

brunch menu

guac on toast (v, df, gfo) | 17 / 24

a latin twist on avo toast, chimi churri,
poached eggs, pickled onions, seeded sourdough
add halloumi (2pcs) + \$6

brekkie taco plate (vo, dfo, gfo) | 25

fluffy eggs, peri peri tomato, guacamole,
fresh spinach, warm tortillas
choose from halloumi or spanish jamon

huevos en purgatorio (v, dfo, gfo) | 25

latin style shakshuka! eggs poached in a
hearty salsa macha tomato sauce,
white beans, feta cheese, warm tortillas
add chorizo + \$6

chicken mole* empanadas (2pcs) (gf) | 26

crispy south american hand pies filled with
succulent chicken in mole sauce,
green peas & mozzarella cheese,
served with spinach & feta salad

the wet burrito (vo, dfo) | 26

fragrant red rice, black bean & corn burrito,
roasted capsicum, smothered with
salsa verde sauce & melted cheese

add +\$6: *pimenton chicken, chorizo or halloumi*

chorizo patatas bravas (vo, dfo, gf) | 26

crispy chorizo, pimenton potatoes, poached eggs,
roasted capsicum, fresh spinach, garlic crema

el hashbrown (v, dfo, gf) | 26

homemade potato & cauliflower hashbrown,
poached eggs, peri peri roasted tomatoes,
herbed yoghurt, guindilla pepper salsa
add halloumi (2pcs) + \$6



something light?

build your own plate
from our sides section!

birria toastie & potatoes (dfo, gfo) | 25

ooey gooey pulled pork sanga
with mexican sauerkraut, swiss cheese
served with savoury broth to dip in
& crispy patatas bravas on the side

tacos (vo, dfo, gfo)

2pcs 23 | 3pcs 27

-crispy pork belly, zesty citrus salsa, crema
-crispy fish, creamy chipotle slaw
-pimenton chicken, guac, capsicum **(vo)**

sides

extra bread/tortilla | 4

extra eggs | 3.5

1pc empanada | 11

hash brown | 8

ham or jamon | 6

chorizo | 6

patatas bravas | 5

guacamole | 5

haloumi (2pcs) | 6

***mole (pronounced moh-ley)** is a beautifully complex mexican sauce of spices, dried chillies,
nuts/seeds, dried fruit & dark chocolate. a must try!

1.3% card surcharge | weekend surcharge 10% | public holiday surcharge 15%

dinner & tapas menu

TO SHARE

(available from 12pm)

guac & chips (v, df, gf) | 14
with pickled red onions

mexican hummus (v, df, gf) | 20
creamy white bean & garlic dip,
salsa macha, tortilla chips

marinated olives & bread | 14
riser sourdough, peri peri olives

manchego & jamon (gfo) | 24
3 month old manchego, shaved jamon,
quince, sherry soaked prunes, sourdough

TAPAS

choripan (vo) | 16 (2pcs)
an argentinian classic! chorizo
served with chimichurri in a mini milk bun

patatas bravas (v, dfo, gf) | 16
garlic crema, pickled onions

yucca fries (v, df, gf) | 12
chipotle aioli

fried plantains (v, dfo, gf) | 16
manchego cheese

empanada | 11ea
succulent chicken mole* filling

MAINS

(available dinner only)

brisket tacos for 2 (vo, dfo) | 62

300g tender beef brisket in traditional savoury sauce of pineapple, chillies & spices
served with guacamole & chips, green rice, patatas bravas, tortillas & garnishes

tempranillo beef cheek (vo, dfo) | 35
hearty spanish style beef cheeks braised
in red wine with olives and salsa macha
served with crispy potato & cauli rosti

crispy pork belly mole* (vo, dfo, gf) 32
succulent pork belly served with a rich &
exotic mole sauce, fragrant coriander rice,
topped with feta & herb salad

the wet burrito, (vo, dfo) | 26
hearty burrito filled with red rice,
black beans & sweetcorn, smothered with
green tomatillo sauce & cheese
add +\$6: chicken, chorizo or haloumi

tacos (vo, dfo, gfo)
2pcs 23 | 3pcs 27
-crispy pork belly citrus salsa, crema
-crispy fish, creamy chipotle slaw
-pimenton chicken, guac, capsicum (vo)

DESSERTS

(available all day)

churros | 15
hazelnut chocolate filled spanish donuts
served with vanilla ice cream

seasonal crumble | 13
baked fruit, crunchy oat & coconut topping
served with vanilla ice cream

¡delicioso! banquet



**INCLUDES WELCOME DRINK
3 TAPAS/ ENTREES TO SHARE
2 TACOS PER PERSON
CHURROS & ICE CREAM TO SHARE**

\$60pp



**served "trust the chef" style or you choose
(vegan & gf options available)**

AVAILABLE FOR LONG LUNCH & DINNER

**PERFECT FOR 2
OR IDEAL FOR LARGE GROUPS!**

GOOGLE



REVIEWS

FUNCTION



INQUIRIES

SHARE YOUR



EXPERIENCE!