

# FOOD MENU

## TAPAS

**Guacamole.....\$15**

Avocado, onion, tomato, coriander and corn chips (V, GF)

**Marinated Green Olives.....\$10**

Lemon, lime and orange, arbol chilies and oregano (V)

**Calamari Fritos.....\$19**

Spiced marinated squid with salsa verde (DF)

**Chicharrón.....\$23**

Triple cooked crispy pork with salsa fresca, guacamole and crackling dust (GF, DF)

**Fried Cauliflower.....\$15**

Roasted corn with tajin, almonds, raisins, sesame with sweet & spicy sauce (V, Contains nuts)

**Jalapeño Bites.....\$19**

Crumbed jalapeños, mozzarella, served with salsa fresca (VE)

**Fried Chicken Wings.....\$21**

Secret spice, served with spicy mango mayo (GF)

**Sizzling Hot Corn.....\$14**

Roasted sweet corn, tajin, mozzarella and crema, served with corn chips (VE,GF)

**Polenta Frita.....\$14**

Fried cornmeal with spiced salt and sweet and chilli sauce (V, GF)

**Nachos.....\$20**

Corn chips, red salsa, coriander, guacamole, spicy mango mayo, jalapeno, roasted corn with tajin, cheese and red salsa

+ \$5 add meat (Beef, Chicken, Pork)

## MAINS

**Asada.....\$35**

Marinated grilled beef sirloin served with fries, salad with lime and mango dressing, chimichurri and spicy mango mayo sauce (GF DF)

**Burrito Rice Bowl.....\$29**

Brown rice, beans, salsa, cheese, green olives, cheese, grilled corn, with salsa fresca (beef/cauliflower-VE-V on request)

**Garden Salad.....\$25**

Brown rice, corn chip dust, cherry tomato, pickled onions, cucumber, mesclun, guacamole, with lime and mango dressing (GF, V) + **grilled chicken \$8**

**Classic Quesadilla.....\$18**

Cheese, salsa and coriander served with salsa fresca **beef + \$3**

## TACOS

### Your choice of sauce

Mild (It's okay)

Medium (Not So Hot)

Hot (Your type of Hot)

**Pork.....\$22**

with compressed pineapple, pickled onions, coriander and crackling dust (DF, GF)

**El Pollo.....\$22**

Shredded chicken, pickled onion, coriander, shredded lettuce, cucumber with spicy mango mayo (GF)

**Cauliflower.....\$22**

Fried cauliflower marinated with sweet soy and oregano, cheese, mesclun and red salsa (GF, VE, V on request)

**Beef Barbacoa.....\$22**

Slow-cooked marinated beef, beans, cheese, onion and coriander (GF)

# PLATTERS

Serves 3-5 people \$75



## Picada Platter

- Jalapeño bites with salsa fresca
- Fried squid and salsa verde
- Chicken nibbles
- Cheese quesadilla with salsa fresca
- Beef quesadilla
- Polenta frita
- Sizzling hot corn with corn chips
- Marinated green olives

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## Vegan Platter

- Vegan nuggets with vegan mayo
- Polenta frita
- Falafel bites and pesto
- Cucumber sticks
- Four bean dip and corn chips
- Cauliflower glaze with sweet and spicy sauce
- Guacamole and corn chips
- Marinated green olives

# SIDES

**Just Fries.....\$12**  
Aioli and tomato sauce  
(VE, V on request)

**Stoner Fries.....\$18**  
Bacon, cheese, onion, tomato, coriander,  
jalapeño, medium salsa and secret  
Epic sauce (GF)

**Pico de Gallo.....\$5**  
Salsa made with fresh onion, tomato,  
coriander, and lime

**Tortilla x2.....\$3**

**Extra Salsas.....\$1.50**

Mild (It's okay)

Medium (Not So Hot)

Hot (Your type of Hot)

Aioli/Ketchup

Salsa Fresca

Chimichurri

# SWEETS

**Churros.....\$14**  
With chocolate hazelnut sauce

**Cecilia's Flan.....\$14**  
Egg-based custard, cream and  
burnt caramel sauce

# KIDS MEALS

**Quesadillas.....\$12**  
Mozzarella and cheddar with salsa verde  
add beef + \$4

**Tacos.....\$11**  
Beef, Chicken or Pork  
Cheese, shredded lettuce and salsa verde  
served with corn chips on side

