

POSTRES

DESSERTS

FLAN \$14.00

Vanilla egg based custard, baked in caramel lined dish in a bain-marie. A creamy and smooth dessert.

CHURRO TACO \$14.00

Crispy sweet taco with cinnamon sugar, filled with smooth orange diplomatic vanilla cream and fresh strawberries on top.

PASTEL DE CAJETA \$16.00

Baked-soft caramel lava cake, ricotta cheese, served with french vanilla ice cream and chocolate dust. 15 min prep time.

EXTRAS

GRILLED JALAPENOS \$4.50

INFIERNO SALSA \$3.50

SOUR CREAM \$3.00

GUACAMOLE \$6.00

CORN CHIPS \$4.00

TORTILLAS \$4.00

LIMES \$2.50



Please inform our staff of any allergies before ordering. Our kitchen handles nuts, gluten, dairy and other allergens, and traces may be present

A 1.6 % surcharge applies to debit card payments, 5% on weekends and 15% on public holidays. Cash payments incur no surcharge.

¡Vuelva Pronto!

Thank you for dining with us. We hope our fusion of authentic Mexican street food with a modern twist left you craving more.

See you next time – stay spicy, amigos!”



FOLLOW US ON INSTAGRAM

BIENVENIDOS al
CARTEL
del
TACO

¡BUEN PROVECHO!

ENTRADAS

STARTERS SOMETHING TO SHARE

- PAPAS 'CHIPS'** **V** \$13.00
 Potato chips with tajin salt, served with chipotle mayo.
- ELOTE** **GF V** \$14.00
 Chargrilled corn, mayo, ricotta cheese & a touch of tajin chilli & coriander. A classic from the streets of Mexico!
- GUACAMOLE** **GF DF VE** \$14.00
 Homemade guacamole served with hand-made crunchy corn chips. Add pork chicharron strip for extra \$10 each.
- ENSALADA CESAR** **GF VE** \$18.00
 Baby cos grilled lettuce, homemade caesar dressing, bread croutons, maple bacon, cherry tomatoes and parmesan cheese.
- TINGA DE POLLO TOSTADAS** **GF** \$18.00
 Chicken in chipotle adobo, topped with lettuce, sour cream, onion, ricotta cheese and salsa verde, served on 2 crunchy corn tortillas. 2 pieces.
- QUESADILLAS DE HONGOS** **V** \$20.00
 Sautéed mushrooms, melted cheese, served with salsa verde, corn tortillas. 3 pieces per serve.
- CHICKEN WINGS** \$22.00
 Chicken wings, tossed in home made mexican buffalo sauce, served with blue cheese mayo and celery.
- BEEF RIBS** **GF DF** \$28.00
 Slow-cooked beef ribs with morita-mezcal glaze, smoked chimichurri, and fried shallots.

MARISCOS - SEAFOOD

- OYSTERS FRESCOS** Natural \$5.50 Prepared \$6.50
 . Mexican mignonete, pico de gallo, red chillie, lime.
 . Aji amarillo, passion fruit, beer, honey, lime.
 . Salsa matcha, ponzu, yuzu, lime
- OCTOPUS TOSTADA** **GF P DF** \$16.00
 Octopus, salsa bruja, coriander, onion, lime, avocado, mayo & valentina spicy sauce, served on a crunchy corn tortilla. (cold dish). 1 piece.
- PESCADILLAS** **GF DF P** \$24.00
 Deep-fried fish tacos, red snapper, guacamole, pico de gallo, salsa bruja, valentina & mayo. 4 pieces.

TACOS

2 TACOS PER ORDER

- AL PASTOR - TROMPO** **GF DF** \$21.00
 Crisp-thin shavings of spit-grilled pork 'TROMPO', marinated with guajillo chilli adobo, grilled pineapple, onion, coriander & salsa. The most famous taco in Mexico City!
- SUADERO** **GF DF** \$21.00
 Beef brisket is slow cooked for several hours in its own juice and then grilled - resulting in a crisp caramelisation, salsa taquera, coriander & onion.
- POLLO ASADO** **GF DF** \$21.00
 Grilled marinated chicken, guacamole, salsa taquera, topped with pico de gallo and corn kernels.
- BEEF BIRRIA / CONSOME** **GF DF** \$24.00
 Slow cooked beef tacos with guajillo, morita and ancho chilli, salsa taquera, lime, onion and coriander. Served with consome.
- PORK COCHINITA TACO** **GF DF** \$22.00
 Slow-cooked Yucatán-style pork, Axiote recado, pickled red onion & salsa roja.
- OYSTER MUSHROOM TACO** **GF V VE** \$22.00
 Wood grilled oyster mushrooms cooked in plant based butter, garlic, salsa macha, crispy chickpea & avocado salsa.
- MAYA FISH TACO** **P** \$22.00
 Grilled barramundi fish, avocado salsa, coriander, lemon-cured cucumbers, pomegranate & red cabbage. Corn tortilla.

CHEF'S SPECIAL



- SENORA TORRE** **GF** \$40.00
 Ceviche-style seafood tower with kingfish, scallops, octopus, prawns, salsa roja tatemada, salsa macha, avocado, lime cucumber. Served with corn chips.
- BEEF CHEEK TACO** **GF DF** \$26.00
 Slow-braised beef cheek with pasilla chili, finished with tomatillo verde, pickled shallots, sweet potato crisps & our signature salsa verde. 2 tacos per serve.
 Ask our staff for availability*

GRILL

AVAILABLE ALL DAY

- POLLO ALAMBRE 'CHICKEN FAJITAS'** \$34.00
 Marinated chicken, onion capsicum, bacon, jalapeno, pineapple, cheese. Served with 4 flour tortillas.
- ARRACHERA - SKIRT STEAK** \$38.00
 MSA+3 thick skirt steak, arrachera marinated style, served with chorizo, charred onions & guacamole. Tortillas on the side.
- MOLCAJETE RANCHERO** **GF** \$59.00
 A sizzling volcanic stone molcajete loaded with grilled premium cuts of steak, chorizo, beans, morcilla, grilled chillies, halloumi, nopales, onions and ancho chilli salsa. Served with warm corn tortillas. Perfect for two to share.
- GRILLED CHORIZO / MORCILLA** \$10.00

TORTAS

MEXICAN STREET SANDWICHES
 SERVED IN TOASTED BREAD

- TORTA DE BIRRIA** **DF** \$28.00
 Slow cooked beef birria, onion, coriander, salsa taquera, lime, served with consome. Add extra 'Grilled cheese' \$2.00
- TORTA DE PASTOR - TROMPO** **DF** \$28.00
 Spit-grilled pork 'TROMPO', marinated with guajillo chilli adobo, grilled cheese, grilled pineapple, onion, coriander & salsa. Served in toasted bread. Add extra 'Grilled cheese' \$2.00



(Soft toasted Mexican bread roll)



TEQUILA

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|---|---------|
| Patron Silver | \$12.00 |
| Patron Reposado | \$12.00 |
| Patron Anejo | \$15.00 |
| Patron XO Cafe | \$15.00 |
| 1800 Coconut | \$12.00 |
| 1800 Reposado | \$12.00 |
| Don Julio Reposado | \$12.00 |
| Casa Amigos Reposado | \$12.00 |
| Grand Centenario Reposado | \$12.00 |
| Herradura Silver | \$11.00 |
| Don Julio Blanco | \$11.00 |
| Casa Amigos Blanco | \$12.00 |
| 818 Blanco | \$14.00 |
| 818 Reposado | \$16.00 |
| 818 Anejo | \$18.00 |
| 1800 Anejo | \$18.00 |
| Reserva de la Familia 'Platino' | \$16.00 |
| Patron 'El Cielo' Silver | \$18.00 |
| Arette Blanco | \$18.00 |
| Herradura Anejo | \$18.00 |
| Patron 'El Alto' Reposado | \$24.00 |
| Patron 'Piedra' Extra Anejo | \$24.00 |
| Reserva de la Familia 'Extra Anejo' | \$28.00 |
| Don Julio 1942 'Anejo' | \$28.00 |
| Tequila Arete Extra Anejo | \$28.00 |
| CLASE AZUL 'Reposado' | \$35.00 |
| Herradura Ultra Anejo | \$38.00 |

MEZCAL

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|--|---------|
| 400 Conejos | \$12.00 |
| Mezcal Artesanal 'Cupreata' | \$14.00 |
| Jolgorio Madre Cuixe | \$19.00 |
| Jolgorio Pechuga | \$22.00 |
| Jolgorio Jabali 'Yellow' | \$27.00 |
| Jolgorio Pechuga Navidena | \$22.00 |
| Wahaka Mezcal Abocado / Gusano | \$22.00 |
| Wahaka Mezcal Ensamble Ancestral | \$21.00 |

SPIRITS & MIXERS

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|--------------------------|---------|
| Vodka & Soda | \$13.00 |
| Gin & Tonic | \$14.00 |
| Rum & Coke | \$13.00 |
| Whiskey & Dry | \$14.00 |
| Bourbon & Coke | \$14.00 |

DRINKS & COCKTAILS

1800
TEQUILA

¡SALUD!

HOUSE MARGS

FROZEN MARGARITA \$22.00

Lime, pineapple, midori, malibu coconut, roasted coconut flakes - served frozen!

THE GARDENER \$24.00

Passionfruit, Patron Silver, cointreau, citrus & tajin rim.

PLATA PICANTE \$24.00

Coconut, pineapple, Patron Silver, cointreau, citrus & a dash of tabasco.

LA CHULA \$25.00

Watermelon, 818 reposado tequila, cointreau, chilli, lime, peychaud's bitters & chamoy rim.

TIPSY MANGO \$24.00

Mango, cointreau, vodka, lime, chamoy & tajim rim.

GUAVA MEZCALITA \$24.00

Guava, mezcal 400 conejos, lychee, chili, lime & eggs whites.

PICA - FRESA \$24.00

Strawberry, 1800 tequila reposado, jalapeno, cointreau, lime, cranberry bitters & salt rim



BLUE DEMON \$24.00

Lychee, blue curacao, tamarind vodka, lime, bitters, egg whites

MEZCAL SOUR \$24.00

400 conejos Mezcal, amaretto liqueur, lime, agave, old fashion bitters & egg whites.

LICK MY CHERRIES \$25.00

Cherry, 1800 tequila silver, cointreau, lime juice, rosemary syrup, rhubarb bitters and maguey worm salt from Oaxaca.

CLASSIC MARGS

1800
TEQUILA

SPICY MARG \$22.00

Patron Silver, cointreau, lime, orange, tabasco & tajin rim.

CLASSIC MARG \$22.00

Patron Silver, cointreau, lime.

TOMMY'S \$22.00

Tequila Reposado, agave, lime.

PALOMA \$22.00

Tequila Reposado, grapefruit, lime, soda.

CANTARITO \$24.00

1800 Añejo tequila, grapefruit, Absolut vodka lime, limoncello, agave, lime, finished with a dash of Tabasco and 'Tamaroca tamarind candy!

CERVEZA

TAP BEERS • SCHOONER / PINT

CARTEL Mexican Lager \$13.00/\$14.00

Monteith's NZ Pale Ale \$13.00/\$14.00

Caguama - Victoria and Modelo Beer 1.2 lt \$20.00

Bacacho - Pint/Bacardi, Corona beer, lime, rosemary syrup and salt rim \$20.00

MEXICAN • BOTTLE / CAN

Tecate - Lager \$12.00

Corona - Pilsner \$11.00

Modelo Especial - Pilsner \$12.00

Negra Modelo - Munich Lager \$13.00

Victoria - Amber \$12.00

Pacifico - Lager \$12.00

Bohemia - Pilsner \$12.00

Indio - Lager Vienna \$12.00

Michelada mix - Lime & Salt \$4.00

Michelada mix - plus clamato \$6.00

Chamoy chela mix-Mexican lollie \$8.00

Heineken Zero Alcohol \$11.00

WINE

SPARKLING • GLASS / BOTTLE

Edmond Thery Blanc de Blancs/BRUT.. Burgundy, FR \$15.00/\$60.00

WHITE - Gotas del Mar ~ Albarino \$17.00/\$75.00

Astrolabe/Sauvignon Blanc 2021 Marlborough, NZ \$16.00/\$70.00

ROSE

Maison Breban 'Villa Aix' Rose 2020 Provence, FR \$16.00/\$70.00

RED

Radio Boka'/Tempranillo 2019 Castilla, ES \$16.00/\$70.00

La Flor Malbec/Pinot Noir 2022 Mendoza, AR \$16.00/\$70.00

SOFT DRINKS & MOCKTAILS

Soda Water, Coke, Coke Zero, lemonade \$5.00
Apple juice, lemon lime bitters

Jarritos; Guava, Mango, Mandarin, Tamarind, Lime, Fruit punch, Mexican Cola & Pineapple. \$8.00



Agua de Jamaica \$11.00

Agua de Horchata \$12.00