

TAPAS

GUACAMOLE.....\$13
Avocado, onion, tomato, coriander and corn chips (V, GF)

CALAMARI FRITO **BEST SELLER**.....\$19
Fried squid - Spiced marinated squid with salsa verde 🌶️

CHICHARRÓN **STAFF PICK**.....\$23
Crispy pork bites with salsa fresca and guacamole (GF, DF)

FRIED CAULIFLOWER.....\$15
Grilled corn, almonds, raisins with sweet & spicy sauce (V, Contains Nuts) 🌶️

JALAPEÑO BITES **CHEF'S FAVOURITE**.....\$19
Crumbed jalapeños, mozzarella, pickled onions and lime crema (VE) 🌶️🌶️

FRIED CHICKEN WINGS.....\$20
Secret spice, crispy shallots served with spicy mango mayo (GF) 🌶️

CHIPA **MUST TRY!**.....\$16
South American Cheesy Bread, served with chimichurri (GF, Vegan on request) 

SIZZLING HOT CORN.....\$14
Sweet corn, tajin, mozzarella, and crema, served with corn chips (VE, GF)

MARINATED GREEN OLIVES.....\$10
Lemon and orange, arbol chilies and oregano (V)

POLENTA FRITA.....\$14
Fried cornmeal with spiced salt and vegan pesto mayo (Contains nuts, V, GF)

SWEETS

CHURROS.....\$14
With burnt coconut caramel and chocolate hazelnut

CECILIA'S FLAN **MUST TRY**.....\$14
Egg-based custard, cream and burnt caramel sauce

MAINS

AVAILABLE FROM 4PM

ASADA.....\$38
Marinated grilled beef steak 250g, fries, salad with lime and mango dressing, chimichurri and sweet & spicy mango sauce on the side (GF, DF).

BURRITO RICE BOWL.....\$29
Brown rice, beans, pico de gallo, cheese, green olives, grilled corn, with salsa fresca and tortilla (Beef/Cauliflower-VE-V on request) **MUST TRY**

AREPAS.....\$26
Stuffed cornmeal patties, grilled chicken, beans, cheese, guacamole, roasted corn and salsa verde (GF, V on request)

GARDEN SALAD **CHEF'S FAVOURITE**.....\$25
Brown rice, corn chip dust, cherry tomato, pickled onions, cucumber, mesclun, guacamole, with lime and mango dressing topped with crispy shallots (GF, V) **(+Grilled Chicekn +\$8)**

TACOS (TWO)

choice of sauce:
Mild (It's okay) 🌶️
Medium (Not So Hot) 🌶️🌶️
Hot (You're type of Hot) 🌶️🌶️🌶️
Super-Hot (Just like you) 🌶️🌶️🌶️🌶️

PORK ADOBO.....\$22
Marinated Pork with compressed pineapple, pickled onions and crackling dust (DF, GF)

EL POLLO **STAFF PICK**.....\$22
Grilled Chicken, pickled onion, coriander, shredded lettuce, cucumber with lime crema (GF)

CAULIFLOWER.....\$22
Fried cauliflower marinated with sweet soy and oregano, cheese, mesclun and pico de gallo (GF, VE, V on request)

BEEF BARBACOA **TOP SELLER**.....\$22
Slow-cooked marinated Beef, beans, guacamole cheese, onion and coriander (GF)

SMOKEY PRAWNS **CHEFS PICK**.....\$22
Marinated with cajun spice, crispy shallots, corn salsa, onions and mango mayo (GF)

  ELBARRIOWELLINGTON

PLEASE BE AWARE: A 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

PICADAS

SHARING PLATTERS

SERVES 3-5 PEOPLE

CLASSIC PICADA.....\$75

Jalapeño bites with lime crema, Fried squid and salsa verde, Chicken nibbles, Quesadilla with salsa fresca, Chipa and chimichurri, Sizzling hot corn with corn chips, Marinated green olives, Ham and cheese Empanada.

VEGAN PICADA.....\$75

Vegan nuggets with vegan mayo, Polenta frita, Falafel bites and pesto, Pan de la casa, Cauliflower glazed with sweet and spicy sauce and almonds, Guacamole with corn chips, Marinated green olives, Vegan Champis Empanada with chimichurri.

TAQUIZAS.....\$85

Serve with 6 Tortillas
Beef barbacoa, slow-cooked pork, grilled chicken and fried cactus. Served with tortillas, guacamole, pico de gallo, pickled onions and your choice of Three (3) salsas

DESSERT PLATTER.....\$35

Six churros with burnt coconut caramel and chocolate hazelnut sauce. Six chocolate fudge brownies served with dulce de leche and topped with half cherries

SIDES

FRIES.....\$12
Aioli and tomato sauce (VE, V on request)

STONER FRIES **BEST SELLER**.....\$18
Bacon, cheese, pico de gallo, jalapeño and secret sauce (GF)

PICO DE GALLO.....\$6
A salsa made with onion, tomato, coriander, and lime (V, GF)

SALSA.....\$1.50
Mild 🌶️ / Medium 🌶️🌶️ / Hot 🌶️🌶️🌶️ / Super-Hot 🌶️🌶️🌶️🌶️
Spicy Mango Salsa 🌶️🌶️🌶️ / Spicy Mango Mayo 🌶️🌶️
Lime Crema / Salsa Fresca / Secret Sauce / Chimichurri

TORTILLA.....\$4
2x tortilla

COCKTAILS

MARGARITA

Tequila Reposado, Triple sec, Lime, Agave. Such a classic!

CAIPIROSKA

Vodka, Brown Sugar & Fresh Lime Juice.

TEQUILA SUNRISE

Tequila Reposado, Orange, Grenadine, Happiness

MOJITO

The Cuban original! White Rum, Mint, Lime, Brown sugar

ESPRESSO MARTINI

Kiwi fav! Vodka, Coffee, Kahlua, touch of Vanilla!

LONG ISLAND ICED TEA

Everything! Vodka, Gin, White rum, Tequila, Triple sec, Lemon, Coke

BEER

ASAHI SUPER DRY

Japanese Rice Lager, 5%

PACIFICO

Mexican Lager 4.4%

MOCKTAILS

ANGELCOLADA

Pineapple, Coconut & Cinnam-on fire!

NOJITO

Best in town, Mint, Lime, Brown Sugar & Soda

WHAT'S ON

BOOK YOUR NEXT EVENT WITH US

Party coming up?

Book with us!

Email us at

fun@epichospitality.nz

Ask us about bespoke food and venue packages for your event or function.



BOOK A COCKTAIL MASTERCLASS

Enjoy a sangria drinks reception. **Come behind the bar to make a classic cocktail of your choosing.** Round off the 90 minutes class with interactive games to get everyone in the party spirit



\$59



**A
O
O
E**