamole

MINI NACHOS *NEW* (VEG) \$15.50

White corn chips w melted cheese, sour cream, home-made tomatillo salsa (mild) & fresh home-made guacamole

EMPANADAS *NEW* \$9 (1 PC) / \$18 (2 PCS)

Your choice of: • Chorizo & smoked paprika • Roasted cauliflower, currant & pine nut (vegetarian) Served w chimichurri

CHILLI FRIES OR VEGGIE FRIES 🌶️ \$15.50

Fried beer battered chips w melted cheese and your choice of:

- Chilli con carne & jalapeño garlic aioli
- Veggie chilli con carne & jalapeño garlic aioli (vegetarian, contains soy)

HABANERO CHICKEN WINGS 🌶️ \$11.50

Juicy chicken wings marinated overnight in buttermilk & secret Mexican herbs & spices. Deep-fried & tossed w smoky chipotle & bbq salsa.

SMOKED STUFFED JALAPEÑOS 🌶️ (GF, VEG) \$8 (2PC) / \$13.50 (4PC)

Flame grilled jalapeños stuffed w creamy cheese & tomatillo salsa

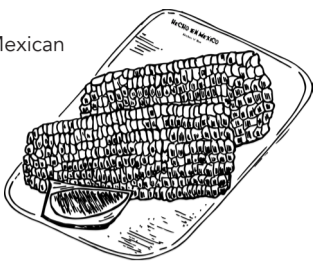
STREET-STYLE CORN *CHEF'S FAV!* (GF, VEG, VGO)

\$8 (1PC) / \$13.50 (2PC)

Coal-grilled fresh corn, chipotle aioli, ricotta salata cheese, Tajín & lime

TAQUITOS \$10 (2PC) / \$15 (4PC)

Rolled, deep fried tortillas seasoned w Mexican herbs, salsa fresca & sour cream + choice of filling: shredded beef (+\$1) / grilled chicken / chorizo & potato / pulled pork (+\$1) / veggie chilli con carne [contains soy]



BURRITOS

CHOICE OF FILLING: grilled chicken / shredded beef (+\$2) / frijoles charros (veg) / chorizo & potato (+\$2) / pulled pork (+\$2) / chilli con carne 🌶️ (+\$2) / veggie chilli con carne 🌶️ [contains soy] / pulled jackfruit
CHOICE OF SALSA FRESCA: **Tomatillo (mild):** Roasted tomatoes, onion, capsicum, garlic, paprika, cilantro, Mexican herbs, fresh lime, jalapeño / **Verde (medium):** Mix of green tomatillo, jalapeño, poblano chilli, coriander, mango & lime juice / **Chipotle habanero (hot):** Smoked-dried jalapeños, green habanero, chipotle

All burritos are garnished w corn salsa, spring onion, red cabbage & coriander

CLASSIC BURRITO (VGO) \$21

Warm tortilla w frijoles charros, Mexican rice, cheese, lettuce, pico de gallo, mint cream & chipotle aioli + your choice of filling & salsa fresca

CALIFORNIA BURRITO \$22

Classic burrito stuffed w mexi mexi chips & jalapeños + your choice of filling & salsa fresca

FISH BURRITO \$21.50

Your choice of grilled or beer battered fish rolled in a tortilla w Mexican rice, frijoles charros, shredded cheese, pico de gallo, lettuce, garlic jalapeño aioli, green papaya & carrot slaw

BURRITO DE POLLO & CHIMICHURRI \$21.50

Juicy fried Southern-style chicken tenders, Mexican rice, frijoles charros, pico de gallo, cheese, lettuce, chipotle aioli, Mexican smoked slaw & chimichurri sauce

Mains / Platos Principales

CHOICE OF FILLING: grilled chicken / shredded beef (+\$2) / frijoles charros (veg) / chorizo & potato (+\$2) / pulled pork (+\$2) / chilli con carne 🌶️ (+\$2) / veggie chilli con carne 🌶️ [contains soy] / pulled jackfruit // **CHOICE OF SALSA FRESCA:** **Tomatillo (mild):** Roasted tomatoes, onion, capsicum, garlic, paprika, cilantro, Mexican herbs, fresh lime, jalapeño / **Verde (medium):** Mix of green tomatillo, jalapeño, poblano chilli, coriander, mango & lime juice / **Chipotle habanero (hot):** Smoked-dried jalapeños, green habanero, chipotle

All meals are garnished w corn salsa, spring onion, red cabbage & coriander

PAMBAZO 🌶️ *NEW* \$19.50

Mexican street food favourite! Bread soaked in a light spicy secret sauce stuffed w your choice of: Chorizo & potato (most popular) / Shredded beef / Fried chicken fillet / Frijoles charros-[veg]

QUESADILLAS \$23

Mexican style soft flour tortilla pressed w Oaxaca cheese, chipotle aioli, pineapple corn salsa, + your choice of filling & salsa fresca

MUSHROOM QUESADILLAS \$23.50

Mexican style soft flour tortilla pressed w Oaxaca cheese, butter garlic mushrooms, chipotle aioli, Mexican smoked slaw, pineapple corn salsa + your choice of salsa fresca

NACHOS (GF, VGO) *CHEF'S FAV!* \$23

White corn chips w melted cheese, pico de gallo, mint cream, jalapeños, frijoles charros & chipotle aioli + your choice of filling & salsa fresca

CHIMICHANGA \$23

Deep fried burrito served with a side of Mexican rice, pico de gallo, mint cream & chipotle aioli + your choice of filling & salsa fresca

ENCHILADA *CHEF'S FAV!* \$23

Warm flour tortilla oven baked stuffed with mild enchilada salsa, cheese + your choice of filling & salsa fresca. Served w a side of Mexican rice, frijoles charros, pico de gallo, mint cream & chipotle aioli

SPANISH PAELLA (VGO) \$27.50

Sizzling platter w rich Mexican rice cooked w Tajín, garlic, white wine & tomatillo salsa. Pan-tossed w onion, carrot, mushroom & capsicum + your choice of fillings: chorizo & chicken / chicken & prawns / prawns & chorizo / tofu / or have them all for +\$3

FAJITAS (GF, VGO) \$27

Sizzling platter w your choice of steak / tofu / fish +\$1/ chicken fillet. Sautéed w onion, capsicum, mushrooms, mild tomatillo salsa & Tajín seasoning. Served w side of Mexican rice, corn tortillas, frijoles charros, pico de gallo & mint cream

ENSALADA (GF, VGO) \$21.50

Fresh green mix w frijoles charros, Mexican rice, pico de gallo, ricotta salata cheese, quinoa, sour cream & chipotle aioli + your choice of filling & salsa fresca

Hamburguesas

All burgers come in a soft brioche bun with olive spread & fresh home-made guac & are topped w cheese & onion rings, layered with garlic jalapeño aioli, lettuce, beetroot & jalapeños. Add aioli for + \$1.50. Add a jalapeño popper 🌶️ for \$3.50

BEEF BURGER + CHIPS \$24

Beef patty grilled to order w Mexican seasoning

CHICKEN BURGER + CHIPS \$24

Chipotle marinated chicken patty w Mexican seasoning

VEGGIE BURGER + CHIPS (VEG) \$24

Spicy bean & quinoa patty w Mexican seasoning

kids / niños

CHICKEN CHIQUITO NACHOS (GF) \$12.50

Corn chips, cheese, chicken & sour cream

CHEESE QUESADILLA (VEG) \$12.50

Mexican style soft flour tortilla pressed w Oaxaca cheese. add grilled chicken / shredded beef / pulled pork +\$3

KIDS TACO + CHIPS \$12.50

Corn tortilla, cheese, lettuce & sour cream.

Choose: grilled chicken / pulled pork / frijoles charros 🌶️ (veg)

FISH AND CHIPS \$12.50

ORANGE/ PINEAPPLE JUICE \$7.50 / JARRITOS MEXICAN SODAS \$5.50

MENU VEGANO

All meals are garnished w corn salsa, spring onion, red cabbage & coriander

ENTRÉES

CORN CHIPS WITH SALSA & FRESH HOME-MADE

GUACAMOLE (GF) \$12.50

White corn chips with home-made tomatillo salsa (mild) & fresh home-made guacamole

- Add vegan chili con carne 🌶️ [contains soy] / pulled jackfruit / frijoles charros +\$3

VEGAN STREET-STYLE CORN (GF) *CHEF'S FAV!*

\$8 (1PC) / \$13.50 (2PCS)

Coal-grilled fresh corn with vegan aioli and fresh lime

TACOS Get any three for \$22.50

JACKFRUIT TACO 🌶️ (GF) \$8

Hand pressed corn tortilla w pulled jackfruit, vegan aioli, frijoles charros, pico de gallo, pickled jalapeños & corn salsa

VEGAN CHILLI CON CARNE TACO 🌶️ (GF) \$8 [contains soy]

Hand pressed corn tortilla w vegan chilli con carne, vegan habanero aioli, pickled onions, pico de gallo, corn salsa & vegan aioli

PLATOS PRINCIPALES / MAIN MEALS

CHOICE OF VEGAN FILLING: pulled jackfruit / vegan chili con carne 🌶️

[contains soy] / frijoles charros // **CHOICE OF SALSA FRESCA:** **Tomatillo (mild):** Roasted tomatoes, onion, capsicum, garlic, paprika, cilantro, Mexican herbs, fresh lime, jalapeños // **Verde (medium):** Mix of green tomatillo, jalapeños, poblano chilli, coriander, mango & lime juice // **Chipotle habanero (hot):** Mix of smoked-dried jalapeños, green habanero, & Chile chipotle

HECHO'S FAMOUS NACHOS *CHEF'S FAV!* (GF) \$23

White corn chips, pico de gallo, jalapeños, frijoles charros, corn salsa, vegan cheese & habanero vegan aioli + your choice of filling & salsa fresca

VEGAN CLASSIC BURRITO \$21

Spinach and herb green warm tortilla with frijoles charros, Mexican rice, vegan cheese, lettuce, pico de gallo, vegan aioli + your choice of filling & salsa fresca

VEGAN ENCHILADA \$23

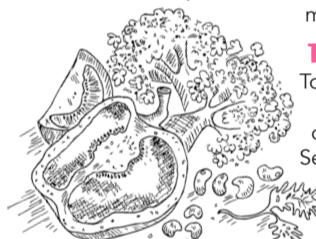
Spinach and herb green warm tortilla wrap oven baked with mild enchilada salsa & vegan cheese with Mexican rice, frijoles charros, pico de gallo + your choice of filling & salsa fresca

SPANISH PAELLA WITH TOFU (GF) \$27.50

Sizzling platter w rich Mexican rice cooked with Tajín seasoning, garlic & salsa and pan-tossed with tofu, tomato, carrot, onion, mushroom, capsicum & shallot

TOFU FAJITAS (GF) \$27

Tofu sautéed with Mexican seasoning and mild salsa with onion, capsicum & mushroom. Served with a side plate of Mexican rice, frijoles charros, warm tortillas, & pico de gallo



★ Tacos ★

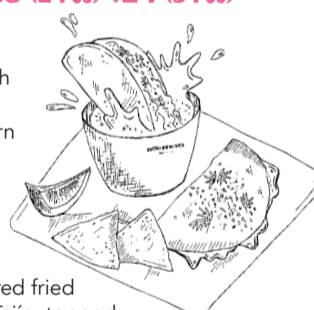
MIX AND MATCH: GET ANY THREE TACOS FOR \$22.50

All tacos are garnished w corn salsa, spring onion, red cabbage & coriander

JALISCO STYLE BIRRIA TACOS 🌶️ \$18 (2 PCS) \$24 (3 PCS)

Two juicy chicken / beef / veggie chilli con carne-[contains soy] birria tacos on hand pressed tortillas with Oaxaca cheese, fried & soaked in birria consomé, sprinkled w pickled onion, corn salsa, ricotta salata cheese & coriander. Served with a side of consomé.

[Not available in serves of 3-mix and match]



FRIED FISH TACO 🌶️ \$8

Hand pressed corn tortilla w beer battered fried Hoki fish seasoned w Mexican herbs & Tajín, topped w green papaya & carrot slaw, pickled onion, garlic jalapeño aioli & ricotta salata cheese

PRAWN TACO 🌶️ \$8

Hand pressed corn tortilla, beer battered fried prawns, seasoned w Mexican herbs & Tajín, topped w green papaya & carrot slaw, pickled onion, garlic jalapeño aioli, mango corn salsa & ricotta salata cheese

PORK TACO (GF) \$8

Hand pressed white corn tortilla, Achiotte marinated & orange infused pulled pork shoulder cooked overnight. Topped w pineapple, corn salsa, chimichurri & ricotta salata cheese

FRIED CHICKEN TACO *NEW* \$8

Hand pressed corn tortilla, fried Southern-style chicken tenders, pico de gallo, Mexican smoked slaw, creamy chipotle aioli & ricotta salata cheese

BEEF TACO (GF) \$8

Hand pressed corn tortilla, 12-hour slow cooked braised beef, salsa verde, topped w Mexican smoked Mexican slaw, mango corn salsa & ricotta salata cheese

CHORIZO TACO (GF) \$8

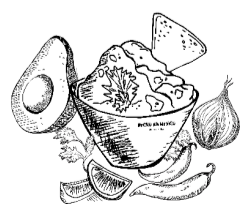
Hand pressed corn tortilla, Spanish chorizo, sauteed potatoes, pickled onion, chipotle aioli, Mexican smoked slaw, corn salsa & ricotta salata cheese

VEGGIE TACO 🌶️ (GF, VEG, VGO, contains soy) \$8

Hand pressed corn tortilla, veggie chilli con carne, chipotle aioli, guacamole & ricotta salata cheese

EXTRAS

- Mexican rice \$3
- Jalapeño popper 🌶️ \$3.50
- Corn tortilla \$1
- Ricotta salata cheese \$4
- Jalapeños \$2
- Corn chips \$4
- Frijoles charros \$4
- Sour cream \$2
- Chimichurri salsa \$3
- Dip your favourite Mexican meal in our delicious warm consomé \$3.50



Add fresh home-made Guacamole

Avocado, fresh lime, onion, coriander, Mexican herbs & spices + lots of love (\$3.50)

POSTRES DESSERTS POSTRES

ARROZ CON LECHE (MEXICAN-STYLE RICE PUDDING) *NEW* \$11

With vanilla & cinnamon, served with strawberry. Deliciously creamy! Add dulce de leche \$2

MEXICAN CHURRO CUP \$12

Dough fried pastry tossed w cinnamon sugar served w vanilla ice cream, home-made milk chocolate sauce & strawberries

NUTELLA BURRITO \$11.50

Deep fried tortilla stuffed w Nutella, served w vanilla ice cream & strawberry

SIZZLING BROWNIE *CHEF'S FAV!* \$12.50

Chocolate brownie served on a hot sizzling platter w melted chocolate & vanilla ice cream

MEXICAN CHILI CHOCOLATE BOMB *NEW, VEGAN* \$12

Delicious chilli chocolate ice cream & peanut butter ice cream covered in vegan chocolate crumble. Served with strawberry



hechoenmexico.com.au

Please ask our friendly staff to assist you with dietary and allergen requirements.

Unfortunately we cannot guarantee that our products are strictly free from allergens. We certainly do our best but cross contamination is a possibility as everything is cooked in the same kitchen. An allergen checklist is available on request

GF - Gluten free friendly

VEG - Vegetarian | VGO - Vegan friendly option

🌶️ - Just a bit spicy | 🌶️🌶️ - Spicier!

Note: vegetarian/vegan burritos, enchiladas, quesadillas & chimichangas come in a delicious spinach & herb green tortilla

8% surcharge applicable on weekends & 15% on public holidays
Sorry, no split bills

EL MENU DE DRINKS

MARGARITAS

Change your fav margi to 400 Conejos Mezcal or Patrón Reposado Tequila +\$2.50 per glass

PATRÓN CLASSIC MARGARITA \$20.50 / JUG \$66 (SERVES 4)
Patrón Silver, Cointreau, fresh lime, agave, Tajín salt rim (on the rocks)

FEELING FANCY? \$21 / JUG \$69 (SERVES 4)

Classic marg + your choice of flavour:

- Chilli Lime Cilantro (on the rocks)
- Mango (frozen)
- Watermelon (frozen)

GUAVA-RITA *NEW* \$21 / JUG \$69 (SERVES 4)

Patrón Silver, fresh lime, agave, guava, Tajín salt rim

MARGARITA DE STRAWBERRY MINT \$21 / JUG \$69 (SERVES 4)

Patrón Silver, Cointreau, fresh strawberries, fresh mint, fresh lime, cinnamon sugar rim (frozen)

PASSIONFRUIT MARGARITA \$21 / JUG \$69 (SERVES 4)
Patrón Silver, Cointreau, fresh lime, passionfruit, cinnamon sugar rim (on the rocks)

JALISCO'S COCONUT LYCHEE \$21 / JUG \$69 (SERVES 4)

Coconut tequila, Cointreau, lychee, fresh lime, cinnamon sugar rim (frozen)

TOMMY'S MARGARITA \$21 / JUG \$69 (SERVES 4)

Patrón reposado, fresh lime, agave, Tajín salt rim

CORONORITA \$25

Beer in a Margarita? Yes please!

Bottle of Coronita submerged in our classic margarita



Mezcalita Series

COCO PÉREZ \$23

400 Conejos Mezcal, coconut, fresh lime, cinnamon sugar rim

CHILLI MANGO \$23

400 Conejos Mezcal, fresh lime, mango, habanero, Tajín salt rim

OAXACA BLUES \$23

400 Conejos Mezcal, fresh lime, blue curaçao, black lava salt rim

SUMMER PASSION(FRUIT) \$23

400 Conejos Mezcal, fresh lime, passionfruit, cinnamon sugar rim

OAXACA OLD FASHIONED *NEW & FAB* \$23

Patrón Añejo, 400 Conejos Mezcal, Ginger beer, Bitters, Tajín rim

COCKTAILS



LA PALOMA \$20.50 (MEXICO'S FAV)

Fresh lime, grapefruit, pickled jalapeño & pineapple salt rim & your choice of:

- Del Maguey Vida Mezcal
- Patrón Reposado Tequila

LA PIÑA COLADA \$22.50

Bacardi Coconut, fresh lime, coconut, pineapple, cinnamon sugar rim

STRAWBERRY MOJITO *NEW* \$22.50

Bacardi Carta Blanca, fresh lime, fresh mint, fresh strawberry, lemonade, cinnamon sugar rim

EL MOJITO ORIGINAL \$20.50

Bacardi Carta Blanca, fresh lime, fresh mint, lemonade, cinnamon sugar rim

- Spice things up a bit by changing to Bacardi Spiced Rum

MICHELADA \$20

It's like a Mexican Bloody Mary! Sol beer, Clamato, Patrón Silver, spices, habanero, fresh lime, Tajín salt rim

ESPRESSO MARTINEZ \$21

Vodka, Kahlúa, coffee, chocolate

- Add Salted Caramel +\$1

LONG ISLAND \$25.50

Vodka, gin, white rum, cointreau, tequila blanco, orange & cola

Sangria

RED SANGRIA \$11.50 / JUG \$36

House red wine, cold pressed orange juice, lemonade & fresh fruit

SANGRIA BLANCO \$11.50 / JUG \$36

House white wine, pineapple juice, lemonade, fresh mint leaves & fresh fruit

AGAVE SANGRIA \$13.50 / JUG \$39

Red or Blanco sangría, Patrón Silver, agave & fresh fruit

CERVEZA

TECATE CAN \$7

CORONA \$10

DOS EQUIS \$10

NEGRA MODELO \$10

PACIFICO \$10

SOL \$10

STONE & WOOD PACIFIC ALE \$11

BEER BUCKET \$50

Enjoy our selection of 6 of the best Mexican beers!

ASK FOR OUR TAP BEER OPTIONS

Vino tinto / red

17 TREES SHIRAZ \$13 / \$50

Heathcote VIC | **Vegan** and sustainably produced.

Every 6 bottles of 17 TREES purchased will go towards planting 1 tree in Australia

RE-WRITE THE RULES PINOT NOIR

\$13.50 / \$53

Vegan | Victoria

RUTHERGLEN ESTATE TEMPRANILLO

\$14 / \$54

Heathcote VIC

Vino blanco / white

3 TALES SAUVIGNON BLANC \$13.50 / \$52

Vegan | Marlborough NZ

BLACKWOOD PARK RIESLING \$14 / \$54

Central Victoria

PREECE CHARDONNAÏ \$13.50 / \$53

Yarra Valley, VIC

Rosé

THE BEND ROSÉ \$13.50 / \$53

King Valley VIC

Sparkling

DE BORTOLI PICCOLO PROSECCO \$12.50

King Valley, VIC

MOCKTAILS

LEMON LIME BITTERS \$8

HORCHATA (OR-CHAH-TAH) \$10

Delicious rice-based drink w vanilla & cinnamon
A true Mexican classic!

Make it dirty:

- Add Bacardi spiced rum +\$6
- [Horchata dirty shot available!]

MEXICOLADA \$10

Pineapple, coconut, fresh lime

Make it dirty: Add a shot of Patrón Silver +\$7

VIRGIN MOJITO \$10

Fresh lime, mint leaves, lemonade

JAMAICA \$8.50

Hibiscus flower & fresh lime

Make it dirty: Add a shot of Patrón Silver +\$7

SOFTIES

JARRITOS MEXICAN SODAS \$5.50

Cola, Lime, Pineapple, Mango, Mandarin, Grapefruit, Guava

SOFT DRINKS \$5

Coca-Cola Regular, Zero, Diet, Fanta, Sprite - 330ml glass bottle

MOUNT FRANKLIN SPARKLING WATER

330ml glass bottle \$5 / To share: 750ml glass bottle \$9.50

TEQUILA FLIGHTS

3x20ml shots of different regions/age.

Take a trip around Mexico!

PATRÓN \$35 (ATOTONILCO, JALISCO)

(Silver, Reposado, Añejo)

1800 \$36 (ZAPOTLANEJO, JALISCO)

***GET FOUR!* ADD 1800 PREMIUM CRISTALINO AÑEJO FOR \$4**

(Silver, Reposado, Añejo)

HERRADURA \$35 (AMATITLÁN, JALISCO)

(Plata, Reposado, Añejo)

MAESTRO DOBEL \$39 (TEQUILA, JALISCO)

(Humito, Diamante, Añejo)

GRAN CENTENARIO \$37 (LOS ALTOS, JALISCO)

(Plata, Reposado, Añejo)

DON JULIO \$36 (LOS ALTOS, JALISCO)

(Blanco, Reposado, Añejo)

TROMBA \$36 (LOS ALTOS, JALISCO)

(Blanco, Reposado, Añejo)

Patrón XO Café

Last bottles available here!

\$17.50 single serve [30 ml]



[Single tequila shots also available]

MEZCAL

INDIVIDUAL SHOTS - 30 ML

400 CONEJOS \$13

LOS SIETE MISTERIOS \$14

DEL MAGUEY VIDA \$12

DON JUAN ESCOBAR \$13

TRES TRIBUS CUISHE \$15.50

TRES TRIBUS ENSAMBLE \$14

ESCORPIÓN \$12

MEZCAL FLIGHT \$38 3x20ml shots

(400 Conejos, Los Siete Misterios,

Tres Tribus Ensemble)

Dirty Shots

45 ML EACH. GET 3 FOR \$39

CIUDAD DE MÉXICO \$14

Patrón Tequila, fresh lime, Cointreau, Tajín salt rim

CANCÚN COLADA \$14

Coconut Tequila, pineapple, cinnamon sugar rim

FUEGO \$14

Patrón Tequila, fresh lime, pineapple, habanero, Tajín salt rim

HORCHATA (vegan) \$14

43 Liqueur horchata, cinnamon sugar rim

TEQUILA SUNRISE \$14

Patrón Tequila, orange, cherry liqueur, cinnamon sugar rim

VODKA DE TAMARINDO \$14

Tamarind Vodka, Tajín salt rim

★ SHOT DE CAFÉ ★ Limited Edition

Patrón XO Café, Irish Cream, cinnamon sugar rim \$18

[not available in serves of 3]



8% surcharge applicable on weekends
15% surcharge on public holidays

SORRY, NO SPLIT BILLS

DRINK RESPONSIBLY