



HECHO EN MEXICO
COCINA & COCKTAIL BAR

MARGARITAS

ON THE ROCKS

HECHO'S CLASSIC MARGARITA \$19 / JUG \$65 (SERVES 4)

Teremana Blanco, Cointreau, fresh lime, agave, Tajín salt rim

TOMMY'S \$22 / JUG \$72 (SERVES 4)

Teremana Reposado, fresh lime, agave, Tajín salt rim

THE PEOPLE'S MARGARITA ★NEW AND FAB★ \$22 / JUG \$72 (SERVES 4)

Teremana Blanco, pineapple, fresh lime, agave, Tajín salt rim

COCONUT MARG ★NEW★ \$22 / JUG \$72 (SERVES 4)

1800 coconut tequila, Cointreau, fresh lime, sparkling mineral water, cinnamon sugar rim

GUAVA-RITA ★RECOMMENDED★ \$21 / JUG \$69 (SERVES 4)

Teremana Blanco, fresh lime, agave, guava, Tajín salt rim

PASSIONFRUIT MARG \$21 / JUG \$69 (SERVES 4)

Teremana Blanco, Cointreau, fresh lime, passionfruit, cinnamon sugar rim

CHILLI LIME CILANTRO MARG ★RECOMMENDED★ 🌶️ \$22 / JUG \$72 (SERVES 4)

Teremana Blanco, Cointreau, fresh lime, agave, habanero, coriander, Tajín salt rim

BULL MARG ★NEW★ \$16

Teremana Blanco, fresh lime, classic Red Bull, cinnamon sugar rim

CORONORITA \$26.50

Our classic margarita topped with Corona beer

FROZEN

MANGO-RITA ★RECOMMENDED★ \$22 / JUG \$72 (SERVES 4)

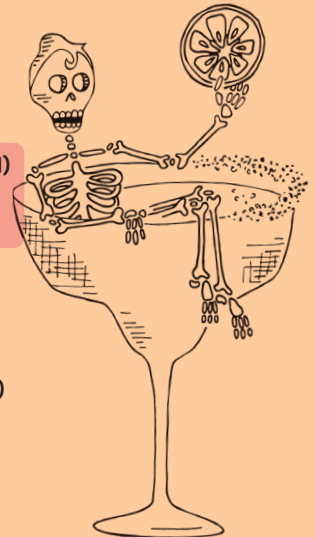
Teremana Blanco, Cointreau, fresh lime, mango, agave, Tajín salt rim

LA DE WATERMELON \$22 / JUG \$72 (SERVES 4)

Teremana Blanco, Cointreau, fresh lime, watermelon, agave, Tajín salt rim

MINT & STRAWBERRY MARG \$22 / JUG \$72 (SERVES 4)

Teremana Blanco, Cointreau, fresh strawberry, fresh mint, fresh lime





HECHO EN MEXICO

COCINA & COCKTAIL BAR

COCKTAILS

EL MOJITO MEXICANO ★NEW & MUST TRY!★ \$21.50

400 Conejos mezcal, fresh lime, fresh mint, lemonade, cinnamon sugar rim

EL MOJITO ORIGINAL \$21.50

Bacardí Carta Blanca, fresh lime, fresh mint, lemonade, cinnamon sugar rim

LA PALOMA ★MEXICO'S FAV★ \$21.50

Fresh lime, grapefruit, Tajín salt rim & your choice of:

• 400 Conejos Mezcal • 1800 Silver tequila

THE SKINNY \$16 [LESS THAN 100 CAL]

Vodka, Mexican lime, Japanese yuzu, lime wedge

LA PIÑA COLADA \$23.50

Bacardí Coconut, fresh lime, pineapple, coconut, cinnamon sugar rim

EL ESPRESSO MARTÍNEZ ★A LIL' DIFFERENT★ \$22.50

1800 Reposado, Kahlúa, espresso & cinnamon sugar rim

CLASSIC ESPRESSO MARTINI \$22.50

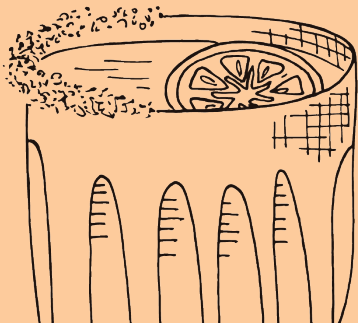
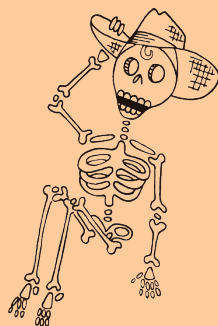
Vodka, Kahlúa, espresso & cinnamon sugar rim

LONG ISLAND \$26.50

Vodka, gin, white rum, tequila, Cointreau, cola, orange, Tajín salt rim

CLASSIC RED SANGRIA \$12 / JUG \$36.50 (SERVES 4)

House red wine, cold pressed orange juice, lemonade & seasonal fresh fruit





HECHO EN MEXICO

COCINA & COCKTAIL BAR

Mezcalitas

OAXACA OLD FASHIONED ★OUR FAV★ \$23.50

Teremana Añejo, 400 Conejos Mezcal, Ginger beer, Angostura bitters, Tajín salt rim

GREEN AGAVE ★NEW & MUST TRY!★ \$23.50

400 Conejos Mezcal, fresh lime, cucumber, fresh mint, Tajín salt rim

CHILLI MANGO \$23.50

400 Conejos Mezcal, fresh lime, mango, habanero, Tajín salt rim

SUMMER PASSION(FRUIT) \$23.50

400 Conejos Mezcal, fresh lime, passionfruit, cinnamon sugar rim

AGAVES

PAGE 1/2

TEQUILA FLIGHTS

3x20ml shots of different regions/age. Take a trip around México!

Single serve also available

TEREMANA ★OUR FAV★ \$35 JALISCO HIGHLANDS

BLANCO + REPOSADO + AÑEJO

1800 \$36 ZAPOTLANEJO, JALISCO

SILVER + REPOSADO + AÑEJO

ADD 1800 CRISTALINO AÑEJO FOR \$6

DON JULIO \$36 LOS ALTOS, JALISCO

BLANCO + REPOSADO + AÑEJO

GRAN CENTENARIO \$37 LOS ALTOS, JALISCO

PLATA + REPOSADO + AÑEJO

HERRADURA \$35 AMATITLÁN, JALISCO

PLATA + REPOSADO + AÑEJO

MAESTRO DOBEL ★RECOMMENDED★ \$39 TEQUILA, JALISCO

DIAMANTE + HUMITO + AÑEJO

PATRÓN \$36 ATOTONILCO, JALISCO

SILVER + REPOSADO + AÑEJO





HECHO EN MEXICO

COCINA & COCKTAIL BAR

AGAVES

PAGE 2/2

PARA TODO MAL...

MEZCAL 30ml each

400 CONEJOS \$13 OAXACA, MEX

ESPADÍN

TRES TRIBUS CUISHE \$15.50 OAXACA, MEX

CUIXE

TRES TRIBUS ENSAMBLE \$14 OAXACA, MEX

BLEND: ESPADÍN, JABALÍ SILVESTRE, SALMIANA SILVESTRE

PELOTÓN DE LA MUERTE \$13 OAXACA, MEX

ESPADÍN

BURRITO FIESTERO CENIZO \$12 DURANGO, MEX

ESPADÍN

LOS SIETE MISTERIOS DOBA-YEJ \$12 OAXACA, MEX

ESPADÍN

MEZCAL FLIGHTS 3x20ml shots

400 CONEJOS + LOS SIETE MISTERIOS + BURRITO FIESTERO CENIZO \$38

400 CONEJOS + PELOTÓN DE LA MUERTE + TRES TRIBUS ENSAMBLE \$38

AGAVE BASED 30ml each

NODO COFFEE TEQUILANA ★RECOMMENDED★ \$13

Just like sipping a coffee in Zacatecas, Mexico!
(But yes, there's a kick to it)

CAZCABEL COCONUT LICOR \$13

Liqueur made with blanco tequila
+ Jalisco's coconuts. Bright & sweet

CAZCABEL HONEY LICOR \$14

Blanco tequila + sweet honey liqueur.
It melts in your mouth!





HECHO EN MEXICO

COCINA & COCKTAIL BAR

VINO

Standard pour 150 ml. Upgrade to 250ml glass +\$5

TINTO

MITCHELTON PREECE PINOT NOIR \$12 / \$48

Nagambie, VIC | Vegan

THE ESTATE VINEYARD CABERNET SAUVIGNON \$14 / \$52

Rutherglen, VIC

17 TREES SHIRAZ \$13 / \$49

Heathcote, VIC | Vegan and sustainably produced

BLANCO

3 TALES SAUVIGNON BLANC \$13 / \$49

Vegan | Marlborough, NZ

MITCHELTON PREECE CHARDONNAY \$13 / 49

Yarra Valley, VIC

ROSÉ & SPARKLING

MITCHELTON THE BEND ROSÉ \$12 / \$48

King Valley VIC

DE BORTOLI PICCOLO PROSECCO \$12

Vegan | King Valley, VIC | 200 ml

CERVEZAS

SUBJECT TO AVAILABILITY

MAKE IT A CHELADA - \$1.50

Add fresh lime juice and a Tajín rim to any beer. Zesty, salty, and ultra-refreshing. A simple twist with bold Mexican flavour

TECATE \$10.50

CORONA \$10

DOS EQUIS \$12

NEGRA MODELO \$12

PACIFICO \$12

SOL \$10

STONE & WOOD - PACIFIC ALE \$11

BALTER MEXICAN-STYLE LAGER \$11

SOL CLAMATO \$13

It's like a Mexican Bloody Mary!

Tomato juice with spices & salsas + Sol beer





HECHO EN MEXICO

COCINA & COCKTAIL BAR

NON-ALC

A REFRESHING START

MOUNT FRANKLIN SPARKLING WATER

330ml glass bottle \$5

750ml glass bottle \$9.50

MOCKTAILS

LEMON LIME BITTERS \$8

HORCHATA (OR-CHAH-TAH) \$10

Delicious rice-based drink with vanilla & cinnamon. A true Mexican classic!

Make it dirty! Add spiced rum +\$6

MEXICOLADA \$10

Pineapple, coconut, fresh lime. Make it dirty! Add Teremana Blanco +\$7

JAMAICA (HA-MY-KAH) \$8.50

Hibiscus flower & fresh lime. Make it dirty! Add Teremana Blanco +\$7

VIRGIN MOJITO \$10

Fresh lime, fresh mint, lemonade

OTHER SOFTIES

JARRITOS MEXICAN SODAS \$6

Cola, Lime, Piña, Mango,
Mandarin, Grapefruit, Guava

SOFT DRINKS \$5

330ml glass bottle

Coca-Cola

Coca-Cola Zero

Coca-Cola Diet

Fanta

Sprite





HECHO EN MEXICO

COCINA & COCKTAIL BAR

Antojitos / To Start

All garnished with corn salsa, spring onion & coriander

PERFECT FOR SHARING

MAKE YOUR OWN GUAC! (GF, VEG) \$17

Unleash your inner chef & mix your own guac right at your table! Featuring ripe avocado, fresh lime juice, pico de gallo with crisp onion, fragrant coriander & authentic Mexican herbs and spices, Tajín salt & a kick of jalapeños. Customise it to perfection just the way you like it! Served with corn chips & mild salsa

CORN CHIPS WITH SALSA & GUACAMOLE (GF, VEG, VGO) \$13.50

White corn chips with home-made mild salsa fresca & fresh home-made guac

MINI NACHOS (GF, VEG) \$16

Corn chips with melted cheese, sour cream, home-made mild salsa & fresh home-made guac. Add birria consomé 🍲 +\$2 · Add grilled chicken or birria beef +\$5 ea

CHILAQUILES (GF, VEG) 🍲 \$15.50

Mexico's fav! Corn chips sautéed with home-made salsa verde & adobo, topped with sour cream, ricotta salata cheese, red onion & corn salsa.

Add birria consomé 🍲 +\$2 · Add grilled chicken or birria beef +\$5 ea

CHILLI FRIES OR VEGGIE FRIES 🍲 \$16

Beer battered chips with melted cheese and your choice of: Chilli con carne & jalapeño garlic aioli · Veggie chilli con carne-[contains soy] & jalapeño garlic aioli

TAQUITOS \$10 (2 PCS) / \$15 (4 PCS)

Rolled, deep fried flour tortillas seasoned with Mexican herbs & your choice of: grilled chicken / shredded beef (+\$1) / chorizo & potato / pulled pork (+\$1) / veggie chilli con carne-[contains soy]. Served with mild salsa fresca & sour cream

MEXI MEXI CHIPS (VEG) \$10.50

Beer battered chips seasoned with Mexican herbs & oregano, served with garlic aioli or chipotle aioli. ¿Por qué no los dos? Try both +\$1.50

A LITTLE SMALLER

STREET-STYLE CORN ★CHEF'S FAV!★ (GF, VEG, VGO) \$8 (1 PC) / \$13.50 (2 PCS)

Coal-grilled fresh corn, chipotle aioli, ricotta salata cheese, Tajín, fresh lime

JALAPEÑO POPPERS (VEG) 🍲 \$8 (2 PCS) / \$11.50 (3 PCS)

Jalapeño filled with cheese, rice & salsa fresca, deep-fried to a golden crunch. Served with chipotle aioli and Tabasco chipotle sauce.

TABASCO CHICKEN WINGS \$12

Juicy chicken wings marinated overnight in buttermilk and a secret blend of Mexican herbs and spices. Deep-fried, & tossed with smoky chipotle, bbq, and Tabasco chipotle sauce





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EXTRAS

ADD FRESH-HOME MADE GUACAMOLE \$3.50

Avocado, fresh lime, onion, coriander, Mexican herbs & spices & lots of love

JALAPEÑO POPPER \$4

SLICED JALAPEÑOS \$2

MEXICAN GREEN RICE \$3

CORN TORTILLA \$1

CORN CHIPS \$4

RICOTTA SALATA CHEESE \$4

MELTED CHEESE \$4.50

CHIMICHURRI SALSA \$3

BIRRIA CONSOMÉ \$4

FRIJOLES CHARROS \$4

SOUR CREAM \$2

MENU GLOSSARY

PICO DE GALLO (PI-KOW DIH GA-YOW)

Fresh, chunky salsa made with diced tomato, onion, coriander, lime juice, a pinch of chili flakes & herbs and spices

FRIJOLES CHARROS (FREE-HAW-LES CHAH-RROHS)

A traditional Mexican recipe, featuring pinto beans stewed with onion, garlic, diced tomato, a pinch of paprika, chili flakes, and a blend of herbs and spices. Named after the charros, Mexico's skilled cowboy horsemen.

INFORMACION IMPORTANTE

Please speak to our friendly staff for assistance with any dietary or allergen requirements.

Unfortunately we cannot guarantee that our products are strictly free from allergens.

We certainly do our best but cross contamination is always a possibility as everything is cooked in the same kitchen.

An allergen checklist is available on request.

GF - Gluten free friendly

VEG - Vegetarian

VGO - Vegan friendly option

🌶️ - Just a bit spicy · 🌶️🌶️ - Spicier!

Note: vegetarian and vegan burritos, enchiladas, quesadillas & chimichangas are served in a delicious spinach & herb green tortilla

8% surcharge applies on weekends

& 15% on public holidays.

Sorry, no split bills



*For illustration purposes only.
Our meals do not include skeletons.



HECHO EN MEXICO

COCINA & COCKTAIL BAR

★ Tacos ★

MIX & MATCH: GET ANY THREE TACOS FOR \$23

All tacos are garnished with corn salsa, spring onion & coriander

JALISCO'S BIRRIA QUESA-TACOS 🌮🌮 \$19 (2 PCS) / \$24 (3 PCS) [No mix & match]

Hand-pressed flour tortillas, deep-fried & soaked in birria consomé, filled with Oaxaca cheese and your choice of: beef / chicken / veggie chilli con carne-[veg, contains soy]. Topped with pickled onion, ricotta salata cheese & served with a side of birria consomé.

FRIED CHICKEN TACO \$8

Hand pressed corn tortilla, fried Southern-style chicken tenders, pico de gallo, Mexican smoked slaw, creamy chipotle aioli & ricotta salata cheese

BAJA HOKI TACO 🌮 \$8

Hand pressed white corn tortilla, beer battered fried Hoki fish seasoned with Mexican herbs & Tajín, topped with green papaya & carrot slaw, pickled onion, garlic jalapeño aioli & ricotta salata cheese

TACO DE CAMARÓN 🌮 \$8

Hand pressed white corn tortilla, beer battered fried prawns seasoned with Mexican herbs & Tajín, topped with green papaya & carrot slaw, pickled onion, garlic jalapeño aioli, mango corn salsa & ricotta salata cheese

YUCATÁN-STYLE PORK TACO (GF) \$8

Hand pressed white corn tortilla with Achiote & orange pulled pork shoulder cooked overnight. Topped with caramelised pineapple, salsa verde & ricotta salata cheese

HIDALGO BEEF TACO (GF) \$8

Hand pressed white corn tortilla, 12-hour slow cooked braised beef, salsa verde, topped with smoked Mexican slaw, mango corn salsa & ricotta salata cheese

TACO VEGETARIANO (VEG, VGO) 🌮🌮 \$8

Hand pressed white corn tortilla, veggie chilli con carne, chipotle aioli, fresh home-made guacamole & ricotta salata cheese [contains soy protein]

★ THE PASTOR CORNER ★

CHOOSE PORK (ORIGINAL) OR CHICKEN

Juicy & tender! Al Pastor is a Traditional Mexican dish made with seasoned, marinated meat (traditionally pork) infused with authentic spices. The name translates to "Shepherd Style," originating from a unique cooking method that traces back to its roots.

As one of the most popular dishes across Mexico, it's a must-try!

TACOS AL PASTOR (GF) 3 PER SERVE \$23

Hand pressed corn tortilla, al pastor meat, caramelised pineapple, onion, coriander, salsa verde cruda, radish

GRINGA DE PASTOR ★CHEF'S FAVI★ \$24.50

Mexican-style soft flour tortilla, melted Oaxaca cheese, al pastor meat, caramelised pineapple, onion, coriander, salsa verde cruda, radish

FAJITAS DE PASTOR (GF) \$29.50

Sizzling platter with al pastor meat, sautéed onion, capsicum & mild salsa. Served with a side of corn tortillas, caramelised pineapple, onion, coriander, salsa verde cruda, radish, green Mexican rice, frijoles charros





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BURRITOS

PAGE 1/2

ADD FRESH HOME-MADE GUACI \$3.50

All burritos are garnished with corn salsa, spring onion & coriander

CHOICE OF SALSA FRESCA: TOMATILLO (MILD): Roasted tomato, onion, capsicum, garlic, paprika, coriander, Mexican herbs, fresh lime, jalapeño. **VERDE (MEDIUM):** Green tomatillo, onion, jalapeño, poblano chilli, coriander, mango & lime juice. **CHIPOTLE HABANERO (HOT):** Smoked chipotle chilli, green habanero, Mexican herbs

EL NUEVO DE PASTOR · CHICKEN OR PORK AL PASTOR · \$23.50

Choose between chicken or pork al pastor - Warm tortilla with frijoles charros, Mexican green rice, Oaxaca cheese, al pastor meat, caramelised pineapple, onion, coriander, salsa verde cruda (mild)

EL CLÁSICO DE POLLO · GRILLED CHICKEN · \$22

Warm tortilla with frijoles charros, Mexican green rice, cheese, lettuce, pico de gallo, mint cream, chipotle aioli, marinated grilled chicken + choice of salsa fresca

EL BURRITO HIDALGO · SHREDDED BEEF · \$23.50

Warm tortilla with frijoles charros, Mexican green rice, cheese, lettuce, pico de gallo, mint cream, chipotle aioli, shredded beef, mango + choice of salsa fresca

MAYAN BURRITO · PULLED PORK · \$23.50

Warm tortilla with frijoles charros, Mexican green rice, cheese, lettuce, pico de gallo, mint cream, chipotle aioli, Achiote & orange pulled pork shoulder cooked overnight, caramelised pineapple + choice of salsa fresca

BAJA HOKI · FISH · \$23

Warm tortilla with deep-fried beer battered Hoki fish, Mexican green rice, cheese, frijoles charros, pico de gallo, lettuce, garlic jalapeño aioli, green papaya & carrot slaw

EL NORTEÑO 🌮 · CHILLI CON CARNE · \$23.50

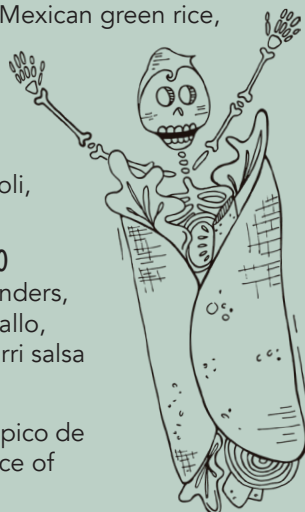
Warm tortilla with frijoles charros, Mexican green rice, cheese, lettuce, pico de gallo, mint cream, chipotle aioli, spicy chili con carne + choice of salsa fresca

BURRITO DE POLLO & CHIMICHURRI · FRIED CHICKEN · \$23.50

Warm tortilla with juicy fried Southern-style chicken tenders, Mexican green rice, cheese, frijoles charros, pico de gallo, lettuce, chipotle aioli, Mexican smoked slaw, chimichurri salsa

EL CHARRO (VEG, VGO) · BEANS · \$22

Warm tortilla with Mexican green rice, cheese, lettuce, pico de gallo, mint cream, chipotle aioli, frijoles charros + choice of salsa fresca





HECHO EN MEXICO

COCINA & COCKTAIL BAR

BURRITOS

PAGE 2/2

CALIFORNIA BURRITO 🍌 \$24

Warm tortilla with frijoles charros, Mexican green rice, cheese, lettuce, pico de gallo, mint cream, mexi mexi chips, jalapeños & chipotle aioli. Choose your salsa fresca, & protein: grilled chicken / hidalgo shredded beef / yucatán-style shredded pork / frijoles charros (veg) / chilli con carne 🍌 / mix of veggies (veg) / veggie chilli con carne - contains soy 🍌🍌

EL VEGETARIANO (VEG, VGO) \$23

Warm tortilla with frijoles charros, Mexican green rice, cheese, lettuce, pico de gallo, mint cream & chipotle aioli, choice of salsa fresca and choice of protein: veggie chilli con carne, mix of roasted seasonal veggies OR pulled marinated jackfruit

MAIN MEALS

PAGE 1/2

All garnished with corn salsa, spring onion & coriander

CHOICE OF SALSA FRESCA: **TOMATILLO (MILD):** Roasted tomato, onion, capsicum, garlic, paprika, coriander, Mexican herbs, fresh lime, jalapeño. **VERDE (MEDIUM):** Green tomatillo, onion, jalapeño, poblano chilli, coriander, mango & lime juice. **CHIPOTLE HABANERO (HOT):** Smoked chipotle chilli, green habanero, Mexican herbs. **CHOICE OF PROTEIN:** marinated grilled chicken / frijoles charros (veg) / shredded beef +\$2 / pulled pork +\$2 / chorizo & potato +\$2 / chilli con carne 🍌 +\$2 / mix of veggies +\$1.5 / veggie chilli con carne 🍌 [contains soy] / pulled jackfruit

POZOLE ★MEXICO'S FAVI★ (GF) \$18 SMALL / \$21.50 LARGE It will heal your soul!

One of the classics! Brothy, hearty Mexican soup made with hominy, Mexico's finest herbs and spices & pork shoulder. Served with lettuce, radish, coriander, red onion, fried tortilla strips, lemon wedge and Hecho's secret salsa on the side

QUESADILLAS \$24

Mexican-style soft flour tortilla, melted Oaxaca cheese, chipotle aioli, your choice of protein & salsa fresca, finished with pineapple, corn salsa, mint cream

NACHOS (GF, VGO) ★CHEF'S FAVI★ \$25

White corn chips with melted cheese, pico de gallo, mint cream, jalapeños, frijoles charros & chipotle aioli + your choice of protein & salsa fresca

CHIMICHANGA \$24.50

Deep fried burrito with your choice of protein & salsa fresca, served with a side of Mexican green rice, pico de gallo, mint cream & chipotle aioli

HECHO'S MEXICAN PARMA ★NEW & MUST TRY★ \$28.50

Juicy crumbed chicken breast, deep-fried & oven-baked for extra crunchiness! Topped with our house-made special tomato salsa, guacamole, cheese, frijoles, jalapeños & chipotle aioli. Served with a side of chips & Mexican smoked slaw. Vegetarian option available: plant-based schnitzel [contains soy protein]



HECHO EN MEXICO

COCINA & COCKTAIL BAR

MAIN MEALS

PAGE 2/2

ENCHILADA ★CHEF'S FAVI★ (VGO) \$24.50

Mexican-style flour tortilla oven-baked with Hecho's special sauce, stuffed with cheese & your choice of protein. Served with Mexican green rice, frijoles charros, pico de gallo, mint cream, chipotle aioli and your choice of salsa fresca

SPANISH PAELLA (GF, VGO) \$29

Sizzling platter with Mexican rice cooked with Tajín, garlic, white wine & tomatillo salsa. Pan-tossed with onion, carrot, mushroom & capsicum + your choice of proteins: chorizo & chicken / chicken & prawns / prawns & chorizo / tofu / or have them all +\$3

FAJITAS (GF, VGO) \$29

Sizzling platter with your choice of steak / tofu / chicken fillet. Sautéed with onion, capsicum, mushrooms, mild tomatillo salsa & Tajín seasoning. Served with a side of Mexican green rice, corn tortillas, frijoles charros, pico de gallo, chipotle aioli & mint cream

ENSALADA (GF, VGO) \$24

Fresh green mix with frijoles charros, Mexican green rice, pico de gallo, ricotta salata cheese, quinoa, sour cream & chipotle aioli + your choice of protein & salsa fresca

GREEN HARVEST SALAD (VEG) ★NEW & MUST TRY!★ \$21.50

Crispy baked kale, barley, baked potato, pumpkin seeds, green apple, walnut, feta cheese, fresh dill, olive oil, salsa verde cruda. Add grilled chicken / jackfruit \$5ea

MENU VEGANO

PAGE 1/2

ENTREES

All are garnished with corn salsa, spring onion & coriander

CORN CHIPS, SALSA

& FRESH HOME-MADE GUACAMOLE (GF) \$13.5

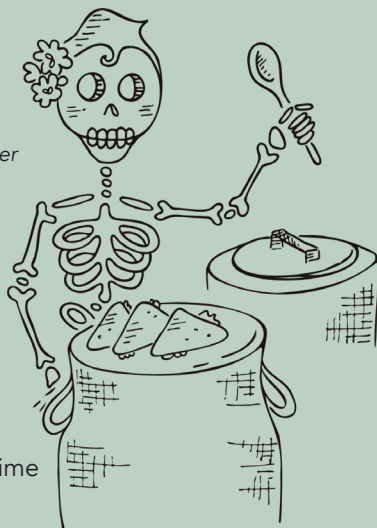
White corn chips with home-made salsa (mild) & fresh home-made guacamole

· Add vegan chili con carne 🌮
/ pulled jackfruit / frijoles charros 🌮 +\$3ea

STREET-STYLE CORN

★CHEF'S FAVI★ (GF) \$8 (1 PC) / \$13.5 (2 PCS)

Coal-grilled fresh corn with vegan aioli & fresh lime





HECHO EN MEXICO

COCINA & COCKTAIL BAR

MENU VEGANO

PAGE 2/2

TACOS GET THREE FOR \$23

All are garnished with corn salsa, spring onion & coriander

JACKFRUIT (GF) \$8

Hand pressed white corn tortilla, pulled jackfruit with vegan aioli, frijoles charros, pico de gallo, pickled jalapeños, corn salsa & spring onion

VEGAN CHILLI CON CARNE 🌶️🌶️ (GF) \$8

Vegan chilli con carne, vegan habanero aioli, pickled onions, pico de gallo, corn salsa & spring onion

MAIN MEALS

All are garnished with corn salsa, spring onion & coriander

CHOICE OF PROTEIN: pulled jackfruit / vegan chili con carne 🌶️ [contains soy] / frijoles charros 🌶️ / mix of veggies +\$1.50 · **CHOICE OF SALSA FRESCA:** TOMATILLO (MILD): Roasted tomatoes, onion, capsicum, garlic, paprika, coriander, Mexican herbs, fresh lime, jalapeño. VERDE (MEDIUM): Green tomatillo, onion, jalapeño, poblano chilli, coriander, mango & lime juice. CHIPOTLE HABANERO (HOT): Smoked chipotle chilli, green habanero, Mexican herbs

HECHO'S FAMOUS NACHOS MADE VEGAN ★CHEF'S FAVI★ (GF) \$25

White corn chips, pico de gallo, jalapeños, frijoles charros, corn salsa, vegan cheese & habanero vegan aioli + your choice of protein & salsa fresca

VEGAN CLASSIC BURRITO \$22

Warm spinach & herb green tortilla wrap with frijoles charros, Mexican green rice, vegan cheese, lettuce, pico de gallo, vegan aioli + choice of protein & salsa fresca

VEGAN ENCHILADA \$24.50

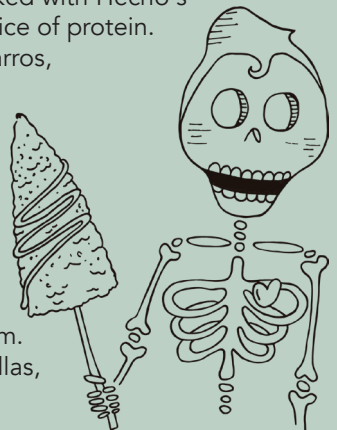
Mexican-style spinach & herb green tortilla oven-baked with Hecho's special sauce, stuffed with vegan cheese & your choice of protein. Served with a side of Mexican green rice, frijoles charros, vegan aioli, pico de gallo & salsa fresca

SPANISH PAELLA WITH TOFU (GF) \$29

Sizzling platter with Mexican rice seasoned with garlic, salsa, Tajín, pan-tossed with tofu, tomato, carrot, mushroom, onion, capsicum, shallot

TOFU FAJITAS (GF) \$29

Sizzling platter with tofu, sautéed with Mexican seasoning & mild salsa, onion, capsicum & mushroom. Served with a side of Mexican green rice, warm tortillas, frijoles charros, pico de gallo





HECHO EN MEXICO

COCINA & COCKTAIL BAR

Niños / Kids

CHICKEN CHIQUITO NACHOS \$13

Corn chips, cheese, marinated grilled chicken & sour cream

KIDS TACO + CHIPS \$13

Corn tortilla, cheese, lettuce & sour cream.

Choose your protein: chicken / pulled pork / frijoles charros (veg, 🌮)

FISH AND CHIPS \$13

CHEESE QUESADILLA (VEG) \$14

Mexican-style soft flour tortilla stuffed with melted Oaxaca cheese

· Add grilled chicken / shredded beef / pulled pork \$3ea

· Make it gluten-free - change to corn tortilla +\$1

ORANGE/ PINEAPPLE JUICE \$7.50

JARRITOS MEXICAN SODAS \$6

MEXICAN HOT CHOCOLATE \$6.50

DESSERTS

All are garnished with dehydrated flowers and icing sugar

MEXICAN HOT CHOCOLATE \$6.50

THE IDEAL MATCH FOR YOUR DESSERT!

Rich and velvety, crafted with authentic cacao from the heart of Jalisco, Mexico

SIZZLING BROWNIE ★CHEF'S FAV!★ \$13

Chocolate brownie served on a hot sizzling platter with melted chocolate, vanilla ice cream & strawberry

MEXICAN WARM CHURROS \$12

Crispy deep-fried heart-shaped churros tossed in cinnamon sugar, served with vanilla ice cream, milk chocolate sauce, and strawberry





**BRACE YOUR TASTE BUDS,
THIS IS MEXICAN DONE RIGHT.
WELCOME TO HECHO EN MEXICO.**

Let us tell you a bit about us.

Hecho en Mexico first opened in 2013 in the vibrant suburb of Fitzroy, in Victoria, quickly becoming the number one Mexican restaurant in the area and a local favourite. What started as one neighbourhood spot has since grown into a thriving family of restaurants, with over 20 locations in Victoria and a few others interstate, including NSW, QLD and SA.

Our mission is simple: to bring fresh, vibrant and delicious Mexican food to as many people as possible. From our signature tacos and burritos to bold margaritas and handcrafted salsas, everything is made with top quality ingredients, real methods and a whole lot of corazón. No shortcuts, no compromises. Just proper Mexican flavour, the way it's meant to be.

Best freakin' margs in Australia? You tell us!

Whether you're here for a quick bite, a fun night out, or a celebration, we're all about great food, good vibes and unforgettable moments. Every dish we serve is packed with care, passion and a serious love for Mexican food.

Hecho en Mexico is more than a casual restaurant. It's a full experience.

From the first bite to the last sip, we're here to bring the energy, the flavour and the feeling of Mexico to your table. Oh and by the way, we didn't just create the best Mexican bottomless brunch in Australia, we perfected it!

Gracias for being here. Enjoy the ride.



We work with some amazing partners who share our passion for quality. From the drinks in your glass to the sauces on your plate, these legends help us bring the good stuff to life.



HECHO EN MEXICO

COCINA & COCKTAIL BAR

