

***Our Vision:***

*An undying demand for our premiere business, offering an extraordinary, trusted and unique experience for both customers and staff for generations.*

***Our Mission:***

*We promise to deliver a superior 'Mexican inspired' food and beverage experience to all customers every time, operating with a commitment to build festive, disciplined and performance driven teams.*

*We pride ourselves in on-goingly creating an environment that expresses passion, excellence and growth.*



## **Soup**

<i>Chicken and Noodle</i>		9.5
<i>Soup of Day</i>	Check daily specials	9.5

## **Bread**

<i>Spanish Olive</i>	Spanish olive, fresh herb and cheese bread	6.5
<i>Garlic</i>	Garlic, olive oil and fresh rosemary bread	6.5

## **Dips**

*All served with corn chips*

<i>Salsa</i>		9.5
<i>Guacamole</i>		12.5
<i>Frijoles con Queso</i>	Mashed pinto beans blended with tasty cheese, served warm	12.5
<i>Chilli con Queso</i>	Melted cheddar cheese combined with roasted garlic and capsicum, served warm	15.0
<i>Chilli con Carne</i>	Minced beef and pinto beans cooked with onion, tomato and fresh herbs	13.5
<i>Los Trios</i>	A combination of guacamole, frijoles and chilli con queso	21.0

## **Appetizers**

<i>Stuffed Jalapeños</i>	Jalapeño chillies stuffed with tasty cheese and topped with salsa, sour cream and cheddar cheese	13.0
<i>Taquitos</i>	Two rolled corn tortillas filled with beef and topped with salsa and cheddar cheese	12.0
<i>Quesadillas</i>	Two folded corn tortillas filled with cream cheese and roasted capsicum, topped with salsa and cheddar cheese	12.0

<b>Tacos</b>	<b>Beef, frijoles, chicken, or chilli con carne</b> placed in a crisp corn shell and topped with lettuce, salsa and cheddar cheese	6.5
<b>Nachos</b>	Corn Chips topped with melted cheese, guacamole, sour cream and salsa	L18.0 s15.0
	- <b>de Carne, on a bed of shredded beef</b>	L22.0 s19.0
	- <b>de Pollo, topped with grilled chicken</b>	
	- <b>con Frijoles, on a bed of frijoles</b>	
<i>Machos Nachos</i>	Served on a base of both shredded <b>beef</b> and <b>frijoles</b>	L24.0 s21.0
<i>Seafood</i>	Topped with <b>BBQ prawns</b> and <b>scallops</b>	L25.0 s22.0
<b>Salads</b>	<i>Served with mixed leaves, julienne carrots, cherry tomatoes, cucumber, red and green peppers and fresh herbs</i>	
<i>Grilled Chicken</i>	With sautéed mushrooms and onions, drizzled with a sweet honey and aged balsamic dressing	18.5
<i>BBQ Prawn</i>	Six BBQ prawns, mushrooms and onions, dressed with a garlic, balsamic, honey soy and virgin olive oil, with a fresh squeeze of lemon.	20.5
	Extra Prawn	each 2.5
<i>Garden</i>	With fresh peas, mushroom, onion and coriander, dressed with a seven herb infused extra virgin olive oil and freshly squeezed lemon juice	11.0
<b>Side Orders</b>	Salsa, Sour Cream, Cheese, Sliced Jalapeños	3.0
	Guacamole, Frijoles, Chilli con Carne	4.5
	Chilli con Queso, Beef Colorado	6.0
	Flour Tortillas (3)	4.0
	Corn Chips	5.0
	Mexican Rice	8.0
	Creamy Mash	8.0
	Salad	8.0

<b>Enchiladas</b>	<b>Beef, frijoles or spinach and potato</b> , rolled in a soft corn tortilla topped with sautéed crushed garlic tomato and tasty cheese, and oven baked. Served with rice and frijoles	<b>Main 22.0 Ent 13.0</b>
	<b>BBQ prawn or chicken</b>	<b>Main 25.0 Ent 15.0</b>
<b>Traditional Burritos</b>	<b>Beef, frijoles, chicken, or chilli con carne</b> wrapped in a flour tortilla with salsa, cheese, lettuce and sour cream topped with sautéed crushed garlic tomato, and tasty cheese and oven baked. Served with rice and frijoles	23.5
<b>Signature Burritos</b>	A flour tortilla wrapped around the filling of your choice which has been pan-tossed with onion, capsicum, garlic, white wine and light cream. The burrito is oven baked with cheese. Served with rice and frijoles	26.0
	- <b>Chicken and sweet corn</b>	
	- <b>Chicken and mushroom</b>	
	- <b>Chicken, honey and seeded mustard</b>	
	- <b>Chicken, pineapple and coconut curry</b>	
	- <b>Delmar with prawns and scallops</b>	29.0
<b>Other Burritos</b>	<b>Roasted vegetables or pepper steak and fresh ricotta cheese</b> wrapped in a flour tortilla, and oven baked. With matured New Zealand Egmont cheddar. Served with rice and frijoles	26.0
<b>Fajitas</b>	<b>Beef, chicken, chorizo sausage, roasted vegetables</b> or <b>prawns</b> stir-fried with onion, capsicum and mushroom and served on a hot sizzling plate. Side of lettuce, guacamole, frijoles, rice and flour Tortillas	27.5
	<b>You may choose any combination</b>	<b>Prawns 30.0</b> <b>To Share Extra 10.0</b> 30.0
<b>Signature Fajitas</b>	Stir-fried onion, capsicum, mushroom, garlic, white wine and a light cream with honey and seeded mustard, served on a hot sizzling plate. Side of lettuce, guacamole, frijoles, rice and flour tortillas.	28.5
	Choice of <b>chicken</b> or <b>prawns and scallops</b> or a <b>combination</b>	<b>Seafood 31.0</b> <b>To Share Extra 10.0</b>

<b>Paella</b>	<b>Chicken breast fillet and chorizo</b> or <b>roasted vegetables</b> or <b>prawns and scallops</b> cooked with rice, fresh vegetables in a tomato and vegetable stock served on a hot sizzling plate	26.0 <b>Seafood</b> 29.5
	<b>You may choose any combination</b>	29.5

### Other Dishes

<i>Beef Colorado</i>	Tender chunks of beef cooked in red wine, onions, herbs and spices. Served with creamy mash on a hot sizzling plate	24.0
<i>Chimi Changa</i>	Beef Colorado wrapped in a crispy flour tortilla topped with cheese and oven baked. Served with rice and frijoles	25.0
<i>Beef Combination</i>	Beef enchilada, beef taco and taquito served with rice and frijoles	24.0
<i>Vegetarian Combination</i>	Spinach and potato enchilada, frijoles taco and quesadilla served with rice and frijoles	24.0

### Chef's Menu

*for 2 persons or more*

<i>Menu A</i>	Nachos Especiales Garden Salad Combination Beef and Chicken Fajitas Mexican rice, Frijoles and Tortillas	<b>p.p.</b> 35.0
<i>Menu B</i>	Los Trios Burrito Delmar Garden Salad Combination Beef, Chicken and Chorizo Sausage Fajitas Mexican rice, Frijoles, and Tortillas	<b>p.p.</b> 40.0
<i>Menu C</i>	Machos Nachos Chimi Changa Garden Salad Combination Signature Fajitas Mexican rice, Frijoles and Tortillas Churros	<b>p.p.</b> 45.0

## Dessert

<i>Flan De Queso</i>	The Mexican version of the French crème caramel. Fresh light cheese based dessert, perfect to refresh the palette after a Mexican meal	10.0
<i>Chocolate Mousse</i>	Light and Sweet. Spanish chocolate with a hint of brandy	10.0
<i>Signature Crêpe</i>	A thin French style crêpe folded over fresh bananas and/or strawberries, that have been flamed in a light buttered liqueur and oven baked. Delicious and hearty, still hard to share... Served with fresh whipped cream and ice-cream Or try our mixed berry combination	14.0 16.0
<i>Cake of the Day</i>	Refer to our Daily Specials	10.0
<i>Churros</i>	Homemade Spanish donuts served with a side of quality melted Spanish chocolate	15.0
<i>Sizzling Chocolate Brownie</i>	Homemade brownie topped with melted Spanish chocolate flavoured with Kahlua and served on a sizzling plate with vanilla ice cream.	15.0

## Tequila

All Tequilas 100% agave

Served with a shot of our "Sangrita"... including tomato and citrus fruit juices, celery, cinnamon, tabasco and grenadine...

### Blanco Tequilas

Blanco - or "silver" Tequilas are generally not aged – true agave spirit and crisp clean flavours fresh from distillation

Herradura Silver 40%	9.5
Cazadores Blanco 40%	9.5
1800 Blanco 38%	10.5
Gran Centenario Plata 38%	11.5
Hacienda del Christero 40%	13.0
Don Julio Blanco 38%	11.0
Patrón Silver 40%	14.0
Jose Cuervo Platino 40%	17.0

### Reposado Tequilas

Reposado – or "rested" Tequilas are aged between 2 and 11 months in oak barrels-great to sip with sangrita

Herradura Reposado 40%	10.0
El Jimador Reposado 40%	8.0
1800 Reposado 38%	10.5
Jose Cuervo Tradicionale 38%	9.0
Cazadores Reposado 40%	9.0
Gran Centenario Reposado 38%	12.5
Partida Reposado 40%	13.0

### Añejo Tequilas

Añejo – or "aged" Tequilas are aged in oak barrels between 11 months and 2 years – perfect for sipping slowly

Herradura Añejo 40%	10.5
1800 Añejo 38%	11.0
Don Julio Añejo 38%	13.0
Cazadores Añejo 40%	10.0
Partida Añejo 40%	14.0
Siete Leguas Añejo 40%	18.0
Trago Añejo 40%	16.0

### Extra Añejos

Extra aged - usually 3 yrs or more

Cuervo Reserva de la Familia 40%	22.0
Casa Noble Tequila 40%	25.0

### Liqueur

Agavero 32%	10.0
Patrón Cafe XO 35%	11.0

Check our bar for our additional tequilas not listed on the menu...

## Tequila Cocktails

<i>Mexican Mule</i>	El Jimador and Tuaca with loads of fresh lime, agave nectar and ginger ale.	15.5
<i>Rosy Mamasita</i>	Freshly muddled strawberries and rosewater with Herradura Silver, Cointreau and Strawberry liqueur with a dash of lemonade over ice	17.0
<i>Blueberry Clasico</i>	Cazadores Blanco, LeJay Double Cassis, blueberries, a dash of lemon juice and sugar syrup over crushed ice	16.5
<i>La Paloma 43</i>	Jose Cuervo Tradicionale, Licor 43 and fresh lemon, grapefruit and soda over ice	16.5
<i>Jalisco Sling</i>	Like the classic from Singapore...this time with 1800 Blanco, Dom Bénédicte, Cointreau and Cherry Brandy shaken with fresh lime and pineapple served tall over ice	17.0
<i>Pink Panther</i>	Herradura Silver and Pama Pomegranate Liqueur with pineapple, fresh lime and grenadine – shaken and served martini style	16.5

## Sangria

		1 Lt	1/2 Lt	GI
<i>Amigos Traditional</i>	Red Wine, orange juice and lemonade served over ice with fresh citrus fruit	24.0	13.0	7.5
<i>Amigos Agave</i>	Red or White Wine with fresh citrus fruits, soda and a good dose of El Jimador Tequila, sweetened with Agave Nectar	30.0	16.0	9.5
<i>Gin &amp; Sangria Sling</i>	Muddled mixed berries and orange with gin, red wine, and cinnamon topped with dry ginger and crushed ice			12.5
<i>Sangria Blanca</i>	Sparkling white wine with a splash of Pimm's, fresh citrus fruit and cucumber topped with soda and orange juice, served over ice			11.5
<i>Strawberry &amp; Mint Rosé</i>	Rosé Wine with fresh strawberries and torn mint, Wyborowa Rose Vodka with a hint of brandy and soda.			15.5
<i>Apple &amp; Feijoa</i>	White wine with fresh green apple, 42 Below Feijoa Vodka and Midori with a hint of cinnamon and ginger with soda over ice			15.5
<i>Green Apple &amp; Lychee</i>	White wine with Elderflower, fresh green apple and lychee, topped with soda over ice			15.5

### Classic Margaritas

<i>Marg Originale</i>	El Jimador Reposado and Triple Sec with fresh lime and lemon - Shaken and served over ice with a salt rim	14.5
<i>Grand Gold</i>	Big Bold Marg with 1800 Añejo, Grand Marnier and plenty of fresh lime and lemon over ice with a salt rim	16.5
<i>Apache</i>	Vintage Tequila Cocktail. Herradura Reposado and Grand Marnier shaken with a dark Agave Nectar, fresh lime and a good dash of Angostura Bitters. Strained and served martini style	17.0
<i>Cadillac</i>	Smooth combination of Herradura Añejo, Cointreau, fresh lime, lemon and agave nectar - shaken and served over ice with a salt rim	18.0
<i>Pink Cadillac</i>	Herradura Silver and Cointreau shaken with cranberry and fresh lime, served over ice with a sugar rim	17.0

### Signature Margaritas

<i>Passion</i>	El Jimador, Triple Sec and Passionfruit shaken and served over ice with a sugar rim	15.5
<i>Fig Spice</i>	Gran Centenario Reposado and Tuaca, shaken with smashed caramel figs, fresh lime and ginger spice syrup	17.0
<i>Plum &amp; Cinnamon</i>	Plums with cinnamon, El Jimador, Tuaca and Grand Marnier – shaken and served with a cinnamon sugar rim	16.5
<i>Apple Diablo</i>	Herradura Añejo and Grand Marnier with fresh apple, ginger and lime muddled with a hint of chilli – shaken and strained	18.0

### Frozen Margaritas

		1 Lt	1/2 Lt	GI
<i>Lime</i>	El Jimador, Triple Sec, lime and lemon	42.0	23.0	12.5
<i>Strawberry</i>	El Jimador, Strawberry liqueur, strawberries and lemon	48.0	27.0	15.0
<i>Mixed Berries</i>	El Jimador, Chambord, mixed berries and lemon	52.0	29.0	16.0
<i>Midori</i>	El Jimador, Midori, lime and lemon	46.0	25.0	13.5
<i>Banana</i>	El Jimador, Banana liqueur, banana and lemon	48.0	26.0	14.5

## Rum

<i>Mojito</i>	Havana Club Blanco with plenty of mint, fresh lime and little sugar	16.5
<i>Pama Mojo</i>	Pama Pomegranate Liqueur, Havana Club Blanco, fresh mint, lime and sugar with soda	17.5
<i>Strawberry Rum Spice</i>	Havana Club Añejo Especial and Strawberry Liqueur stirred through crushed strawberries and cinnamon- with Fee Bros Original Bitters and ginger ale over crushed ice	17.0
<i>Frozen Daquiri's</i>	Your choice - blended with ice, Bacardi Rum, fruit and liqueurs. Lychee Lime and Coconut, Passionfruit, Strawberry or Banana	16.5
<i>Rum n Raisin</i>	Havana Club Añejo Reserva, Dark Crème de Cacao and Frangelico, blended with raisins soaked in an aged rum and cinnamon syrup, blended with cream and finished with grated nutmeg	17.0

## Cachaça

<i>Caipirinha</i>	Sagatiba Pura Cachaça with fresh lime and sugar over ice	16.5
<i>Passion Caipirinha</i>	Sagatiba Velha Cachaça shaken with palm sugar and passionfruit with fresh lime over ice	17.0
<i>Amigos Carnivale</i>	Sagatiba Pura Cachaça and seasonal fruits stirred with fresh lime and sugar over ice	17.0
	Or try a jug of any...	48.0

## Pisco

<i>Pisco Sour</i>	Pisco shaken with fresh pressed lime, sugar syrup and egg white finished with a few drops of Angostura Bitters	16.5
<i>Pisco Plum Sour</i>	Pisco and Plum Pisco Liqueur shaken with a little cinnamon, pressed fresh lime, egg white and Angostura Bitters	16.5

## **Gin**

<i>Sloe Gin Fizz</i>	Plymouth Gin and Plymouth Sloe Gin with fresh lemon and soda served tall over ice	15.0
<i>Gin Lychee Tumble</i>	Lychees and lime with Gin, Lychee liqueur and Lillet Blanc with cucumber and a splash of soda over ice	16.5
<i>Smashed Fairy</i>	Perfect anytime refresher - Gin and a little La Fée NV Absinth, shaken with muddled fresh lime, coriander and ginger – topped with pineapple juice and served tall over ice	16.5

## **Vodka**

<i>Maracuja</i>	Wyborowa Vodka, Peach liqueur and passionfruit with a squeeze of lemon. Shaken and served martini style	16.5
<i>Berry Caipiroska</i>	Zubrowka Vodka, Chambord and raspberry puree with mixed berries and lime over ice	17.0
<i>Spring Fling</i>	Crushed mint and cucumber stirred with Zubrowka Vodka, Cointreau, and Aperol - topped with grapefruit juice and soda - served tall over ice	16.5
<i>Honeyed Bananas</i>	42 Below Manuka Honey Vodka, Banana liqueur, caramel and cream. Shaken and served martini style with a slick of honey	16.5
<i>Miss Money Penny</i>	Frangelico, 42 Below Manuka Honey Vodka shaken with a little caramel and a squeeze of lemon - Martini Style	16.5
<i>Minty Guava Mama</i>	Wyborowa Vodka, Pama Pomegranate Liqueur with guava nectar, fresh lime and mint with a little chilli	17.5

<b>Wine</b>		<b>Btl</b>	<b>GI</b>
<i>Sparkling</i>	Bay of Stones Sparkling Chardonnay <i>Regional, SA</i>	28.0	7.0
<i>White</i>	Montana Sauvignon Blanc <i>Marlborough, NZ</i>	38.0	9.0
	Santa Rita 120 Sauvignon Blanc <i>Lontue Valley, Chile</i>	36.0	8.5
	Wild Oats Sauvignon Blanc Semillon <i>Regional, WA</i>	34.0	8.0
	Montana Pinot Gris <i>Marlborough, NZ</i>	38.0	9.0
	Bay of Stones Chardonnay <i>Regional, SA</i>	28.0	7.0
	Trumpeter Chardonnay <i>Mendoza Valley, Argentina</i>	40.0	9.5
	Footbridge Riesling <i>Regional, SA</i>	34.0	8.0
<i>Red</i>	Montana Reserve Pinot Noir <i>Marlborough, NZ</i>	40.0	9.5
	Valdivieso Merlot <i>Central Valley, Chile</i>	36.0	8.5
	Robert Oatley Cabernet Merlot <i>Regional, WA and NSW</i>	34.0	8.0
	Wyndham Estate 444 Cab Sauvignon <i>Regional, SA</i>	34.0	8.0
	Bay of Stones Shiraz <i>Regional, SA</i>	28.0	7.0
	Scuttlebutt Shiraz Cabernet <i>Margaret River, WA</i>	36.0	8.5
	George Wyndham Shiraz <i>Regional, SA</i>	38.0	9.0
<i>Port</i>	Morris Black Label Old Tawney Port <i>Rutherglen, NSW</i>		9.0
<b>Beer</b>	Corona 4.6% <i>Mexico</i>		8.8
	Sol 4.6% <i>Mexico</i>		8.5
	Dos Equis Lager 4.6% <i>Mexico</i>		8.5
	Nova Schin 4.7% <i>Brasil</i>		8.8
	Imperial 4.6% <i>Costa Rica</i>		8.8
	Stella Artois 4.9% <i>Belgium</i>		9.0
	Boags Premium 5.0% <i>Australia</i>		8.0
	Cascade Light 2.7% <i>Australia</i>		7.5

## Non Alcoholic Cocktails

<i>Neo Toltec</i>	Strawberries, ice-cream and lemonade blended with ice	9.0
<i>Cactus Can</i>	Sweet and refreshing blend of fruit juices with fresh lime	9.0
<i>Virgin Mojito</i>	Muddled fresh lime, mint and a little sugar with soda over crushed ice	9.5
<i>Aztec Sea</i>	A blend of tropical juices with coconut syrup and cream	9.5
<i>Plum Zinger</i>	Plum and cinnamon shaken with a little ginger, lime and topped with dry ginger ale and grenadine syrup	10.5
<i>Virgin Colada</i>	Pineapple, coconut syrup and cream shaken	9.0
<i>Raspberry &amp; Passion</i>	Passionfruit and raspberry puree shaken with lime, mango juice and topped with lemonade	10.5
<i>Virgin Daiquiri's</i>	Your choice of lemon, lime, strawberry, lychee or banana, blended with ice	9.5

## Cold Drinks

<i>Soft Drinks</i>	Coke, Diet Coke, Coke Zero, Sprite, Lift, Fanta, Mineral Water, Ginger Ale, Soda or Tonic Water	3.9
<i>Bottled Water</i>		3.9
		1 Lt 1/2 Lt Gl
<i>Mexican Punch</i>	Our own sweet and refreshing mixture of tropical fruit juice	16.0 8.0 4.5
<i>Juices</i>	Orange (organic), Mango, Pineapple, Apple, Guava, Cranberry, Grapefruit or Tomato	4.5
<i>Iced Drinks</i>	Iced Teas - Lemon, Peach or Raspberry	6.0
	Iced Coffee - Chocolate or Mocha	6.5
<i>Hot Drinks</i>	Espresso, Long Black, Flat White, Café-latte, Cappuccino or Short / Long Macchiato <i>Soy milk extra .30</i>	3.6
	Hot Chocolate, Mocha	4.0
<i>Teas</i>	English Breakfast, Earl Grey, Madagascar Vanilla, China Jasmine, Lemongrass and Ginger, Organic Peppermint, Chai - pot or latte style	4.9

