HECHO EN MEXICO
COCINA & COCKTAIL BAR

**BRACE YOUR TASTE BUDS,
THIS IS MEXICAN DONE RIGHT.**

WELCOME TO HECHO EN MEXICO.

Let us tell you a bit about us.

Hecho en Mexico first opened in 2013 in the vibrant suburb of Fitzroy, in Victoria, quickly becoming the number one Mexican restaurant in the area and a local favourite. What started as one neighbourhood spot has since grown into a thriving family of restaurants, with over 20 locations in Victoria and a few others interstate, including ACT, NSW, QLD, SA and WA.

Our mission is simple: to bring fresh, vibrant and delicious Mexican food to as many people as possible. From our signature tacos and burritos to bold margaritas and handcrafted salsas, everything is made with top quality ingredients, real methods and a whole lot of corazón. No shortcuts, no compromises. Just proper Mexican flavour, the way it's meant to be.

Best freakin' margs in Australia? You tell us!

Whether you're here for a quick bite, a fun night out, or a celebration, we're all about great food, good vibes and unforgettable moments. Every dish we serve is packed with care, passion and a serious love for Mexican food. Hecho en Mexico is more than a casual restaurant. It's a full experience. From the first bite to the last sip, we're here to bring the energy, the flavour and the feeling of Mexico to your table. Oh and by the way, we didn't just create the best Mexican bottomless brunch in Australia, we perfected it!

Gracias for being here. Enjoy the ride.

400 CONEJOS · Coca-Cola · COINTREAU · JARRITOS · Red Bull · TEREMANA SMALL BATCH TEQUILA

We work with some amazing partners who share our passion for quality. From the drinks in your glass to the ingredients behind the scenes, these legends help us bring the good stuff to life.

MENU VEGANO

All items are garnished with corn salsa, spring onion & coriander

ENTREES

CORN CHIPS, SALSA & FRESH HOME-MADE GUACAMOLE $14 (LG)
Home-made seasoned corn chips, mild salsa & fresh home-made guac.
Add veg chili con carne (soy) / pulled jackfruit / homestyle beans + $3ea

STREET-STYLE CORN $8.50 (1 PC) / $14 (2 PC) (LG)
Fire-roasted fresh corn, vegan aioli, Tajín, fresh lime

TACOS *Get any three for $24*

JACKFRUIT TACO $8.50 (LG)
Hand pressed white corn tortilla, pulled jackfruit with vegan aioli, homestyle beans, pico de gallo, pickled jalapeños, corn salsa & spring onion

VEGAN CHILLI CON CARNE TACO 🌶🌶 $8.50 (LG)
Hand pressed white corn tortilla, vegan chilli con carne, vegan habanero aioli, pickled onions, pico de gallo, corn salsa & spring onion

MAIN MEALS

HECHO'S FAMOUS NACHOS MADE VEGAN ⋆CHEF'S FAV⋆ $26
White corn chips, pico de gallo, jalapeños, homestyle beans, corn salsa, vegan cheese, habanero vegan aioli + choice of protein & salsa fresca

VEGAN CLASSIC BURRITO $24
Warm spinach & herb green tortilla wrap with homestyle beans, Mexican green rice, vegan cheese, lettuce, pico de gallo, vegan aioli + choice of protein & salsa fresca

CLASSIC ENCHILADAS VERDES ⋆MUST TRY!⋆ $26 (LG)
Soft corn tortillas filled with your choice of protein, smothered in Hecho's special salsa verde and topped with vegan cheese, fresh coriander, and red onion. Served with Mexican rice and homestyle beans

TOFU FAJITAS $30 (LG)
Sizzling platter with tofu, sautéed with Mexican seasoning, mild salsa, onion and capsicum. Served with Mexican green rice, warm tortillas, homestyle beans and pico de gallo

CHOICE OF SALSA FRESCA
· Tomatillo (mild)
· Verde (medium)
· Chipotle habanero (hot)

CHOICE OF PROTEIN
· Pulled jackfruit
· Vegan chili con carne [contains soy]
· Homestyle beans
· Mix of veggies +$1.50

NIÑOS / KIDS

MOLLETES (MO-YEH-TEHS) ⋆NEW · MEXICO'S FAV!⋆ $13.50 (VEG)
Warm bread roll topped with homestyle beans and melted cheese, pico de gallo on the side. Add marinated grilled chicken / shredded beef / pulled pork / pulled jackfruit $3ea

KIDS TACO + CHIPS $13.50
Corn tortilla, cheese, lettuce & sour cream. Choose your protein: marinated grilled chicken (LG) / pulled pork (LG) / pulled jackfruit (LG) / fried chicken

CHEESE QUESADILLA $13.50 (VEG)
Mexican-style soft flour tortilla stuffed with melted Oaxaca cheese. Add marinated grilled chicken / shredded beef / pulled pork / pulled jackfruit $3ea · Change to corn tortilla (LG) +$1

ORANGE/PINEAPPLE JUICE $8

JARRITOS MEXICAN SODAS $6.50

DESSERTS

All are garnished with dehydrated flowers and icing sugar

SIZZLING BROWNIE ⋆CHEF'S FAV⋆ $13.50
Chocolate brownie served on a hot sizzling platter with melted chocolate, vanilla ice cream & strawberry

MEXICAN WARM CHURROS $12.50
Crispy deep-fried heart-shaped churros tossed in cinnamon sugar, served with vanilla ice cream, milk chocolate sauce & strawberry

INFORMACION IMPORTANTE

Please speak to our friendly staff for assistance with any dietary or allergen requirements. Unfortunately we cannot guarantee that our products are strictly free from allergens. We certainly do our best but cross contamination is always a possibility as everything is cooked in the same kitchen. An allergen checklist is available on request.

🌶 - Just a bit spicy · 🌶🌶 - Spicier!

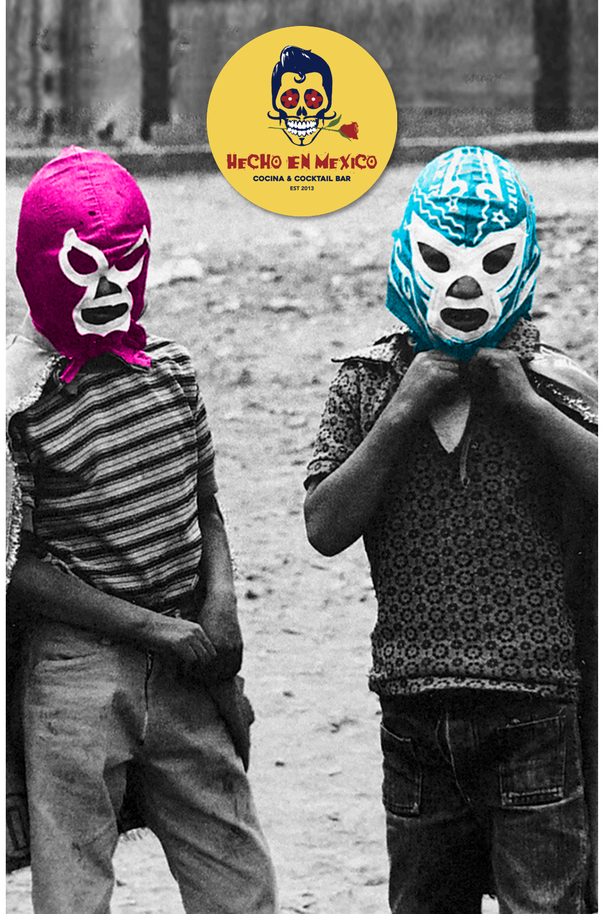
VEG - Vegetarian / vegetarian option · VGO - Vegan friendly option

LG - Low gluten. Contains no gluten ingredients, but is prepared in a shared kitchen. Traces may be present.

Note: vegetarian and vegan burritos, enchiladas, quesadillas & chimichangas are served in a delicious spinach & herb green tortilla

8% surcharge applies on weekends. 15% surcharge applies on public holidays.

Sorry, no split bills



ANTOJITOS / TO START

All are garnished with corn salsa, spring onion & coriander

PERFECT FOR SHARING

MAKE YOUR OWN GUAC! $17.50 (LG, VEG)
Unleash your inner chef & mix your own guac right at your table! Featuring ripe avocado, fresh lime juice, pico de gallo with crisp onion, fragrant coriander & authentic Mexican herbs and spices, Tajín salt & a kick of jalapeños. Customise it to perfection just the way you like it! Served with home-made seasoned corn chips & mild salsa fresca

CORN CHIPS, SALSA & FRESH HOME-MADE GUAC $14 (LG · VEG · VGO)
Home-made seasoned corn chips, mild salsa fresca & fresh home-made guac

MINI NACHOS $16.50 (LG · VEG)
Home-made seasoned corn chips with melted cheese, sour cream, mild salsa & fresh home-made guacamole. Add birria consomé +$2.
Add marinated grilled chicken or shredded beef +$5 ea

CHILAQUILES $16 (LG · VEG)
Mexico's fav! Home-made seasoned corn chips sautéed with Hecho's signature salsa, topped with sour cream, ricotta salata cheese & red onion.
· Add birria consomé +$2
· Add marinated grilled chicken or shredded beef +$5 ea

TAQUITOS $10.50 (2 PCS) / $15.50 (4 PCS) (VEG)
Rolled flour tortillas, deep fried and seasoned with Mexican herbs, filled with your choice of: marinated grilled chicken / shredded beef (+$1) / pulled pork (+$1) / veggie chilli con carne-[contains soy]. Served with mild salsa & sour cream

MEXI MEXI CHIPS $11 (VEG)
Beer battered chips seasoned with Mexican herbs & oregano, served with garlic aioli or chipotle aioli. ¿Por qué no los dos? Try both +$1.50

A LITTLE SMALLER

STREET-STYLE CORN $8.50 (1 PC) / $14 (2 PC) (LG · VEG · VGO)
Fire-roasted fresh corn, chipotle aioli, ricotta salata cheese, Tajín, fresh lime

JALAPEÑO POPPERS $8.50 (2 PCS) / $12 (3 PCS) (VEG)
Jalapeño filled with cheese, rice & salsa fresca, deep-fried to a golden crunch. Served with chipotle aioli

TACOS MIX & MATCH: GET THREE TACOS FOR $24

All tacos are garnished with corn salsa, spring onion & coriander

ADD FRESH, HOME-MADE GUACAMOLE +$3.50

TACOS AL PASTOR $24.50 (3 PCS) (LG) [NO MIX & MATCH]
Hand pressed corn tortilla, al pastor meat, caramelised pineapple, onion, coriander, salsa verde cruda, radish. Choose pork or chicken al pastor.

JALISCO'S BIRRIA QUESA-TACOS $19.50 (2 PCS) / $25 (3 PCS) [NO MIX & MATCH]
Hand-pressed flour tortillas, deep-fried and soaked in birria consomé, filled with Oaxaca cheese and your choice of: shredded beef / chicken / veggie chilli con carne-[contains soy], topped with red onion, coriander, pickled onion

FRIED CHICKEN TACO $8.50
Hand pressed corn tortilla, fried Southern-style chicken tenders, pico de gallo, Mexican smoked slaw, creamy chipotle aioli & ricotta salata cheese

BAJA HOKI TACO $9
Hand pressed corn tortilla, beer battered fried Hoki fish seasoned with Mexican herbs & Tajín, topped with green papaya & carrot slaw, pickled onion, garlic jalapeño aioli & ricotta salata cheese

TACO DE CAMARÓN $9
Hand pressed corn tortilla, beer battered fried prawns seasoned with Mexican herbs & Tajín, topped with green papaya & carrot slaw, pickled onion, garlic jalapeño aioli, mango corn salsa & ricotta salata cheese

YUCATÁN-STYLE PORK TACO $8.50 (LG)
Hand pressed corn tortilla with achiote and orange pulled pork shoulder slow cooked overnight, topped with caramelised pineapple, salsa verde and ricotta salata

HIDALGO BEEF TACO $8.50 (LG)
Hand pressed corn tortilla, 12-hour slow cooked braised beef, salsa verde, smoked Mexican slaw, mango corn salsa & ricotta salata cheese

TACO VEGETARIANO $8.50 (VEG · VGO · CONTAINS SOY PROTEIN)
Hand pressed corn tortilla, veggie chilli con carne, chipotle aioli, fresh home-made guacamole & ricotta salata cheese

★OR CHOOSE ONE OF OUR MATCHES MADE IN HEAVEN★
GET ANY 2 TACOS + 1 JARRITOS $19
GET ANY 3 TACOS + 1 JARRITOS $27
[BIRRIA TACOS EXCLUDED · PASTOR ONLY AVAILABLE IN SERVES OF 3]

BURRITOS

All are garnished with corn salsa, spring onion & coriander

ADD FRESH, HOME-MADE GUACAMOLE +$3.50

THE FAN FAVOURITES

PASTOR BURRITO $24 CHOOSE PORK OR CHICKEN AL PASTOR
Warm tortilla with al pastor meat, homestyle beans, Mexican green rice, Oaxaca cheese, caramelised pineapple, onion, coriander, salsa verde cruda (mild)

BURRITO DE POLLO & CHIMICHURRI $24
Warm tortilla with juicy fried Southern-style chicken tenders, Mexican green rice, cheese, homestyle beans, pico de gallo, lettuce, chipotle aioli, Mexican smoked slaw, chimichurri salsa

BAJA HOKI $25
Warm tortilla with deep-fried beer battered Hoki fish, Mexican green rice, cheese, homestyle beans, pico de gallo, lettuce, garlic jalapeño aioli, green papaya & carrot slaw

THE O.G.s

CALIFORNIA BURRITO $24.50 (VEG)
Warm tortilla with homestyle beans, Mexican green rice, cheese, lettuce, pico de gallo, mint cream, mexi mexi chips, jalapeños & chipotle aioli. Choose salsa fresca & protein

EL CLÁSICO $24 (VEG · VGO)
Warm tortilla with homestyle beans, Mexican green rice, cheese, lettuce, pico de gallo, mint cream & chipotle aioli. Choose salsa fresca & protein

CHOICE OF SALSA FRESCA

· TOMATILLO (MILD)
Roasted tomato, onion, capsicum, garlic, paprika, coriander, Mexican herbs, fresh lime, jalapeño

· VERDE (MEDIUM)
Green tomatilllo, onion, jalapeño, poblano chilli, coriander, mango, lime

· CHIPOTLE HABANERO (HOT)
Smoked chipotle chilli, green habanero, Mexican herbs

CHOICE OF PROTEIN

· Marinated grilled chicken
· Homestyle beans (veg)
· Shredded beef +$2
· Pulled pork +$2
· Chilli con carne +$2
· Mix of veggies +$1.5
· Pulled jackfruit
· Veg chilli con carne [soy protein]

MAIN MEALS

All garnished with corn salsa, spring onion & coriander

ADD FRESH, HOME-MADE GUACAMOLE +$3.50

QUESADILLAS $26 (VEG)
Mexican-style soft flour tortilla loaded with melted Oaxaca cheese, chipotle aioli and your choice of protein and salsa fresca. Finished with caramelised pineapple, corn salsa, and mint cream

GRINGA DE PASTOR ★CHEF'S FAV★ $22 CHOOSE PORK OR CHICKEN AL PASTOR
Mexican-style soft flour tortillas loaded with melted Oaxaca cheese, al pastor meat, caramelised pineapple, onion, coriander, pickled onion, salsa verde cruda.

NACHOS ★CHEF'S FAV★ $26 (LG · VGO)
Corn chips with melted cheese, pico de gallo, jalapeños, homestyle beans, chipotle aioli, and mint cream. Choose your protein & salsa fresca

CHIMICHANGA $26 (VEG)
Crispy deep-fried burrito with your choice of protein and salsa fresca, served with Mexican green rice, pico de gallo, mint cream, chipotle aioli

CLASSIC ENCHILADAS VERDES ★MUST TRY!★ $26 (LG · VEG)
Soft corn tortillas filled with your choice of protein, smothered in Hecho's special salsa verde and topped with melted cheese, sour cream, fresh coriander, and red onion. Served with Mexican rice and homestyle beans

BIRRIA RAMEN ★NEW & MUST TRY!★ $25 (VEG · CONTAINS SOY)
Ramen noodles smothered in rich, slow-cooked birria consomé with a perfect blend of chilies and spices, accompanied with melted cheese, topped with fresh red onion, coriander, and pickled onion. Choose from shredded beef, grilled chicken, or veggie chilli con carne-(contains soy)

FAJITAS $30 (LG · VGO)
Sizzling platter with your choice of pork al pastor, chicken or tofu, sautéed with onion, capsicum, mild salsa and Tajín. Served with Mexican green rice, corn tortillas, homestyle beans, pico de gallo, chipotle aioli and mint cream.

GREEN HARVEST SALAD ★NEW & MUST TRY!★ $23 (VEG)
Crispy baked kale, barley, baked potato, pumpkin seeds, green apple, walnut, feta cheese, fresh dill, olive oil, salsa verde cruda. Add grilled chicken / jackfruit $5ea