

SI SEÑOR

ART TAQUERIA



**MELBOURNE'S BEST
MEXICAN RESTAURANT**

EAT. DRINK. LOVE

TACO!

WHAT'S ON AT
SI SEÑOR
ART TAQUERIA

MARGARITA MONDAYS



TACO TUESDAYS



WINGS WEDNESDAYS



THIRSTY THURSDAYS



AVAILABLE
EVERYDAY TIL 7PM
BOOK A TABLE TODAY!

HAPPY HOUR

CLASSIC MARGARITA \$15
CORONA \$7
HOUSE WHITE/RED \$7

➤ T&C'S APPLY | LEARN MORE ABOUT WHAT'S ON <➤
1300 292 657 | SISENOR.COM.AU | @SISENORTAQUERIA

STARTERS & SHARES

**ELOTE ASADO STREET STYLE
GRILLED CORN (2PC)** \$ 8.5

Grilled corn cob cut in half, mayo, feta, chipotle chilli
& spice mix GF, VGO

➤ ADD EXTRA PIECE \$4.5

FRESH GUACAMOLE \$ 10

Authentic guacamole served with hand-cut corn chips GF, VG

➤ ADD SALSAS \$2 ➤ ADD PICO DE GALLO \$5

➤ ADD REFRIED BEANS \$5

ALITAS CHICKEN WINGS \$ 16

10x wings with tangy chipotle BBQ salsa

MEXI-CROQUETTES 3 FOR \$ 18.5 / 4 FOR \$ 24

Chorizo, potato, corn & 3 cheese croquettes with lime, feta
& chipotle mayo

CEVICHE \$ 23

Fresh rockling fish served with fresh tomato, spanish onions,
coriander, hibiscus flowers, avo salsa, diced cucumber
& lime juice served in a bowl with corn chips GF

FRIJOLE Y GUACA (2PC) \$ 17.5

Refried beans with guacamole, feta cheese & lettuce served
on tostadas GF, VGO

CHEESE NACHOS \$ 21

Corn chips topped with melted cheese. guacamole, pico de gallo,
salsas, spanish onion, coriander and sour cream

REFRIED BEANS NACHOS \$ 24

Corn chips topped with melted cheese. guacamole, pico de gallo,
salsas, spanish onion, coriander and sour cream

GUACAMOLE DEL SEÑOR LOADED NACHOS \$ 27.5

Corn chips topped with melted cheese. guacamole, pico de gallo,
salsas, spanish onion, coriander and sour cream

CHOOSE YOUR PROTEIN (CHICKEN, PORK, BRISKET, CHORIZO OR BEANS
& MUSHROOM)

GF - GLUTEN FRIENDLY | V - VEGETARIAN | VG - VEGAN

VGO - VEGAN OPTION AVAILABLE

SIDES

SWEET POTATO

CHIPS S \$ 7 | L \$ 12

With chipotle aioli

POTATO CHIPS S \$ 7 | L \$ 12

With chipotle aioli

CORN CHIPS \$ 5

Housemade corn chips

PICO DE GALLO \$ 6

Fresh tomato, spanish onion, green chilli,
oregano, coriander & lime

FRESH GUACAMOLE \$ 6

Guacamole dip GF, V

FRIJOLE REFITOS \$ 7

Refried beans with feta cheese GF, V, VGO

MUSHROOMS \$ 7

Grilled mushrooms with tomato, coriander,
caramelised onions & feta cheese GF, V, VGO

EXTRAS \$ 2 EACH

➤ RED TOMATO SALSA

➤ GREEN TOMATO SALSA

➤ AVO SALSA

➤ CHIPOTLE MAYO

➤ SOUR CREAM

MAKE IT

YOUR OWN

ENSALADAS / SALADS & BURRITO BOWLS

SI SENOR BURRITO BOWL \$ 22

Brown rice, black beans, red cabbage, lettuce, sweet corn, pico de gallo, corn chips, avocado and tomato salsa GF, V

CHOOSE YOUR PROTEIN (STEAK, BRISKET, PORK, CHICKEN, TEMPURA BATTERED FISH OR MUSHROOM)

➤ ADD GUACAMOLE TO YOUR BURRITO BOWL \$3.5

SUPER QUINOA SALAD \$ 20

Tri colour quinoa, sweet potato, broccoli, charred corn, avocado, salad leaves, feta cheese, goji berries, papita and pumpkin seeds, chipotle & honey dressing GF, VGO

➤ ADD CHICKEN \$5 ➤ ADD LAMB \$6

➤ ADD PRAWNS \$6

QUESADILLAS

FLOUR TORTILLA WITH CARAMELISED ONIONS, CHEESE, BEANS, SPANISH ONIONS, CORIANDER, AVO SALSA & TOMATO SALSA

VEGETARIAN QUESADILLA \$ 21.5

MEXICAN RAJAS & REFRIED BEANS V

MUSHROOM QUESADILLA \$ 21.5

MUSHROOMS V

CLASSIC QUESADILLA \$ 21.5

BRISKET, PORK OR CHICKEN

LAMB SHOULDER QUESADILLA \$ 23.5

PULLED LAMB, GREEN SALSA & PICO DE GALLO

PRAWN QUESADILLA \$ 23.5

CHIPOTLE MAYO

➤ MAKE IT GF \$2 ➤ ADD SOUR CREAM \$2

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Public Holiday Surcharge 15% | Sunday Surcharge 5% Happy Hour & Daily Specials Do Not Apply On Public Holidays

SI SENOR takes food intolerances seriously. Our menu contains allergens and is prepared in a kitchen handles shellfish and gluten. Whilst the team will always take all reasonable efforts to accommodate dietary needs, we cannot guarantee that our food will be allergen free.

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TACO!

TACOS

12CM SOFT SHELL CORN TORTILLA WITH AVO & TOMATO SALSA
GARNISHED WITH CORIANDER & SPANISH ONIONS

HONGOS \$ 8

Grilled mushroom cooked with caramelised onions,
tomato & feta cheese **GF VGO**

CAN NOT DO WITHOUT ONION, TOMATO & CORIANDER

RAJAS \$ 8

Mexican capsicum with corn & black beans **GF, VG**

BRISKET \$ 8

Pulled beef brisket cooked with caramelised onions
& fresh cheese **GF**

CAN NOT DO WITHOUT ONION & TOMATO

PASTOR \$ 8

Al pastor style roasted pork marinated in achiote chilli,
Guajillo chilli and pineapple **GF**

POLLO \$ 8

Guajillo chilli & garlic marinated grilled chicken **GF**

LAMB \$ 8.5

Smoked lamb shoulder with avo salsa, green salsa,
chipotle potato cubes & pico de gallo **GF**

BAJA \$ 8.5

Tempura battered flathead fish with red cabbage
and chipotle mayo

CAMARON \$ 8.5

Grilled prawns with lettuce & chipotle mayo **GF**

BRISKET BIRRIA TACOS 2PC / \$ 20

Braised beef brisket in ancho chilli,
spices, onion & tomato salsa, served
on two grilled tacos with melted
cheese, spanish onion, coriander
and consome' de birria



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BURRITOS

FLOUR TORTILLA WITH CHEESE, BEANS, CARAMELISED & SPANISH ONION, BROWN RICE, CORIANDER, AVO SALSA & TOMATO SALSA

CHICO BONITO \$ 20

Mushroom, rajias & corn **VGO**

CAN NOT DO WITHOUT ONION, TOMATO & CORIANDER

GUERO \$ 20

Grilled chicken

CHINGON \$ 22

Slow roasted pork & pineapple

JUAREZ \$ 23

Pulled beef brisket & pico de gallo

CAN NOT DO WITHOUT ONION & TOMATO

AGUADA (FISH) \$ 23

Tempura battered flathead fish with red cabbage & chipotle mayo

AGUADA (PRAWNS) \$ 23

Lettuce, spanish onions & chipotle mayo

PAISA \$ 23

Steak & chorizo

➤ SWEET POTATO FRIES \$5

KIDS

KIDS CHEESE QUESADILLA \$ 10

Cheese only **GF**

KIDS CHICKEN & CHEESE QUESADILLA.... \$ 14

Chicken and cheese **GF**

MINI CHICKEN BURRITO..... \$ 14

Cheese, lettuce and sour cream

➤ ADD GUACAMOLE \$3.5

MINI STEAK BURRITO \$ 14

Cheese, lettuce and sour cream

➤ ADD GUACAMOLE \$3.5

FISH & CHIPS..... \$ 14

Potato chips & chipotle mayo

POPCORN CHICKEN..... \$ 14

Potato chips & chipotle mayo

DESSERTS

CHURRO HELADO \$ 14

Housemade churros with belgium chocolate, crushed pistachio, fresh strawberries and salted caramel ice cream

FLAN \$ 14

Dulce de leche crème caramel with toasted coconut & berry compote

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MARGARITAS

CLASSIC (ON THE ROCKS OR FROZEN) OTR \$ 20 / FROZEN \$ 21

The original cocktail with el jimador tequila, cointreau & fresh lime juice

SPICY (ON THE ROCKS OR FROZEN) OTR \$ 20 / FROZEN \$ 22

The classic with el jimador tequila, cointreau, jalapeno & fresh lime juice

STRAWBERRY (ON THE ROCKS OR FROZEN) OTR \$ 20 / FROZEN \$ 22

Our mexican classic made fruity with strawberry

MARGARITA DE HIBISCUS \$ 23

Patron Reposado tequila, Cointreau, house made hibiscus syrup & fresh lime juice w/ hibiscus salt rim

TOMMY'S \$ 23

A classic mix of 1800 anejo tequila with agave syrup & fresh lime juice

MEZCALITA DE PINA \$ 23

Metoro mezcal, cointreau, agave, pineapple & fresh lime juice

COCONUT BLISS \$ 24

1800 coconut tequila, Cointreau, coconut cream & fresh lime juice w/ coco rim

COCKTAILS

EL BASICO (MICHELADA) \$ 13

Corona, fresh lime juice, salt & tajin chilli

**EL FAVORITO
(MICHELADA - BLOODY MARY)** \$ 19

Vodka or corona with tomato juice, chilli sauce & tajin

PASSION MEXICANA \$ 21

A fine mix of el jimador tequila, passionfruit & lime

ESPRESSO MARTINI \$ 21

Classic cocktail of belvedere vodka, kahlua
& espresso coffee

MOJITO EL CLASICO \$ 21

Muddled mint, bacardi & soda

MOJITO CLASICO + PASSIONFRUIT \$ 22

Passionfruit, muddled mint, bacardi & soda

PINA COLADA \$ 22

Bacardi white rum, coconut cream & fresh pineapple

RED SANGRIA \$ 12 / JUG \$ 38

Fruits & red wine

PALOMA \$ 20 / JUG \$ 55

Mexican classic with tequila, lime, salt & grapefruit

MANGO SPRITZ \$ 12 / JUG \$ 38

Prosecco, fresh fruit, soda & mango bubbles

TEQUILAS

EL JIMADOR (38% ALC)

100% PREMIUM BLUE AGAVE

House Tequila\$9

HERRADURRA (40% ALC)

ORIGINAL TEQUILA

Silver\$14

Reposado\$13

Anejo\$16

1800 (35% ALC)

100% PREMIUM BLUE AGAVE

Silver\$13

Coconut\$14

Anejo\$16

PATRON (35% ALC)

100% PREMIUM BLUE AGAVE

Silver\$13

Reposado\$12

Anejo\$16

DON JULIO (35% ALC)

100% PREMIUM BLUE AGAVE

Reposado\$15

Claro\$16

Blanco\$17

VIVIR CAFÉ VS (30% ALC)

COFFEE INFUSED PREMIUM TEQUILA\$15

TEICHENNE SPAIN (17% ALC)

AUTHENTIC FRUIT INFUSED TEQUILA

Strawberry & Cream\$12

Mango & Cream\$12

METORO (40% ALC)

100% AGAVE ARTISINAL MEZCAL

Joven\$13

EL BESO ANCESTRAL MEZCAL

CUISHE AGAVE (35% ALC)

FROM VILLA SOLA DE VEGA OAXACA\$35

SPIRITS

ABSOLUT \$ 12

VODKA

CAPTAIN MORGAN \$ 14

SPICED RUM

BOMBAY SAPPHIRE \$ 16

GIN

GLENFIDDICH 12Y0 \$ 16

SCOTCH WHISKEY

BELVEDERE \$ 16

VODKA

ABASOLO EL WHISKY

DE MEXICO \$ 18

MEXICAN CORN WHISKY

WINES / VINO

SPARKLING

PROSECCO - DOGARINA

ITALY

GLASS.....\$13

BOTTLE\$54

WHITE

HARTS CREEK PINOT GRIGIO '23

VIC, AUSTRALIA

GLASS.....\$11

BOTTLE\$45

TOORAK ESTATE ROXY ROSE

NSW, AUSTRALIA

GLASS.....\$9.5

BOTTLE\$40

STRATUM SAUVIGNON BLANC '23

NEW ZEALAND

GLASS.....\$11

BOTTLE\$45

TOORAK ESTATE CHARDONNAY '22

NSW, AUSTRALIA

GLASS.....\$9

BOTTLE\$40

RED

TERRA MOLINO TEMPRANILLO '22

SPAIN

GLASS.....\$11

BOTTLE\$45

BIRDS OF PARADISE SHIRAZ '15

VIC, AUSTRALIA

GLASS.....\$10

BOTTLE\$42

HILLMAR SPRINGS PINOT NOIR '21

CALIFORNIA, USA

GLASS.....\$11

BOTTLE\$45

BEERS / CERVENZAS

TECATE.....\$9

PALE LAGER

CORONA.....\$9

PALE LAGER

DOS EQUIS.....\$10

PALE LAGER

SOMERSBY.....\$10

APPLE CIDER

PACIFICO.....\$11

PILSNER

NEGRA MODELO.....\$12

VIENNA LAGER

MODELO ESPECIAL.....\$12

PILSNER

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AGUAS FRESCAS / NON-ALCOHOLIC

JAMAICA..... \$ 8

Hibiscus iced tea

HORCHATA..... \$ 8

Rice & cinnamon water

HORCHATA DE FRESA..... \$ 10

Rice, cinnamon water & strawberry

FRESADA..... \$ 15

Fresh pineapple, strawberry, coconut, watermelon & lime

MENTA..... \$ 15

Mint, soda & lime

LEMON LIME BITTERS..... \$ 10

Soda, lemon, lime, & bitters

COCA COLA..... \$ 4.5

Classic, no sugar or diet

JARRITOS (MEXICAN SODA)..... \$ 7

Grapefruit, lime, pineapple, cola, mandarin or guava

CARLTON DRAUGHT ZERO..... \$ 8

0% Abv non-alcoholic beer

SPARKLING WATER..... \$ 4.5



➤ COME AND SAY HI <➤

1300 292 657 | HOLA@SISENOR.COM.AU | [@SISENORTAQUERIA](https://www.instagram.com/sisenortaqueria)