



TACOS

1 X \$9⁰⁰ or 3 X \$24⁰⁰
(same filling)

SUADERO Estilo Ciudad de Mexico.
Beef brisket garnished with fresh coriander, cooked onion and salsa verde aguacate with tomatillo.

CALAMAR. Fried calamari, pico de gallo (tomato, onion, coriander, jalapeño chili), guacamole and salsa negra chiltepin.

PESCADO. Fried fish (fish of the day), fresh cabbage, pico de gallo (tomato, onion, coriander, jalapeno chili, salsa verde aguacate with tomatillo and salsa negra chiltepin)

VEGETARIANO. Nopales (cactus) and mushroom, fried beans, red onion, coriander, red radish, cucumber, cheese and salsa roja tomatillo & cinco chiles. (Vegan option available)

MILANESA. Crumbed chicken, nopales (cactus), pico de gallo (tomato, onion, coriander, jalapeño chili), salsa roja tomatillo & cinco chiles.

QUESO — TACOS

(Tacos with Oaxaca cheese)

1X\$11.⁵⁰ OR 3X\$30⁰⁰
(same filling)

- * **SUADEQUESO**
- * **NOPALQUESO**
- * **GOBERNADOR** (coming soon)
- * **MILA-QUESO**

TACO MAR & TIERRA

(The polemic one!) - **\$20⁰⁰**

Hand made tortilla, costra de Oaxaca cheese, porterhouse cooked with mother lard, prawns, rustic guacamole, salsa roja tomatillo & cinco chiles and salsa negra chiltepin.

TOSTADA REINA

TORRE DE MARISCOS - \$50⁰⁰

(suggested to be smashed for two people)

Cooked prawn, raw prawn, raw tuna, scallop, cucumber, red onion, avocado, salsa marisquera (soy, tomato, clamato (clam broth/tomato juice), cinco chiles tatemados, lime), salsa negra chiltepin, 4 tostadas.

DESSERT:

FLAN NAPOLITANO - \$12⁰⁰

DRINKS

AGUAS FRESCAS - \$8⁰⁰

JARRITOS - \$6⁰⁰

SOFT DRINKS - \$5⁰⁰

COMING SOON:

Tostada de mariscos
Coctel de camaron
Caldo de camaron
Burritos "El Columpio" style.
Cerveza, mucha cerveza

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