

BOTANA

SNACKS

WARM CORN TOTOPOS - VE/GF	8
+CHIDO GUACAMOLE	12
CRUSHED AVOCADO, PICKLED ONIONS, CORIANDER, TAJIN - VE/GF	
+PICO DE GALLO	8
TOMATOES, ONION, PEPPERS & LIME - VE/GF	
IELOTES CHINGÓN!	8 EACH
WHOLE GRILLED CORN, CHIPOTLE DRESSING & IBÉRICO MANCHEGO - V/GF/DFO	
CHILAQUILES	16
WARM TOMATILLO SALSA, QUESO FRESCO, AVOCADO & CORN TOTOPOS - GF/DFO	
ADD CHICKEN +6	
FRIED CAULIFLOWER	15
TOMATILLO SALSA, HALLOUMI & PICKLES - V/VEO	
FRIED CALAMARI	22
WITH PINK PEPPER, CUMIN SALT & HERB AIOLI - GF/DF/I	

TACOS

2 PER SERVE
GF CORN TORTILLAS +1

GRILLED WILD MUSHROOMS	21
SLAW, PICKLED SHALLOTS, RED PEPPER KETCHUP & POMEGRANATE - VE	
FRIED PORK BELLY	22
BURNT PINEAPPLE, HONEY & ACHIOTE SALSA - DF	
CHARGRILLED CHICKEN	23
CHIPOTLE CREMA, PICO DE GALLO & CRUMBLED FRESH CHEESE - DFO	
BRAISED BEEF CHEEK	23
CHIPOTLE TAMARIND GLAZE, SLAW & CHIVES - DF	
BATTERED SNAPPER	23
MANGO CHIMICHURRI, SLAW & PICKLED SHALLOTS - DF/M	

TOSTADA	21
HABANERO MARINATED PRAWNS, TAJIN, GUACAMOLE & CORN SALSA SERVED ON FRIED CORN TORTILLA - GF/DF/I	
JALAPEÑO & MANCHEGO CROQUETAS	17
WITH ANCHO RED PEPPER KETCHUP - V	
ADD CROQUETA +4	
PRAWN CUTLETS	27
PAN-ROASTED IN A SWEET CHILLI & TAMARIND MISO BUTTER - GF/DFO/I	
POLLO FRITO	21
SOUTHERN-FRIED CHICKEN TOSSED IN HABANERO & HONEY MAYO, SERVED WITH FRESH LIME	
SHOESTRING FRIES	15
SPICED SHOESTRINGS WITH AIOLI - VEO/GF/DF	
ADD QUESO, CHORIZO & CHIVES +5	

ADD ONS

HOMEMADE QUESO SAUCE - V/GF	5
REFRIED BEANS - VE/GF	6
SLICED JALAPEÑOS - VE/GF	4
SOUR CREAM - V/GF	5
TORTILLAS (4) - VE	4
CORN TORTILLAS (4) - VE/GF	4
TOMATILLO RICE - VE/GF	5
BLUE CORN TOTOPOS - VE/GF	7

\$35 BOTTOMLESS TACO TUESDAY

EVERY TUESDAY FROM 5PM!
GET 90 MINS OF FLOWING TACOS
WITH ANY DRINK PURCHASE

FUEGO BANQUET

75PP | MIN. 2 GUESTS

CHIDO GUACAMOLE - VE/GF
WARM CORN TOTOPOS - VE/GF
PICO DE GALLO - VE/GF

FRIED CALAMARI - GF/DF/I
FRIED CAULIFLOWER - V/VEO

PRAWN CUTLETS - GF/DFO/I
BIRRIA QUESA TACOS - GF

CHURROS - V





COMIDAS

MAINS

BIRRIA QUESA TACOS SLOW-COOKED QLD BEEF BRISKET STUFFED INTO CORN TORTILLAS WITH QUESO FRESCO, STICKY BONE BROTH & DRESSED SLAW - GF	37	QUESADILLA ROASTED PUMPKIN, QUESO, SPRING ONION, SPINACH & ANCHO AIOLI - V	30
PESCADO BARRAMUNDI BAKED IN PLANTAIN LEAF WITH EPAZOTE SPICED SALSA VERDE, DRESSED LEAVES & PICO DE GALLO - GF/DF/A	39	CHORIZO QUESO FUNDIDO BAKED CHORIZO WITH MANCHEGO, RED PEPPERS, SOUR CREAM, WARM TORTILLAS & BLUE TOTOPOS - GFO (+2)	34
ENCHILADAS DE POLLO CHICKEN TINGA BAKED IN CORN TORTILLAS, SERVED WITH RED ENCHILADA SAUCE, TOMATILLO RICE, SOUR CREAM & QUESO FRESCO - GF	35	CARNE ASADA 250G MARINATED & GRILLED RIB EYE WITH REFRIED BEANS, SALSA DE ESQUITES, WARM FLOUR TORTILLAS & JUS - DF/GFO (+2)	43

COMIDAS GRANDE

TO SHARE | GFO (+6)

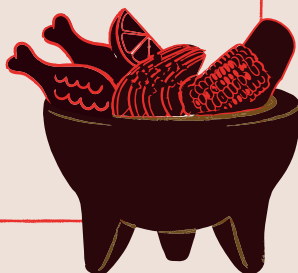
ALL SERVED WITH WARM TORTILLAS, GUACAMOLE, SLAW, PICO DE GALLO, CHIMICHURRI, QUESO FRESCO, SOUR CREAM & BURNT PINEAPPLE SALSA

LA MADRE BRISKET BOARD TENDER BRISKET RUBBED IN A BROWN SUGAR & SMOKY MEXICAN SPICE BLEND, SLOW COOKED FOR 12 HOURS - DFO	89
PARRILLADA MIXTA CHARGRILLED CHICKEN MARYLAND, CRISPY PORK BELLY & MARINATED GRILLED RIB FILLET - DFO	115

¡EL MOLCAJETE!

99

PRAWN CUTLETS, OCTOPUS, GRILLED RIB EYE STEAK, GRILLED CHORIZO & FRESH AVOCADO, SERVED IN A HOT LAVA ROCK **MOLCAJETE** WITH A SPICY TOMATO CHILE DE ÁRBOL SAUCE, QUESO FRESCO & WARM TORTILLAS - DFO/I



POSTRES

DESSERTS

CHURROS WITH CINNAMON SPIKED BROWN SUGAR & DULCE DE LECHE - V	15
TRES LECHE SOFT VANILLA CAKE SOAKED IN THREE MILKS, FINISHED WITH WHIPPED CREAM & FRESH BERRIES - V	18
CHOCOLATE LAVA CAKE WITH VANILLA ICE CREAM & PILONCILLO CARAMEL - V	17
HELADO VANILLA ICE CREAM & DULCHE DE LECHE GELATO WITH MILK CRUMB - V/GF	11

PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.

V - VEGETARIAN VE - VEGAN VEO - VEGAN OPTION
GF - GLUTEN FREE GFO - GLUTEN FREE OPTION
DF - DAIRY FREE DFO - DAIRY FREE OPTION
SEAFOOD: A - AUSTRALIAN - I - IMPORTED M - MIXED

10% SURCHARGE APPLIES ON WEEKENDS.
20% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

POCA MEXICANA
MADRE