

FOOD MENU

ENTREE / ANTOJITOS

MEXI MEXI CHIPS (VEG) \$8.50

Fried beer battered chips seasoned w Mexican herbs & oregano
Choose between garlic aioli or chipotle aioli

ONION RINGS (VEG) \$9

Fried beer battered onion rings seasoned with Mexican herbs & oregano
Choose between garlic aioli or chipotle aioli

HABANERO CHICKEN WINGS \$9.50

2 juicy chicken wings lightly flavoured with Mexican herbs & spices, drizzled w bbq sauce and served w habanero aioli on the side

CORN CHIPS WITH SALSA & GUACAMOLE (VEG) (VGO) \$11

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

- add melted cheese & sour cream +\$3
- add pulled pork / shredded beef / grilled chicken / pan fried veggies / pan tossed chorizo / chilli con carne +\$3

CHILLI FRIES 🌶️ OR VEGGIE FRIES \$14.50

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

- Chilli con carne & jalapeño garlic aioli
- Black beans, mix of veggies & jalapeño garlic aioli (veg)

SMOKED STUFFED JALAPEÑOS (GF) (VEG) 🌶️ \$7 (2pcs) / \$12 (4pcs)

Flame grilled jalapeños stuffed w creamy cheese & tomatillo salsa

STREET-STYLE CORN (GF) (VGO) (Chef's fav) \$7 (1pc) / \$12 (2pcs)

Coal-grilled fresh corn, black smoked chipotle mayo, ricotta salata cheese, Tajin seasoning & lime

TAQUITOS \$9 (2pcs) / \$14 (4pcs)

Rolled, deep fried tortillas w salsa fresca & sour cream + your choice of filling: shredded beef (+\$1) / grilled chicken / pan fried veg / pan tossed chorizo / pulled pork (+\$1)

TACOS

3 TACOS PER SERVE. MIX & MATCH AVAILABLE

Change to organic blue corn tortilla +\$0.50

FISH TACO 🐟 \$21

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

PRAWN TACO 🦐 \$21

Hand pressed blue corn tortilla, beer battered fried prawns cooked w onion & capsicum, seasoned w Mexican herbs & Tajin, topped w green papaya & carrot slaw, mango corn salsa & ricotta salata cheese

PORK TACO (GF) \$21

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

CHICKEN TACO (GF) 🐔 \$21

Hand pressed white corn tortilla, Adobo marinated free range chicken, black turtle beans, pico de gallo, tomatillo salsa, creamy chipotle aioli & ricotta salata cheese

MORE TACOS

CHORIZO TACO (GF) \$21

Hand pressed white corn tortilla, Spanish chorizo w onion & capsicum, topped w chipotle aioli, smoked Mexican slaw, corn salsa & ricotta salata cheese

BEEF TACO (GF) \$21

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

VEGGIE TACO (GF) (VEG) (VGO) \$21

Hand pressed white corn tortilla, Pan tossed onions, capsicums, broccoli, tofu & potatoes w Tajin seasoning, black turtle beans, chipotle mayo, guacamole & ricotta salata cheese

ADD FRESH HOME-MADE GUACAMOLE \$3

Avocado, fresh lime, tomato, onion, coriander, mexican herbs and spices and lots of love

CHOICE OF FILLING

grilled chicken / shredded beef (+\$1.50) / pan fried veggies
pan tossed chorizo / chilli con carne (+\$1.50) / pulled pork (+\$1.50)

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 and lime juice

Chipotle habanero (hot): Mix of smoked-dried jalapeños, green habanero, & chipotle

BURRITOS

CLASSIC BURRITO (VGO) \$19

Warm tortilla w seasoned black turtle beans, Mexican rice, cheese, lettuce, pico de gallo, mint cream, salsa fresca & chipotle aioli + your choice of filling & salsa fresca

CALIFORNIA BURRITO \$20.50

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

FISH BURRITO \$19

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

MAINS / PLATOS PRINCIPALES

QUESADILLAS \$21

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

NACHOS (GF) (VGO) *Chef's fav* \$21

White & blue corn chips w melted cheese, pico de gallo, mint cream, jalapeños, Mexican black beans & chipotle aioli + your choice of filling and salsa fresca

CHIMICHANGA \$21

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

MAINS / PLATOS PRINCIPALES

ENCHILADAS *Chef's fav* \$21

Warm flour tortilla oven baked stuffed w mild chilli pepper sauce, cheese & your choice of filling. Served w a side of Mexican rice, beans, pico de gallo, mint cream, chipotle aioli & your choice of salsa fresca

SPANISH PAELLA (VGO) \$26

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

FAJITA (GF) (VGO) \$26

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

ENSALADA (GF) (VGO) \$19

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

KIDS / NIÑOS

CHICKEN CHIQUITO NACHOS \$11.50 Corn chips, cheese, chicken & sour cream

CHEESE QUESADILLA (VEG) \$11.50 Add grilled chicken / shredded beef +\$3

FISH & CHIPS \$11.50

ORANGE / PINEAPPLE JUICE \$7

DESSERT / POSTRES

CINNAMON NACHOS \$10

Fried tortilla chips sprinkled w cinnamon sugar & warm chocolate, served w strawberries & ice cream

MEXICAN WARM CHURROS \$10

Dough fried pastry tossed w cinnamon & sugar, served w delicious homemade milk chocolate sauce, ice cream & strawberries

STICKY DATE PUDDING \$9

Warm sponge cake, made w finely chopped dates, covered in a caramel sauce & served w ice cream

NUTTELA BURRITO \$10.50

Deep fried tortilla stuffed w Nutella & served w ice cream

SIZZLING BROWNIE \$11.50

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



PLEASE ASK OUR FRIENDLY STAFF TO ASSIST YOU WITH DIETARY AND ALLERGEN REQUIREMENTS.

WE HAVE GLUTEN FREE (INGREDIENTS) & A VEGAN MENU AVAILABLE.

GF: GLUTEN FREE | VEG: VEGETARIAN | VGO: VEGAN OPTION
🌶️ : SPICY

10% surcharge applicable on public holidays

DRINKS MENU

MARGARITAS

HERRADURA CLASSIC MARGARITA \$18 / \$48

Herradura Plata, Cointreau, fresh lime, agave, Tajin salt rim

MANGO FROZEN MARGARITA \$19 / \$50

Herradura Plata, Cointreau, fresh lime, agave, mango, Tajin salt rim

ESCOBAR MEZCALITA (Bartender's Fav) \$19 / \$50

Smoky Mezcal, Cointreau, fresh lime, agave, black lava salt rim

COCKTAILS

EL MOJITO ORIGINAL \$19

Plantation white rum, fresh lime, fresh mint, lemonade

ESPRESSO MARTINEZ \$18

Finlandia Vodka, Kahlua, coffee, chocolate

- Add Salted Caramel +\$1

MICHELADA \$18

It's like a Mexican Bloody Mary!

Sol beer, tequila Herradura Plata, Clamato, spices and lime

LONG ISLAND \$24.50

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

VINO / WINE

RED / TINTO

17 TREES SHIRAZ Heathcote VIC \$11.50 / \$47

Vegan and sustainably produced. Every 6 bottles of 17 TREES purchased will go towards planting 1 tree in Australia

THE GRAYLING PINOT NOIR Waipara Valley NZ \$12.50 / \$53

VILLAGES TEMPRANILLO TOURIGA Heathcote VIC \$12 / \$52

FIFTH LEG CABERNET MERLOT Margaret River WA \$11.50 / \$47

WHITE / BLANCO

3 TALES SAUVIGNON BLANC \$11.50 / \$47

Vegan | Marlborough NZ

BLACKWOOD PARK RIESLING Central Victoria \$12.50 / \$55

PREECE CHARDONNAY Yarra Valley, VIC \$11.50 / 47

SPARKLING / ESPUMOSO

YARRA BURN BRUT PICCOLO Yarra Valley, VIC \$11

ROSÉ

THE BEND ROSÉ King Valley VIC \$12.50 / \$53

DRINK RESPONSIBLY

SANGRIA

RED SANGRIA \$10 / \$32

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

SANGRIA BLANCO \$10 / \$32

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

AGAVE SANGRIA \$10.50 / \$35

House red/white wine, Tequila Herradura Plata, agave & fresh fruit

BEER / CERVEZA

TECATE CAN \$5

CORONA \$9

DOS EQUIS \$9

NEGRA MODELO \$9

PACIFICO \$9

SOL \$9

TWO BIRDS TACO BEER \$9

MOON DOG \$9

Old mate pale ale

STONE & WOOD \$10

Pacific ale

COLDSTREAM APPLE CIDER \$10

(GF /Vegan)

BEER BUCKET \$45

Enjoy our selection of 6 of the best Mexican beers!

TEQUILA! 30 ML

	SILVER/BLANCO/ PLATA	REPOSADO	AÑEJO
JOSE CUERVO	8	9	
ESPOLON	8	9	11
HERRADURA	9.5	11	13
1800	11	11	
COCONUT			12
TROMBA	12	13	15
PATRON	15	17	19
DON JULIO	12	14	15

MEZCAL 30 ML

DON JUAN ESCOBAR \$12

400 CONEJOS \$13

ESCORPION \$11

TEQUILA AND MEZCAL FLIGHTS

3 shots of 20ML of different regions/age

Take a trip around Mexico!

HERRADURA (Amatitlan, Jalisco) \$29

1800 TEQUILA (Zapotlanejo, Jalisco) \$31

TROMBA (Los Altos, Jalisco) \$33

DON JULIO (Los Altos, Jalisco) \$35

PATRON (Atotonilco, Jalisco) \$39

MEZCAL (Oaxaca) \$32

Don Juan Escobar, 400 Conejos, Escorpion

MOCKTAILS

LEMON LIME BITTERS \$6.50

JAMAICA \$7.50

Hibiscus flower & fresh lime

MEXICOLADA \$9

Pineapple, coconut, fresh lime

VIRGIN MOJITO \$9

Fresh lime, mint leaves, lemonade

SOFTIES

JARRITOS MEXICAN SODAS \$5.50

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

SOFT DRINKS \$4

Coke, Coke Zero, Diet Coke, Fanta, Solo, Sprite

SPARKLING WATER \$5

to share \$9



**7/478 Chapel St
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**BRIGHTON
CARNEGIE
FITZROY
HEIDELBERG
MOONEE PONDS
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