

FOOD MENU

ENTREEE / ANTOJITOS

- ONION RINGS** w garlic aioli / chipotle aioli 8
- HABANERO CHICKEN WINGS** 9
2 pieces of juicy chicken wings lightly flavoured with Mexican herbs & spices, drizzled w barbeque & served w habanero aioli
- MEXI MEXI CHIPS** w garlic aioli / chipotle aioli 8
- BLUE & WHITE CORN CHIPS, SALSA & GUACAMOLE (GF)** 11
• cheese & sour cream (+2.5)
• pulled pork/shredded beef/grilled chicken/pan fried veg/pan tossed chorizo/chilli con carne (+3)
- CHILLI FRIES OR VEGGIE FRIES** 13.5
Fried beer battered chips soaked in melted cheese :
• w chilli con carne & jalapeño garlic aioli
• w black beans, veggie filling & jalapeño garlic aioli
- SMOKED STUFFED JALAPEÑOS (GF)** 6.5 (2pcs) 11.5 (4pcs)
Flame grilled jalapeño stuffed w creamy cheese & cumin
- STREET-STYLE CORN (CHEF'S FAV)** 7 (1pc) 12 (2pcs)
Char-grilled corn, smoked chipotle mayo, ricotta salata cheese, tajin & lime
- TAQUITOS** 9.5 (2pcs) 14.5 (4pcs)
Rolled, deep fried tortillas w salsa fresca & sour cream. Your choice of fillings: shredded beef (+\$1)/ grilled chicken/pan fried veg/pan tossed chorizo/pulled pork (+\$1)

TACOS

- PORK TACO (GF)** 8
Orange infused pulled pork shoulder cooked overnight. Flavoured w pineapple corn salsa, jalapeño agave salsa & ricotta salata cheese
- FISH TACO** 8
Beer battered Hoki, green papaya & carrot slaw, garlic jalapeño aioli & ricotta salata cheese
- PRAWN TACO** 8
Green papaya & carrot slaw, beer battered prawns cooked w onions & capsicums, served w fresh mango corn salsa & ricotta salata cheese
- CHICKEN TACO (GF)** 8
Adobo marinated free range chicken, black turtle beans, pico de gallo, tomatillo salsa, chipotle aioli & ricotta salata cheese
- BEEF TACO (GF)** 8
12 hours slow cooked braised beef, basil aioli, salsa verde, mango corn salsa & ricotta salata cheese
- CHORIZO TACO (GF)** 8
Spanish chorizo cooked w onions & capsicums, chipotle aioli, corn salsa & ricotta salata cheese.
- VEGGIE TACO (GF)** 8
Pan tossed onions, capsicums, broccoli, tofu & potatoes w tahin seasoning, black turtle beans, chipotle mayo, guacamole & ricotta salata cheese

BURRITOS

- CLASSIC BURRITO** 13.5 / 15.5
Warm tortilla w seasoned black turtle beans, Mexican rice, cheese, lettuce, pico de gallo, mint cream, salsa fresca & chipotle aioli + your choice of filling
- CALIFORNIA BURRITO** 18
Classic burrito stuffed w mexi mexi chips, jalapeños & salsa + your choice of filling
- FISH BURRITO** 18.5
Grilled fish or beer battered fish rolled in a tortilla w Mexican rice, black beans, shredded cheese, pico de gallo, lettuce, garlic jalapeño aioli, green papaya & carrot slaw

BLANCO CHICKEN & MUSHROOM BURRITO 23

Oven baked flour tortilla w onions, capsicums, garlic, white wine & light cream w a side of Mexican rice, salsa fresca, chipotle mayo & pico de gallo

BLANCO SEAFOOD GRANDE BURRITO 26

Oven baked flour tortilla w barramundi fish, prawns & scallops cooked w onions, capsicums, garlic, white wine & light cream. Comes w a side of Mexican rice, salsa fresca, chipotle mayo & pico de gallo

SALADS

- ENSALADA (GF)** 16
Fresh green mixed bowl w seasoned black turtle beans, Mexican rice, pico de gallo, ricotta salata cheese, quinoa, sour cream, salsa fresca & chipotle aioli. Add your choice of fillings
- SUPER FUEL SALAD (GF)** 18
Super salad w quinoa, tomatoes, cucumber, carrot & grilled barramundi (+\$2) / chicken/steak/tofu cooked w onions, capsicums & finished w pomegranate dressing

MAINS / PLATOS PRINCIPALES

- CHILLI CON CARNE (spicy) (GF)** 16
Minced beef, Mexican beans, chilli, tomatoes, herbs & spices served w corn chips, fresh corn salsa, guacamole & sour cream
- QUESADILLAS** 18.5
Soft tortilla pressed w Oaxaca cheese, tomatillo salsa, chipotle mayo & pineapple corn salsa + your choice of fillings
- NACHOS (GF) (chef's fav)** 18
White & blue corn chips w cheese, pico de gallo, mint cream, jalapeño, Mexican beans, salsa fresca & chipotle aioli. + your choice of fillings
- CHILAQUILES (spicy) (GF)** 18
Fried corn chips smothered in jalapeños & adobo salsa, topped w garlic jalapeño aioli, fresh corn & cilantro + your choice of fillings
- FISHERMAN'S BASKET** 18
Green papaya & carrot slaw, beer battered barramundi, prawns, calamari rings, chips & garlic jalapeño aioli
- CHIMICHANGA** 19
Deep fried burrito w Mexican rice, pico de gallo, mint cream w salsa fresca & chipotle aioli + your choice of fillings
- ENCHILADAS (chef's fav)** 19
Warm tortilla oven baked w mild chilli pepper sauce & cheese, w Mexican rice, beans, pico de gallo, sour cream, salsa fresca & chipotle aioli + your choice of fillings
- SPANISH PAELLA** 23.5
Sizzling platter of rich yellow rice cooked w garlic, tomatillo salsa, carrots, mushrooms, onions, capsicums & white wine. Your choice of: chorizo & chicken/ chicken & prawns/prawns & chorizo

- FAJITA (GF)** 23.5
Sizzling platter of your choice of steak/tofu/fish \$1/ chicken fillet sautéed w onions, capsicums, mushrooms, tomatillo salsa. Served w side of Mexican rice, corn tortillas, black beans, pico de gallo & mint cream

- CHICKEN HONEY MUSTARD FAJITA (GF)** 25.5
A sizzling plate of onions, capsicums & mushrooms cooked w garlic, white wine, light cream, honey & seeded mustard served w a side of Mexican rice, black beans, pico de gallo & corn tortillas

- SEAFOOD CURRY PAELLA** 26.5
Cooked in tajin, garlic coconut cream & white wine accompanied w mushrooms, peas, onions, capsicums, barramundi fish, prawns, scallops & finished w Mexican rice on a sizzling platter

BURGERS

- BEEF BURGER + CHIPS** 19.5
Beef patty w Mexican seasoning, grilled to order topped w cheese & onion rings. Layered w garlic jalapeno mayo, lettuce, beetroot & jalapeños on soft brioche bun w olive spread & guacamole
- CHICKEN BURGER + CHIPS** 19.5
Chipotle marinated chicken fillet w Mexican seasoning, grilled to order topped w cheese & onion rings. Layered w garlic jalapeño mayo, lettuce, beetroot & jalapenos on soft brioche bun w olive spread & guacamole
- VEGGIE BURGER + CHIPS** 19.5
Spicy bean & quinoa patty w Mexican seasoning, grilled to order topped w cheese & onion rings. Layered w garlic jalapenos mayo, lettuce, beetroot & jalapeños on soft brioche bun w olive spread & guacamole
- FISH BURGER + CHIPS** 19.5
Beer battered fish fillet w Mexican seasoning, grilled to order topped w cheese, onion rings, green papaya & carrot slaw. Layered w garlic jalapeno mayo, lettuce, beetroot & jalapeños on soft brioche bun w olive spread & guacamole

KIDS MENU / NIÑOS

- CHICKEN CHIQUITO NACHOS** 11
Corn chips, cheese, chicken & sour cream
- CHEESE QUESADILLA** 11
add grilled chicken / shredded beef (+\$3)
- CHICKEN NUGGETS / FISH AND CHIPS** 11
- ORANGE/ PINEAPPLE JUICE** 6

DESSERTS / POSTRES

- CINNAMON NACHOS** 8
Fried tortilla chips sprinkled w cinnamon sugar & warm chocolate, served w strawberries & ice cream
- MEXICAN WARM CHURROS** 8
Dough fried pastry tossed w cinnamon & sugar served w delicious homemade milk chocolate sauce
- BANANA EMPANADAS** 8
Stuffed pastry fried w sugar, cinnamon & banana, served w ice cream
- STICKY DATE PUDDING** 8
Warm sponge cake, made w finely chopped dates, covered in a caramel sauce & served w ice cream.
- NUTTELA BURRITO** 10.5
Deepfried tortilla stuffed w Nutella served w ice cream
- SIZZLING BROWNIE** 11.5
Chocolate brownie served on a hot sizzling platter w melted chocolate & ice cream

WE HAVE GLUTEN FREE, VEGETARIAN AND VEGAN OPTIONS AVAILABLE. PLEASE TALK TO OUR LOVELY STAFF FOR DIETARY REQUIREMENTS.

BRIGHTON | FITZROY | SOUTH YARRA YARRAVILLE | MOONEE PONDS

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DRINKS MENU

MARGARITAS

HERRADURA CLASSIC MARGARITA

Herradura Plata, Cointreau, fresh lime, agave, half tajin salt rim

18/48

FEELING FANCY?

Add flavours: Mango, Watermelon, Chilli Lime Cilantro

TOMMY'S MARGARITA - Don Julio, fresh lime, Herradura agave, tajin salt rim

19/50

MARGARITA DE STRAWBERRY MINT

Tequila blanco, Cointreau, fresh strawberries, mint, fresh lime

19/50

PIÑA CHIPOTLE (Must Try)

Chipotle infused tequila, Cointreau, pineapple, fresh lime, jalapeño & salt rim

19/50

JALISCO'S COCONUT LYCHEE

Coconut tequila, Cointreau lychee, fresh lime, cinnamon

19/50

ESCOBAR MEZCALITA (Bartender's Fav)

Smoky Escobar Mezcal, Cointreau, fresh lime, agave, black lava salt rim

19/50

CORONORITA (Magarita Queen)

Bottle of Corona submerged into our classic margarita

23.5

COCKTAILS

WAKE ME UP

Tequila plata, orange juice, cherry liquor, bitters, cinnamon & sugar rim

18

LA PALOMA (Mexico's Fav)

Escobar mezcal, Cointreau, grapefruit, fresh lime, black lava salt rim, on the rocks

18

EL MOJITO ORIGINAL

Plantation rum, fresh lime, mint leaves, lemonade, on the rocks

18

ESPRESSO MARTINEZ

Finlandia Vodka, Kahlua, fresh coffee, chocolate - Salted Caramel

18

19

VAMPIRO

Herradura Plata, Cointreau, smoked tomato juice, habanero, fresh lime, jalapeño salt rim

18

CHARRA NEGRO

Herradura Plata, Mexican coke, Cointreau, fresh lime, tajin salt rim, on the rocks

18

MICHELADA

Tomato juice, fresh lime, tajin, cayenne pepper, Worcestershire, habanero chilli, topped w Corona, jalapeño salt rim

18

LONG ISLAND

Vodka, gin, rum, cointreau & tequila

22

WINE / VINO

SPARKLING / ESPUMOSO

• Yarra Burn Brut Piccolo (Yarra Valley, VIC)

11

• Dunes & Greene Piccolo Moscato (South Eastern Australia)

11

WHITE / BLANCO

• 821 South Sauvignon Blanc (Marlborough, NZ)

9/40

• Winery of Good Hope Chenin Blanc (Stellenbosche, South Africa)

11/44

• Seppelt The Drives Chardonnay (VIC)

11/44

• Redbank Pinot Grigio (King Valley, VIC)

12/50

• JB Riesling (Clare Valley, SA)

58

ROSE

• Maison Francaise (Languedoc, France)

12/50

RED / TINTO

• Angas & Bremer The Creek Malbec Blend (Langhorne Creek, SA)

9/40

• Fifth Leg Treasure Hunter Cabernet Merlot (WA)

11/44

• Earthworks Shiraz (Barossa Valley, SA)

11/44

• The Grayling Pinot Noir (Waipara Valley, NZ)

12/50

• Campo Veijo Tempranillo (Rioja, Spain)

12.5/55

• Boucher Shiraz (Heathcote, VIC)

60

SANGRIA

RED SANGRIA

House red wine, cold pressed orange juice, lemonade & fresh fruits

8.5/30

SANGRIA BLANCO

House white wine, pineapple juice, lemonade, fresh mint leaves & fresh fruits

8.5/30

AGAVE SANGRIA

House red/white wine, Herradura Plata, agave & fresh fruits

10/35

BEER

TECATE CAN

6.5

DOS EQUIS

8.5

CORONA

8.5

NEGRA MODELO

9

PACIFICO

9

SOL

8

TWO BIRDS TACO

9

MOON DOG Old Mate Pale Ale

9

STONE & WOOD Pacific Ale

10

SIDEWOOD PEAR CIDER

10

COLDSTREAM APPLE CIDER (GF/VG)

10

MOCKTAILS

LEMON LIME BITTERS

5

JAMAICA - Hibiscus flower & fresh lime

7

MEXICOLADA - Pineapple, coconut, fresh lime

9

VIRGIN MOJITO - Fresh lime, mint leaves, lemonade

9

TEQUILA & MEZCAL FLIGHTS

3 shots of 20ML of different regions/age.

Take a trip around Mexico.

HERRADURA (LOS VALLES) Plata, Reposado, Anejo

26

1800 TEQUILA

27

TROMBA (LOS ALTOS)

29

CORRALEJO (GUANAJUATO)

30

DON JULIO

32

PATRON

36

MEZCAL Escobar, Monte Alban, Eterno Mezcal Anejo

26

TEQUILA 30ML

SILVER/BLANCO/ PLATA	REPOSADO	AÑEJO
JOSE CUERVO	8	9
ESPOLON	8	9
HERRADURA	9.5	11
1800	11	11
COCONUT		12
TROMBA	12	13
PATRON	15	17
DON JULIO	12	14
CORRALEJO	12	13

MEZCAL 30ML

ESCOBAR	12
MONTE ALBAN	11
ETERNO	20

SOFTIES

MEXICAN SODAS

Cola, Lime, Pineapple, Mango, Mandarin, Grapefruit, Guava

5

SOFT DRINKS

Coke, Coke Zero, Diet Coke, Fanta, Solo, Sprite

4

DAYLESFORD ORGANIC SPARKLING WATER

to share

5

9

