

Niño's (Children)

Poco Gringas	- Grilled Flour tortilla, filled with cheese	\$10
	- Add Beef, Chicken, or Veg	\$15
Piccolo Taco	(GF option +\$1)- Choice of either soft flour or corn tortilla, filled with Mexican Mince & Cheese, Served with Sour Cream, Pico, and Lettuce on the side	\$10
Cheese Nachos	(GF) - Corn Chips, with Mole & Cheese & baked	\$12
	-Add Beef Mince, Chicken, Veg Mix	\$6
Mini Burrito	- (GF option, DF option) Mexican Mince with cheese in a flour tortilla served with, Lettuce, Cheese, Pico, Sour Cream	\$12
Kids Meal Deal	- Juice, one of above, Ice cream	+\$5

Apertivos (Appetizers)

Totopos	(GF, V, Vegan) Fresh Corn Tortilla Chips, 4 x homemade Salsa's (hot sauces) with Guacamole	Pequeno	\$17
		Grande	\$20
Jaladas-	Roasted Jalapeño (poppers), Stuffed with Queso Crema, Coated in Breadcrumbs & Deep Fried. Served with Pico & Lime wedges	4 per serve	\$20
Corn Ribs	- (GF, Vegan option) 4 Corn Ribs dusted in chipotle powder then drizzled with Chipotle mayo and sprinkled with queso fresco & lime wedges		\$18
Camarones con Coco y Mango Habanero Salsa	- Deep fried Coconut Shrimp, served with a Mango Habanero Salsa, served with Pico & Lime wedges (I)	3 per serve	\$12
Ceviche De Vieiras	- (GF,Vegan option) Scallops cold cooked in fresh lime juice, tossed with fresh Pico De Gallo. Topped with cilantro & queso fresco. Served with (cooked on premises) corn chip and lime wedges. (I)		\$22

Antojitos de Cantina

All Tacos are 2 per serve and served on traditional 6" yellow Corn Tortillas with the filling of your choice on a bed of Cabbage. Topped with Salsa, Crema, Cilantro, Queso Fresco & lime wedges

Tacos de Calle

Choice of: Carne Arrachera (Pulled Beef), Pollo de Achiote (Chicken), Cerdo (Pulled Pork), Vegetariano 2 tacos per serve \$18

Tacos de Signature

2 tacos per serve

Nopales Marinated Cactus, panfried with Caramelised Onion, jalapeño & Pepper \$20

Baja Taco de Pescado – Ensenada –Mexican Battered Snapper (I) \$20

Gobernador Taco- Shrimp pan fried with onion & Poblano with Achiote. Served on a frilled flour tortilla on a bed of cheese and cabbage. Topped with tomatillo, crema, cilantro, queso fresco and pickled onion (I) \$25

Tostada (GF, V, Vegan Opt) - Crispy Corn tortilla, layered with Black Beans, Guacamole, Camino salad, Crema, Cilantro & Queso Fresco with your choice of the taco fillings, excluding signature fillings!

2 Per Serve \$18

De Signature Camarones Chipotle Prawn (I) 2 Per Serve \$22

Tamales (GF, Vegan Opt) - Pork or Vegetable (Vegan) Masa wrapped in a corn husk- steamed, Served with Pico Salsa, Salsa Verde & Crema

2 Per Serve \$18

Taquitos (GF, V, Vegan Opt) – Rolled Corn Tortillas stuffed with either Carne Asada (beef), Pollo (chicken), Cerdo (pork) or Vegetariano, topped with Tomatillo salsa, Crema, Pico, Cilantro & Queso Fresco

2 per serve \$18

Salbutes (GF/Vegan Opt) Blue masa fried and layered with your choice of Pollo de achiote or vegetarian, cabbage, tomatillo salsa, cilantro, queso fresco & pickled onion

2 per serve \$18

Queso Fundido (GF option +\$2) Grilled Queso y Chorizo Served with 4 x Tortillas \$22

Comida Principale

(Main Meal)

Gringas con Pollo- (Veg & Vegan Option) Flour tortilla filled with Chicken, Cheese, Veggies, Mole & Chimichurri salsa toasted & topped with Tomatillo Verde, Crema, Pico, Cilantro & Queso Fresco \$26

Prawn Puff Tacos- (GF)- Chipotle Garlic Prawns nestled in our own handmade puff tacos, topped with a Mandarin & Pineapple salsa. Served on a bed of Lettuce, topped with Crema, Cilantro, Queso Fresco & Lime wedges (M) 2 Per Serve \$38

The Following served with Camino Salad, Mexican Rice & Beans

Chiles en Nogada - (GF) Stuffed Poblano Chile (Can Be Spicy) Filled with Picadillo- a mixture of minced pork, peaches, pears, garlic, herbs & spices. Topped with a rich Walnut based cheese sauce with pomegranate and cilantro. Seasonally Available. \$36

Flauta (V, GF option +\$2, Vegan options) – Rolled Flour Tortilla fried, served with Tomatillo Verde, Crema & Queso Fresco. Choice of filling: Pollo (Chicken), Cerdo (Pork), Carne Arrachera (Beef) Vegetariano \$30

Burro (V, Vegan option, GF option +\$2) - Flour tortilla filled with Mole, Pico, Chipotle Salsa, Beans. topped with Jalapeño Verde, Crema, Pico, Cilantro & Queso Fresco

Filled with your choice of: -Pollo (chicken), Cerdo (Pork) or Vegetariano \$32

Carne Arrachera (beef) or Shrimp (I) \$36

Chimichanga (V, Vegan option)- a fried burrito stuffed with Beans & Queso, Topped with Jalapeño Verde, Crema & Pico, Cilantro & Queso Fresco.

Filled with choice of: Pollo (chicken), Cerdo (pork), Vegetariano \$36

Carne Asada (beef) \$38

The following served with sides of Camino Salad, Guacamole, Pico, Jalapeno Verde & Crema & 4 flour or corn tortillas

Lamb Barbacoa (GF option +\$2)- Lamb slow cooked in a special sauce for 12 hours, Shredded and served on a hot plate. \$42

Fajitas (V, GF option +\$2, Vegan option)- A Sizzling platter of Caramelised Onion topped with your choice of - Achiote Pollo (chicken) or Chipotle Vegetariano \$36
Chipotle & Garlic Shrimp(I) or Chimichurri Carne Asada (beef) \$39

Molcajete Mixto (serves 2) (GF option +\$4) Hot Molcajete filled with Tomatillo Verde sauce & grilled beef, chicken, prawns (I), chorizo, Poblano, Shallots & Haloumi. Served with 8 flour or corn tortillas \$94



Nachos- Classic (GF, Vegan Option)- Corn Chips, topped with Mole & Cheese, then Oven Baked. Served with Guacamole, Pico, Sour Cream

Small \$15

Large \$20

Nacho Extras: Carne de res Picanda (Beef mince), Pollo (Chicken), Vegetariano, Beans, Cerdo (pork) +\$8

Acompanamientos

(Side Dishes)

Frijoles	\$8,	Mexican Arroz	\$8,	Totopas	\$6
Guacamole	\$12,	Ensalada	\$6,	Sour Cream	\$6
Cheese	\$8,	Jalapeno	\$10,	In-house Sauces	\$8
Tortillas (4)	\$6,	Mains sides	\$8,	Fajita Sides	\$18

Vegan Cheese is made from Cashews

Postre

(Desserts)

Sopapillas - Flour Tortillas lightly fried & coated in Cinnamon cocoa sugar topped with a choice of Chocolate ganache or Salted Caramel or Mexican Cajeta +\$2. Finished with whipped cream & fresh fruit

Small -\$15, Large -\$19

Banana Flauta - (V, GF option+\$2, Vegan option)- a special banana wrapped in a Flour Tortilla lightly fried then coated in cinnamon sugar. Served in a glass of caramel & whipped cream \$18

Flan - (GF)- soft fresh citrus infused baked egg custard drizzled in toffee & topped with seasonal fruit \$16

Churros - (V) -A Mexican twist to the Spanish style donut, made right here by us. Deep fried and then lightly dusted in cinnamon sugar, and served with a shot of Chocolate ganache. 2 per serve \$18

Deep Fried Tequila Shots - (ID18+)-Lime Pound cake soaked an a shot of tequila, then lightly fried and coated in sugar. Served with a strawberry & lime wedge \$18

Sweet Tamales - (GF, Vegan) -Apple, Raisins & Walnuts with caramel, steamed in a parcel of pink masa (corn Flour) served with salted caramel, Strawberries & Vegan Yogurt \$18

Arroz con Leche de Coco - (GF, Vegan) - Rice cooked in coconut cream, with sultanas, cinnamon, vanilla, & lemon zest, Served with berries & vegan vanilla Yogurt \$14

Mexican Cajeta side \$6