

EL GUAPO

... CANTINA ...

CHIPS AND DIPS \$15

GUACAMOLE (GF,V) 

AVOCADO DIP, TOPPED WITH PICO DE GALLO, JALAPENOS AND QUESO FRESCO. SERVED WITH CORN CHIPS.

QUESO (GF,V) 

WARM CHEESE DIP, TOPPED WITH PICO DE GALLO, JALAPENOS AND QUESO FRESCO. SERVED WITH CORN CHIPS

FRIJOLES (GF,V)

TRADITIONAL BLACK BEAN DIP, TOPPED WITH PICO DE GALLO, JALAPENOS AND QUESO FRESCO. SERVED WITH CORN CHIPS

TOMATO SALSA (GF,V)

TOPPED WITH JALAPENOS AND QUESO FRESCO. SERVED WITH CORN CHIPS.

TRIO OF DIPS (GF,V) **\$40**

CHOOSE ANY THREE OF OUR DELICIOUS DIPS. SERVED WITH CORN CHIPS. 4+ PEOPLE RECOMMENDED

DIP SAMPLER (GF,V) **\$24**

WANT TO TRY THEM ALL?

STARTERS

ALBONDIGAS (GFO) +\$2  **\$15**

TRADITIONAL BEEF AND PORK MEATBALLS BRAISED IN A TOMATO-BASED STOCK WITH A HINT OF CHIPOTLE AND HERBS. TOPPED WITH PICO DE GALLO AND QUESO FRESCO. SERVED WITH TORTILLAS

MINI CHIMICHANGA **\$15**

A STARTER SIZED, DEEP-FRIED BURRITO FILLED WITH PROTEIN, CHEESE, PICO DE GALLO AND CORN SALSA, TOPPED WITH SALSA BORRACHA AND MEXICAN CREMA. **GROUND BEEF, CHICKEN OR BEANS**

CHILE RELLENOS (GF,V) **\$15**

OVEN ROASTED GRILLED JALAPENO PEPPERS, STUFFED WITH CREAM CHEESE, RICE ONIONS AND CAPSICUM

JALAPENO POPPERS (V) **\$15**

JALAPENOS STUFFED WITH CREAM CHEESE COATED IN BREADCRUMBS AND FRIED. SERVED WITH CHIPOTLE MAYONNAISE

ELOTE (GF,V)  **\$15**

CHARRED FRESH CORN, COATED IN CHIPOTLE MAYONNAISE, TAJIN SEASONING AND GRATED MANCHEGO CHEESE.

QUESADILLA (GFO +\$1)

A LARGE FLAT TOASTED WHEAT TORTILLA WITH CHEESE, PICO DE GALLO, CORN SALSA, SAUCE AND MEXICAN CREMA. SERVED WITH A SIDE SALAD AND A LIME WEDGE. (V)

CAMARON (GF) **\$18**

CORN TOSTADAS WITH MARINATED, CHARRED PRAWNS, CHIPOTLE MAYO AND GUACAMOLE.

EMPANADAS (GF) **\$15**

FRIED CORN PASTRIES WITH MEXICAN CREMA AND YOUR CHOICE OF FILLING **MUSHROOM (V) OR CHICKEN AND CAPSICUM**

CACTUS OR BEANS WITH SALSA BORRACHA \$17

BEEF WITH SALSA BORRACHA \$19

CHICKEN WITH CHIPOTLE MAYO \$19

TACOS

TWO (2) PER SERVE. GLUTEN FREE OPTION +\$2

AL PASTOR  **\$17**

MARINATED, SLOW COOKED PORK BELLY TOPPED WITH PINEAPPLE SALSA AND QUESO FRESCO

PESCADO (NO GF OPTION) **\$17**

CRUMBED AND FRIED WHITING WITH CABBAGE, CHIPOTLE MAYONNAISE, BABY RADISH AND CORIANDER

BARBACOA **\$17**

MARINATED LAMB ON A BED OF CABBAGE, TOPPED WITH SALSA BORRACHA, CORIANDER, RADISH AND SERVED WITH A LIME WEDGE

POLLO **\$17**

CHICKEN POACHED IN ORANGE JUICE, AGAVE AND MILD CHILLI WITH CABBAGE, CHIPOTLE MAYONNAISE, MOJO ONION, QUESO FRESCO AND TAJIN SEASONING

TACOS DE CAMARONES **\$17**

MARINATED PRAWNS ON A BED OF GARLIC, AND CORRIANDER LIME SLAW TOPPED WITH AVOCADO AND QUESO FRESCO AND A LIME WEDGE

NOPALES (VG) **\$15**

BRINED CACTUS AND BLACK BEANS TOPPED WITH SALSA BORRACHA, PICO DE GALLO AND TOASTED PEPITA SEEDS

HONGOS (V) **\$15**

ROASTED FIELD MUSHROOMS TOPPED WITH MEXICAN CREMA, CORN SALSA, PICO DE GALLO, SHALLOTS AND MANCHEGO CHEESE.

TACOS DE PAPA (V) **\$15**

CRISPY SEASONED SWEET POTATOES WITH BLACK BEANS, MEXICAN CREMA, QUESO FRESCO AND CORIANDER.



SIGNATURE DISH

MAINS

GIANT CHIMICHANGA

DEEP-FRIED BURRITO STUFFED WITH YOUR CHOICE OF FILLING, GRATED CHEESE, MEXICAN RICE, PICO DE GALLO AND CORN SALSA. TOPPED WITH SALSA BORRACHA, MEXICAN CREMA AND JALAPENOS.

BEAN \$26 (V)

BEEF OR CHICKEN \$28

ARROZ A LA MEXICANA (GF)

MEXICAN RICE, CAPSICUM, ONION, AND YOUR CHOICE OF HOUSE MARINATED PROTEIN. TOPPED WITH PICO DE GALLO, CORN SALSA, SHALLOTS AND JALAPENOS. TOPPED WITH SALSA BORRACHA AND MEXICAN CREMA. SERVED WITH A LIME WEDGE.

ADOBO MARINATED MUSHROOMS \$26

MARINATED STEAK \$28

MARINATED CHICKEN BREAST \$28

BURRITO

THE TRADITIONAL MEXICAN WRAP STUFFED WITH YOUR CHOICE OF PROTEIN, SHREDDED CABBAGE, MEXICAN RICE, GRATED CHEESE, PICO DE GALLO, CORN SALSA, SALSA AND MEXICAN CREMA.

BEAN WITH SALSA BORRACHA \$25

GROUND BEEF WITH SALSA BORRACHA \$27

CHICKEN WITH CHIPOTLE MAYO \$27

STEAK WITH SALSA BORRACHA \$28

ADD CRUNCHY CORN CHIPS \$1

CARNE ASADA (GF)

\$38

FLAME GRILLED, MEXICAN SPICED DRY RUB 300G NEW YORK STRIP LOIN, SERVED WITH PATATAS BRAVAS, SALAD, MEXICAN CREMA AND A LIME WEDGE.

NACHOS (GF)

CRUNCHY CORN CHIPS PILED HIGH WITH MELTED CHEESE, PICO DE GALLO, SHALLOTS & MEXICAN CREMA WITH YOUR CHOICE OF FILLING.

BEANS +\$24 (V)

CHICKEN OR BEEF +\$26

POLLO ASADO (GF)

\$36

FLAME GRILLED, HOUSE MARINATED CHICKEN BREAST, SERVED ON A BED OF A TOMATO AND CAPSICUM ENRICHED RICED, SERVED WITH OUR SIGNATURE QUESO SAUCE AND A LIME WEDGE.

ENCHILADAS (GF) +\$2

STUFFED AND BAKED TORTILLAS, TOPPED WITH SALSA, CHEESE, CORN SALSA, PICO DE GALLO AND GUACAMOLE.

BEANS & SALSA BORRACHA \$26 (V)

BEEF & SALSA BORRACHA \$28

CHICKEN & SALSA VERDE \$28

FAJITAS (GFO) +\$2



OUR HOUSE SPECIALTY! A SIZZLING PLATE OF A HOUSE MARINATED TOPPING, WITH SAUTÉED CAPSICUM & ONIONS. SERVED WITH SALSA, GUACAMOLE, MEXICAN CREMA, CHEESE AND FLOUR TORTILLAS.

ADOBO MARINATED MUSHROOMS \$28

MARINATED CHICKEN BREAST \$32

MARINATED RUMP STEAK \$32

ANNATTO SEED MARINATED PRAWNS \$34

OR

TRY A MIXED FAJITA (MAX OF 2) +\$2

ALBONDIGAS (GFO) +\$2



\$26

A MAIN SIZE PORTION OF OUR TRADITIONAL BEEF AND PORK MEATBALLS BRAISED IN A TOMATO-BASED STOCK WITH A HINT OF CHIPOTLE AND HERBS. TOPPED WITH PICO DE GALLO AND QUESO FRESCO. SERVED WITH TORTILLAS

DESSERTS \$15

CHURROS (V)

DEEP-FRIED MEXICAN DONUT-LIKE PASTRY WITH HOUSE-MADE SALTED CARAMEL SAUCE.

ADD: CHILLI CHOCOLATE SAUCE +\$1

ADD: ICE CREAM +\$2

XANGOS (V)



HOUSE-MADE, DEEP-FRIED STRAWBERRY CHEESECAKE FLAVOURED CHIMICHANGA, SERVED WITH ICE CREAM AND BERRY TOPPING

EXTRAS

BLACK BEANS	\$2
VEGAN CHEESE	\$2
PICKED JALAPENOS	\$2
GUACAMOLE	\$3
EXTRA (5) TORTS/CHIPS	\$3



SIGNATURE DISH

10% SURCHARGE SUNDAYS AND 15% PUBLIC HOLIDAYS
10% SURCHARGE FOR GROUPS OVER 12 NOT ON A FUNCTION MENU
CAKEAGE \$2 PER PERSON

SIDES

BLACK BEANS	\$4
MEXICAN RICE	\$4
MEXICAN SALAD	\$4
REFRIED BEANS	\$4