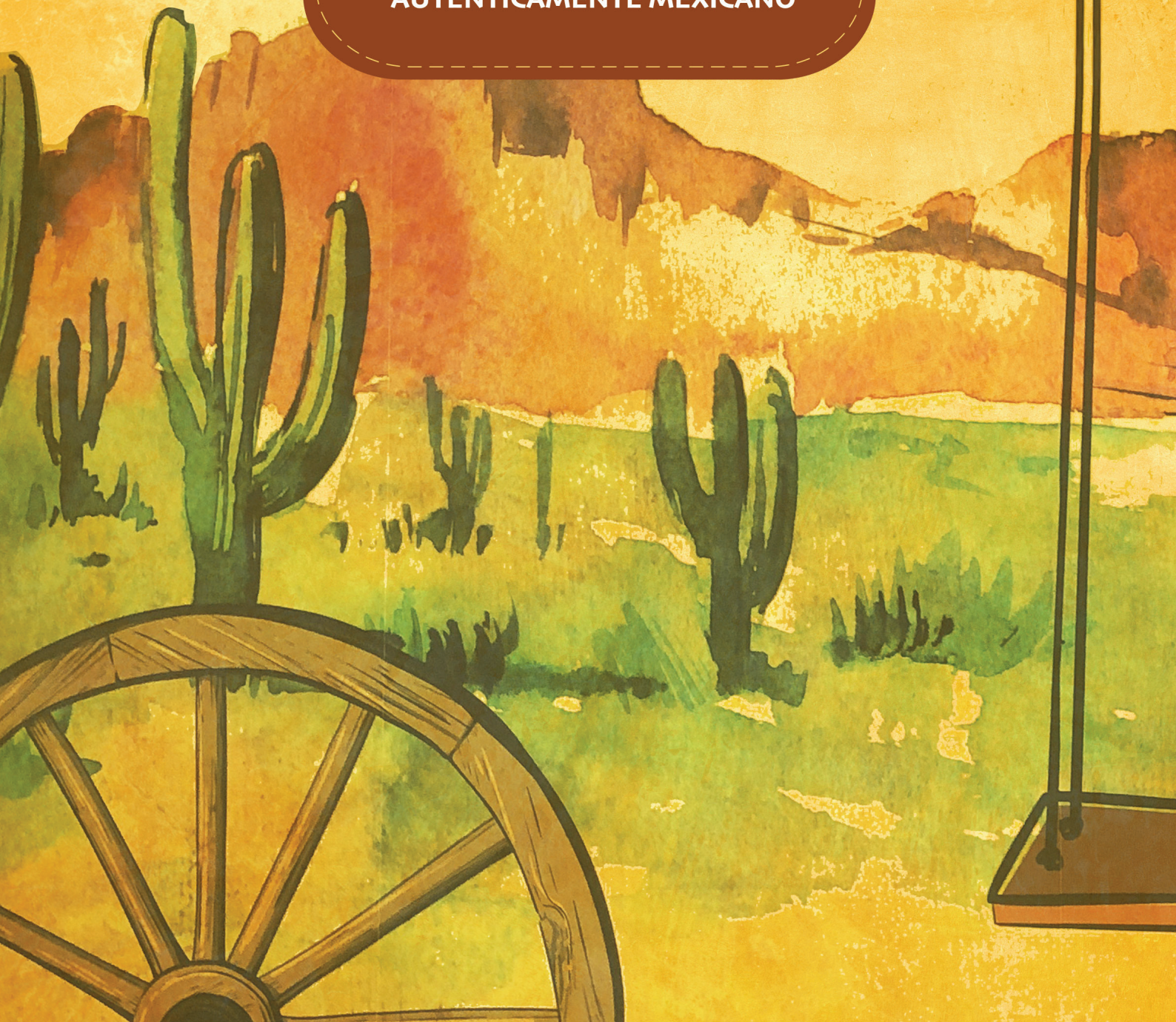




AUTENTICAMENTE MEXICANO



MENU

TACOS

White corn tortilla (GF)

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

PASTOR

Pork marinated with recado, guajillo chilli, specias, garnished with pineapple, red onion, and salsa de tomatillo

CHORIZO

Chopped Pork with spices (Australian pork) garnished with cooked onion and salsa de tomatillo

SUADERO

ESTILO CIUDAD DE MEXICO

Beef brisket garnished with fresh coriander, white onion, red radish, cucumber and salsa de tomatillo.

VEGETARIAN

Nopales (cactus) and mushroom with red onion, coriander, red radish, cucumber, cheese and salsa de tomatillo
(**VEGAN** option available)

BARBACOA ★

Friday to Sunday, until sold out

3 TACOS X \$28⁰⁰
+ CONSOME



CAMPECHANOS

Suadero and chorizo

1 X \$10⁰⁰ OR 3 X \$28⁰⁰
(same filling)

QUESO-TACOS

(WITH OAXACA CHEESE)

1 X \$11⁵⁰
OR 3 X \$30⁰⁰
(same filling)

- ★ SUADEQUESO
- ★ PASTORQUESO
- ★ CHORIQUESO
- ★ NOPALQUESO (VG)

TORTAS

Include chips and salsa valentina

TORTA DE CAMARON (prawns) - \$27⁰⁰

(Bolillo bread filled with Oaxaca cheese "costra", prawns, chipotle sauce, capsicum, onion, mayonnaise, coriander, tomatillo sauce)

TORTA DE SUADEQUESO - \$25⁰⁰

(Bolillo bread filled with Oaxaca cheese "costra", suadero (beef brisket), chipotle sauce, mayonnaise, red onion, coriander, tomatillo sauce)

TORTA DE PASTORQUESO - \$25⁰⁰

(Bolillo bread filled with Oaxaca cheese "costra", pastor (marinated pork), chipotle sauce, mayonnaise, red onion, coriander, tomatillo sauce)

TORTA DE CHORIQUESO - \$25⁰⁰

(Bolillo bread filled with Oaxaca cheese "costra", chorizo (pork), chipotle sauce, mayonnaise, red onion, coriander, tomatillo sauce)

TORTA DE CHILAQUILES - \$24⁰⁰

(Bolillo bread filled with fried beans, chicken or vegetarian chilaquiles, red onion, coriander, tomatillo sauce, sour cream, cheese)

TORTA DE TAMAL - \$17⁰⁰

(Bolillo bread filled with chicken, pork or vegetarian tamal, tomatillo sauce)



SIGNATURE DISHES



POZOLE

\$23⁰⁰

Traditional Mexican soup with special corn named hominy with chicken, pork or mix (chicken and pork), garnished with lettuce, red radish, white onion, oregano and sides of lime and mythical super hot chilli sauce.

Includes two tostadas (fried tortilla) with sour cream. (This dish includes almonds)

MAKE IT LARGE.

POZOLE GRANDE +\$6

(sprinkles of pork crackling, avocado, more meat and maiz pozolero, one more tostada) (This dish includes almonds)



GRINGAS

\$15⁰⁰

Flour tortilla, Oaxaca cheese and choose of filling (Pastor, suadero, chorizo, nopales, campechana). Contains gluten.



CHILAQUILES COSTILLA

\$28⁰⁰

Fried Tortilla (totopos), mild salsa de tomatillo and fresh jalapeno, sour cream, cheese and fried beans seasoned with chipotle and COSTILLA DE RES (thin rib-eye) cooked with mother lard.



CHILAQUILES

\$20⁰⁰

Fried tortilla (totopos), mild salsa de tomatillo and fresh jalapeno, sour cream, cheese and fried beans seasoned with chipotle.

Options: Chicken, chorizo or vegetarian

*Note: our chilaquiles style have crispy fried tortilla, they are not wet chilaquiles. Option for more salsa is available.



TAMALES

\$11⁰⁰

Mexican white corn dough filled with salsa de tomatillo and fresh jalapeno. Wrapped in corn leave. Options: Chicken, pork, or vegetarian.



TAMALES OAXAQUEÑOS

\$15⁰⁰

(subject to availability)

Mexican white corn dough filled with salsa or mole and meat wrapped in banana leaves.

SOPA AZTECA \$20⁰⁰

(available during cold months)

Fried crispy tortilla in spiced fresh tomato soup with chile guajillo, chile ancho, garnished with strips of chile cascabel, guacamole, sour cream, cheese.

+ ADD CHICKEN +\$3
VEGAN OPTION AVAILABLE



SIDES: SIDES PACK \$14⁰⁰



- 5 tostadas (fried tortilla)
- Guacamole
- Sour cream
- Fried beans
- Lime

JALAPENOS TATEMADOS \$4⁵⁰

GUACAMOLE (individual portion) \$3⁰⁰

FRIED BEANS (individual portion) \$3⁰⁰

SOUR CREAM \$2⁰⁰

EXTRA SALSA DE TOMATILLO \$3⁰⁰

TOSTADA EXTRA \$2⁰⁰

FREE SPICY SALSAS
AVAILABLE UPON REQUEST:

- * MANGO HABANERO
- * SOY HABANERO

DESSERTS



CHURROS \$12⁰⁰

Four hand-made churros with cinnamon sugar and chocolate sauce for dipping.

+ \$3⁰⁰ STRAWBERRIES



FLAN NAPOLITANO \$12⁰⁰

Egg based dessert, with condensed milk and cheese. It's delicious!!

DRINKS

AGUAS FRESCAS

HORCHATA OR JAMAICA

\$8⁰⁰ SMALL \$18⁰⁰ 1L

SOFT DRINKS

JARRITOS \$6⁰⁰

(Pineapple, Cola, Mango, Mandarinine, Guava, Lime, Fruit Punch)

MEXICAN COCA-COLA \$9⁵⁰

BOING (Mango, Guava) \$8⁰⁰

SIDRAL MUNDET \$8⁰⁰

SANGRIA SENORIAL \$8⁰⁰

COKE, COKE ZERO, FANTA, SPRITE, SPARKLING WATER \$4⁵⁰

CAFE DE OLLA \$9⁰⁰

Mexican style coffee
Friday to Sunday, until 2pm

MOCKTAILS

CANTARITO VIRGEN \$16⁰⁰

(Natural orange juice, citrus mix, tajin, soda water)

MOJITO ROSITA FRESITA \$16⁰⁰

(Berries mix, mint, lime, sugar)

JARRITO LOCO \$14⁰⁰

(Ice, fruit, chamoy, tajin, lime, any flavour jarrito)

SUERO/RUSA/LEVANTA MUERTOS \$10⁰⁰

(Lime, salt, ice, soda water)



COCKTAILS

CANTARITO \$22⁰⁰

(Tequila, natural orange juice, citrus mix, soda water)

MEZCALITA \$25⁰⁰

(Mezcal 400 conejos or similar, Options:

- Cucumber - ginger
- Jamaica
- Mango

CARAJILLO \$22⁰⁰

(Espresso and licor 43)

MOJITO ROJO GLASS \$25⁰⁰ JUG (1L) \$45⁰⁰

(Rum, mint, lime, berries mix, sugar, soda water)

CLERICOT GLASS \$14⁰⁰ JUG (1L) \$32⁰⁰

(Red wine, brandy, natural orange juice, fruit, lime soda water)

WEEKENDS COCKTAIL

(Every Friday, Saturday and Sunday night there is a new cocktail, ask our friendly staff!)

MARGARITAS \$25⁰⁰

(with tequila 1800, Don Julio blanco or similar)

- Traditional
- Spicy
- Seasonal flavour

TEQUILA OR MEZCAL SHOT \$18⁰⁰

VINO PAYTEN & JONES FROM YARRA VALLEY

PINOT NOIR Glass \$12⁰⁰ Bottle \$46⁰⁰

CHARDONNAY Glass \$12⁰⁰ Bottle \$46⁰⁰

TEMPRANILLO Glass \$12⁰⁰ Bottle \$46⁰⁰

MEXICAN BEERS

MODELO (can) \$10⁰⁰

SOL (LAGER) \$10⁰⁰

CAGUAMITA CARTA BLANCA \$11⁰⁰

VICTORIA \$13⁰⁰

MODELO ESPECIAL (glass) \$13⁰⁰

PACIFICO \$13⁰⁰

NEGRA MODELO \$13⁰⁰

CAGUAMA 1L \$26⁰⁰

Victoria, Modelo Especial, or XX Lager (subject to availability)

MICHELADAS +\$3 (served with any beer)

⚠ Food allergy notice. Food prepared in our restaurant may contain allergens. If you have a food allergy, please notify your server.

* Weekend and public holidays surcharges apply

* No split bill by item

@elcolumpiomelbourne

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