



Margaritas

- **Classic Margarita** \$19/68(Jug)
Premium Tequila Patron, Cointreau, lime cordial, fresh lemon juice, tajin salt rim.
- **Spicy Margarita** \$20/69(Jug)
Tequila Blanco, spicy habanero, Cointreau, lime cordial, fresh lemon juice, jalapenos, tajin salt rim.
- **Coronita Mix** \$24
Corona beer submerged in classic margarita made with Tequila blanco, cointreau, lime cordial, fresh lemon juice.
- **Coconut Margarita** \$20/70(Jug)
Coconut Tequila, fresh lemon juice, agave, Coconut rim.
- **Tommy's Margarita** \$21
Reposado Tequila, fresh lemon juice, agave, tajin salt rim.
- **Lychee Coconut Margarita** \$21
Coconut Tequila, fresh lemon juice, fresh crushed lychee, coconut rim.



Frozen Margaritas

\$82(Jug)

- **Strawberry Margarita** \$23
Frozen strawberry margarita with cinnamon rim.
- **Lemon Margarita** \$22
Frozen lemon margarita with Tajin salt rim.
- **Dragonfruit Margarita** \$23
Dragonfruit watermelon margarita with Tajin salt rim.
- **Mango Margarita** \$22
Frozen mango margarita with Tajin salt rim.

Beers

- **Corona** \$9.5
- **Sol** \$10
- **Coopers Pale Ale** \$9
- **Stone & Wood** \$10
- **Modelo** \$11
- **Pacifico** \$12
- **Balter Cerveza** \$11



Spirits

- | | | | |
|-----------|------|---------|------|
| • Whiskey | \$12 | • Vodka | \$12 |
| • Rum | \$12 | • Gin | \$12 |

18 Not to consume liquor under 18



HOLA AMIGOS

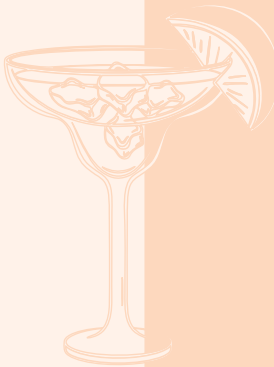
MEXICAN KITCHEN & BAR

Cocktails

- **Mexican Mojito** \$19/69(Jug)
White rum, fresh mint, lemonade, lemon juice.
Make it: Strawberry +2, Mango +2, Passionfruit +2
- **Mexican Paloma** \$19/69(Jug)
Tequila blanco, grapefruit juice, lemon juice.
- **Horchata Espresso** \$18
Vodka, coffee liquor, caramel, horchata concentrate.
- **Smoky Eclipse** \$18
Vodka, mezcal, fresh lime juice, agave, pineapple juice.
- **Long Island Ice Tea** \$21
Vodka, tequila blanco, gin, rum, coca cola .
- **Pina Colada** \$22
White rum, pineapple juice, coconut cream, lemon juice.
- **Espresso Martini** \$19
Vodka, kahula, Coffee mixtre, caramel, cocoa powder
- **Homemade Sangria** \$12/38(Jug)
Red Sangria or White Sangria

Mocktails

- **Virgin Mojito** \$8.50
Fresh Mint, Fresh Lime, Lemonade, Cinnamon rim.
Make it: Strawberry +2, Passionfruit +2
- **Lemon Lime Bitter** \$9
Lemon Lime Bitters, lemon Juice, Lemonade.
- **Virgin Colada** \$14
Coconut Cream, Orange Juice, Pineapple Juice, Fresh Lime.
- **Margi** (Virgin Margarita) \$9.50
Fresh lemon Juice, Agave, Lime Cordial, tajin salt rim.
- **La Roja Tea** \$9.50
Hibiscus flower, lemon juice, soda water, cinnamon sugar.
- **Horchata Bliss** \$9.50
Horchata, vanilla syrup, oat milk, cinnamon sugar



Wine

White/Blanco Wine

- | | | |
|-------------------------------------|------|------|
| • Paulett's Riesling | \$11 | \$45 |
| • Mr Riggs Sauvignon Blanc | \$12 | \$48 |
| • d'Arenberg Olive Grove Chardonnay | \$11 | \$45 |

Red Wine

- | | | |
|-----------------------------------|------|------|
| • Mr Riggs Valarie Pinot Noir | \$13 | \$52 |
| • Pindarie Risk Taker Tempranillo | \$12 | \$48 |
| • The Footbolt - Shiraz | \$12 | \$48 |

Rose Wine

- | | | |
|------------------|------|------|
| • Moscato | \$11 | \$45 |
| • Emily May Rose | \$11 | \$45 |

Sparkling Wine

- | | |
|---------------------------|------|
| • Sparkling White Piccolo | \$14 |
| • Sparkling Red Piccolo | \$14 |



Tequila Shots

'Good vibes and tequila tides'

Get 3 for \$29

- | | |
|-------------------------|------|
| • Patron Silver Tequila | \$12 |
| • 1800 Silver Tequila | \$11 |
| • Don Julio | \$12 |
| • Patron Anejo (Aged) | \$14 |
| • 1800 Coconut Tequila | \$12 |
| • Teremana Tequila | \$11 |
| • 400 Conejos Mezcal | \$12 |



Soft Drinks

- | | | | |
|---|--------|-------------------|------|
| • Jarritos Mexican soda | \$ 6.5 | • Sparkling Water | \$ 7 |
| (Cola, Guava, Mango, Mandarin, Lime Watermelon, Pineapple, Grapefruit) | | PUREZZA | |
| • Softies | \$ 4 | • Juices | |
| Coke, Coke zero, Fanta, | | Pineapple | \$ 6 |
| Diet coke, Sprite, Solo | | Orange | \$ 6 |
| | | Apple | \$ 6 |

NO SPLIT BILLS, THANKS!

Entrees

- Taquitos (VGO)

Golden deep fried soft flour tortilla packed with your choice of protein, served with choice of salsa & sour cream. (beef/pork/chicken/chorizo/veggies)

\$9 (2pcs)
\$16.5 (4pcs)
- Tex-Mex Fries

Golden, crunchy beer-battered chips served with Garlic or Chipotle aioli.

\$11
- Totopos Antojito (VGO)(GF)

Crunchy baked corn chips served with guacamole and Choice of salsa.
Add Cheese & Sour Cream +\$3
Add Choice of Protein +\$3 (beef/pork/chili con carne/chicken/chorizo/veggies)

\$11
- Mexican Grilled Corn (VGO)(GF)

Flame-kissed corn brushed with aioli, shredded cheese, seasoning and herbs.

\$8 (1pc)
\$14 (2pcs)
- Jalapeno Poppers

Spicy jalapeños loaded with Mexican cheese, crumbed and fried for the ultimate crunchy, cheesy bite served with garlic aioli.

\$8.5 (2pcs)
\$14.5 (4pcs)
- Calamari Fritos

Crispy calamari rings, lightly seasoned and golden-fried to perfection, served with chipotle aioli

\$13
- Ceviche del Mar (GF) New !

Fresh barramundi cured in lime juice with onion and tomato, served over crispy corn chips with garlic aioli on side.

\$15
- Cheesy Loaded Fries (VGO)

Crispy fried potato chips topped with melted cheese, Add protein +\$3(Beef/Chicken/pork/Chorizo/Chili Con Carne/Veggie) served with house aiolis. (Make it vegan +\$1.5)

\$15.50

Kids

- Niños Quesadilla (VGO)

Two Flour tortilla filled with Mexican cheese, grilled and served with sour cream.
Add Choice of Protein \$2.50 (beef/chicken/pork/chorizo/veggie)

\$10
- Mini Nachos (VGO)(GF)

Baked corn chips with Mexican cheese, served with sour cream.
Add Choice of Protein \$2.50 (beef/chicken/pork/chorizo/veggie/chili con carne)

\$11
- Fish & Chips

Deep fried fish fillet and potato chips served with tomato sauce.

\$12
- Niño Tacos (VGO)

Flour tortilla with fried (chicken/cauliflower), lettuce, cheese and sour cream.

\$7.5

Mains

- Nachos (VGO)(GF)

Crispy corn chips topped with melted cheese, fresh pico de gallo, mexican beans, add your choice of protein, choice of salsa, sour cream, chipotle aioli and jalapeños. (Make it Vegan \$1.5)

\$23
- Chili Chilaquile (VGO)(GF)

Pan toasted corn chips with spicy sauce, add your choice of protein, cheese, pico de gallo, jalapenos, Garlic and Chipolte aioli. (Make it Vegan \$1.5)

\$23.50
- Quesadilla (VGO)

Golden crispy flour tortilla filled with melted cheese, add your choice of protein, choice of salsa, chipotle aioli served with sour cream.(Make it Vegan \$1.5)

\$24
- Enchilada (VGO)

Crispy oven-baked tortilla filled with beans, add your choice of protein, cheese, served with seasoned rice, beans, fresh pico de gallo, sour cream, choice of salsa, feta cheese and chipotle aioli. (Make it Vegan \$1.5)

\$25.50
- Chimichanga (VGO)

A golden, deep-fried burrito stuffed with cheese, rice, add your choice of protein, served with lettuce, cabbage, fresh pico de gallo, choice of salsa, sour cream, and chipotle aioli. (Make it Vegan \$1.5)

\$25
- Fajita (VGO)(GF)

Sizzling fajitas with choice of protein (Chicken/ steak/ Tofu), sautéed with onions, capsicum, and mushrooms, served with warm tortillas, pico de gallo, choice of salsa, aioli, sour cream, rice, and beans

\$29.50
- Spanish Paella (VGO)(GF)

A sizzling plate of your Choice of protein (steak and chicken/ prawns and chorizo/ tofu), cooked with onions, capsicum, mushrooms, garlic, special salsa, Spanish rice.

\$30
- Seafood Curry Paella (GF)

Hot and sizzling plate packed with prawns, barramundi & scallops, all cooked in special salsa with coconut cream, onions, capsicum, and garlic, Spanish rice.

\$31.50

Choice Of Protein

- Chicken +\$1.50 • Beef +\$2 • Chili Con Carne +\$2
- Chorizo & Potato +\$2 • Pork +\$1.50 • Veggies +\$2

Burger (VGO)

Toasted buns with cheese, lettuce, pico de gallo, aioli and jalapeños on top, filled with your choice of (chicken patty/ veggie patty/ pulled beef/ pulled pork) Add Fries with burger +\$5



Dishes are garnished with Spring Onion, Beetroot, Coriander
5% Sunday Surcharge | 15% Public Holiday Surcharge

Burritos

- Classic Burrito (VGO)

A warm flour tortilla bursting with rice, beans, add your choice of protein, pico de gallo, cheese, lettuce, choice of salsa, sour cream and aioli. (Make it Vegan \$1)

\$19.50
- California Burrito (VGO)

A hearty flour tortilla stuffed with rice, beans, add your choice of protein, crispy fries, cheese, lettuce, creamy sour cream, choice of salsa, aioli and Jalapenos. (Make it Vegan \$1)

\$20.50
- Bowl Burrito (VGO)(GF)

A flavorful bowl bursting with Mexican rice, beans, add your choice of protein, shredded cheese, fresh pico de gallo, lettuce, choice of salsa, sour cream, and chipotle aioli. (Make it Vegan \$1)

\$19
- Baked Grande Burrito (VGO)

A crispy, oven-baked flour tortilla filled with (chicken / pan toasted veggie) mushroom, cheese in a savory sauce, served with rice, pico de gallo, choice of salsa, lettuce and aioli. (Make it Vegan \$1.5)

\$29
- Fish or Prawns Burrito

A flavorful seafood burrito featuring crispy deep-fried (fish or prawns), paired with seasoned rice, beans, cheese, pico de gallo, lettuce, choice of salsa, and garlic aioli.

\$22.50

Mini Burrito (VGO)

A warm flour tortilla bursting with rice, beans, +add your choice of protein, pico de gallo,cheese, lettuce, choice of salsa, sour cream. (Make it Vegan \$1.)

Dessert

- Cinnamon Churros

Churros sticks dusted with cinnamon sugar perfectly sweet and great for dipping in chocolate or dulce de leche

\$11.50
- Cinnamon Nachos

Fried flour chips dusted with cinnamon sugar served with ice cream and chocolate or dulce de leche.

\$13
- Sizzling Brownie

Chocolate brownie on hot sizzling plate served with ice cream and chocolate

\$13
- Chocolate Taco

Fried tortilla dusted with cinnamon sugar, topped with ice cream & chocolate

\$9
- Ice Cream (2 Scoops)

Ice Cream with choice of flavor (Vanilla or Cookies & Cream) with Chocolate on top.

\$8

Tacos

- Birria Tacos (VGO) Most Popular !

Crispy, two deep-fried tortilla stuffed with melted cheese and your choice of protein (chicken/ beef/ veggie) served with shredded cheese & consomé. (Make it Vegan \$1)

\$16.50
- Chicken Taco

Soft Corn tortilla with fried chicken served with salsa, lettuce, shredded cheese, pico de gallo and chipotle aioli.

\$8.50
- Cauliflower Taco (VGO)

Soft corn tortilla with fried crispy cauliflower, lettuce, pico de gallo, chipotle aioli & shredded cheese.

\$8.50
- Jackfruit Taco (VGO)(GF) New !

Soft corn tortilla with fried smoky cooked jackfruit, pico de gallo with verde salsa, cheese & pickled onion.

\$8.50
- Chorizo Taco (GF)

Soft Corn tortilla with pan toasted chorizo with potato, pico de gallo, salsa, lettuce, chipotle aioli and shredded cheese.

\$8
- Beef Taco (GF)

Soft corn tortilla filled with pulled beef, fresh pico de gallo, salsa, shredded cheese, and chipotle aioli.

\$8
- Pork Taco (GF)

Soft corn tortilla filled with slow-cooked pulled pork, fresh pico de gallo, verde salsa, shreeded cheese, & pickled onion.

\$8
- Fish Taco

Soft Corn tortilla with deep fried fish fillet, sweet salsa, cabbage, shredded cheese and garlic aioli.

\$9
- Prawns Taco

Soft Corn tortilla with deep fried prawns, sweet salsa, cabbage, shredded cheese and garlic aioli.

\$9

Extras

Homemade Guacamole \$4.0

Pico de gallo	\$2.5	Protein	\$4.5
Frijoles (Beans)	\$2.5	Corn Chips	\$3.5
Rice	\$3.0	Corn Tortilla	\$2.5(2pcs)
Jalapenos	\$1.5	Sour Cream	\$1.5
Cheese	\$1.5	Salsa	\$1.5
Aioli	\$2.0	Lettuce	\$1.5
		Consume	\$3.0

Choice Of Salsa

• Mild • Medium • Hot

(VGO): Vegan Option | (GF): Gluten Free

"Allergy Warning : Our dishes may contain or come into contact with wheat, eggs, nuts & milk. Ask our staff for more information."