\$22

\$28

TACOS

Our Taco's are made with soft corn tortillas filled with salad, homemade salsa, sour cream and a sprinkle of cheese.

Choose between:

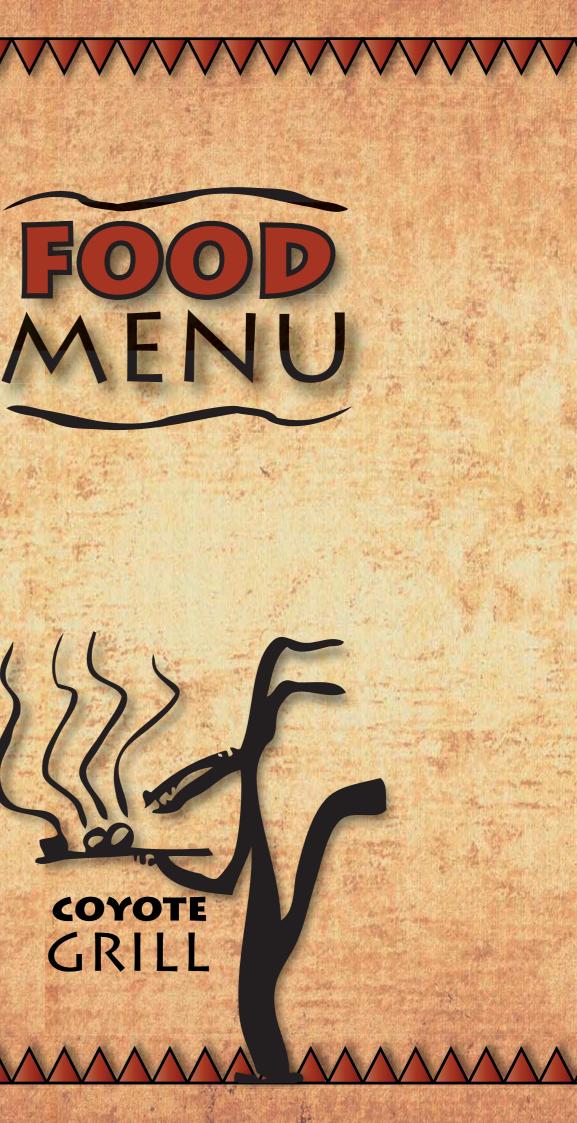
Chicken – Marinated in mild guijillo chilli and toasted spice.
Beef – Tender succulent pieces in a mulato chilli sauce.
Pulled Pork – Shredded and lightly flavoured with garlic and spice.
One Taco with Mexican rice and beans.
Two Tacos with Mexican rice and beans.

SIDES

House Salad – With balsamic dressing.	\$11
Black Beans – With melted cheese and salsa.	\$8
Mexican Rice – Pilaf rice flavoured with annatto.	\$8
Fries – With paprika salt and house made BBQ sauce.	\$10
Tortillas	\$1.5ea
Guacamole	\$3
Salsa	\$3
Sour Cream	\$3
Grated Cheese	\$3
Jalapeños	\$3

DESSERTS

Churros Mexican style doughnuts in cinnamon, Tequila and lemon syrup with vanilla ice cream.	\$16
Tres Leche A traditional Mexican sponge cake soaked in three milk glaze. Served with lime cream and toasted coconut.	\$12
Kaluah Coffee Topped with whipped vanilla cream and dusted with cinnamon.	\$14



DIPS

Tomato Salsa Fresh chopped tomatoes, coriander, jalapeños and lime. GF, V	\$14
Guacamole Avocado, tomato, chilli. Freshly made from ripe avocados everyday in house. GF, V	\$17
Queso Dip Cheese, chilli and Mexican oregano. GF, V	\$16
Dip Trio Try all three! GF, V	\$18
STARTERS	
Crispy Pork Belly With grilled pineapple and chilli syrup.	\$17
Queso Fundido A starter for two to share. Melted, grilled cheese with jalapeños, onions and coriander. Served with soft tortillas and salsa. V	\$18
Seafood Tostada Marinated and grilled seafood salad on a crispy corn tortilla with salsa verde. GF	\$18
MAINS	and the

	ES U.S.
Chilli Beef	\$28
Tender, succulent pieces of beef braised in a mild mulato chilli sauce. Served with	
Mexican rice, refried black beans and salad.	S USA
	C - and all
Nachos	\$23

Corn chips covered with melted cheese, drizzled with our delicious house made enchilada sauce. Topped with beans, guacamole and sour cream.

Want to add chicken or beef on top? Only \$5 extra!

GRIII

「日本の	Sizzling Fajitas Sautéed strips with authentic Mexican herbs and spices served with locally made flour tortillas, salsa, sour cream and guacamole. Please ask for gluten-free. Choose between: Chicken, Beef, Combo: Chicken & Beef or Vegetarian	\$31
	Surf and Turf Mexican style flank steak topped with grilled cheese and garlic prawns. Served with roast tomato and mild chilli sauce, pilaf rice and black beans. GF	\$32
以上に出た中国	Chicken Mole Chicken breast smothered in traditional red poblano mole sauce. Served with pilaf rice and black beans. GF	\$29
日本の人	Sizzling Squid Chorizo Pan fried New Zealand squid with fried chorizo sausage. Served with rice and salad.	\$33
	Fish of the Day Grilled fish marinated in annatto, confit garlic and lime. Served with rice and salad topped with salsa and sour cream. GF	\$33
	TORTILLAS	
行うまでした	Enchiladas Oven baked flour tortillas rolled with your choice of filling. Smothered with our delicious h enchilada sauce and topped with melted cheese and sour cream. Please ask for gluten-free	
の日本	Beef – Tender succulent pieces. Braised in a mild mulato chilli sauce OR Chicken – Guaijillo mild chilli and toasted spice.	
	One served with salad. (Lighter option)	\$19

Two served with Mexican rice and refried black be

Vegetarian - Silver beet, butternut squash and pe One served with salad. (Lighter option) Two served with Mexican rice and refried black be

Chicken Chimmi

A crispy tortilla parcel filled with chicken and che Served with our delicious house enchilada sauce a One served with salad. (Lighter option) Two served with Mexican rice and refried black be

Chimmi/Enchilada Combo

One beef enchilada and one chicken chimmichang refried black beans. Topped with sour cream.

eans. (Main option)	\$19 \$29
eppers.	\$18
eans. (Main option)	\$28
eese, fried until golden brown. and sour cream.	
eans. (Main option)	\$19 \$29
ga, served with Mexican rice and	\$31