

DRINKS

BAR DEL PATRÓN

PATRON MAGSY Patron Silver, Curaçao, Fresh Lime make it spicy \$1	\$25
PALOMA LA PATRONA Patron Silver, Fresh Grapefruit, Agave	\$24
"EL PATRÓN" SPECIAL TOMMYS Jalapeño Infused Patron silver, St Germaine Elderflower, Green Apple, Cucumber	\$26
EL REY TROPICAL Patron Repo, Averna, Coffee, Passion Fruit, Maple Syrup	\$26
PATRON VIEJO Patron Anejo, Xocolate Mole Bitters, Agave	\$28
EL CIELO ON THE ROCKS	\$29



VINO	GL	BTL
Frisante		
2023 Dott Prosecco, Heathcote VIC	\$13	\$60
NV Moet Chandon, Champagne FR	\$22	\$99
NV Moet Rose, Champagne FR	\$25	\$109
Rose		
2024 SC Pannell Arido Rose, McLaren Vale SA	\$17	\$80
2023 Trinii Rose, Provence, Sainte Victoire FR		\$95
Blanco		
2019 Bon Villa Semillion, Hunter Valley NSW	\$13	\$60
2023 Deep Woods Sav Blanc, Margaret River WA	\$13	\$60
2024 TWR Pinot Grigio, Marlborough NZ	\$18	\$85
2024 Bisous Estate Chardonnay, Hunter Valley NSW	\$16	\$75
Rojo		
2024 Airtie Bank Pinot Noir, Yarra Valley VIC	\$17	\$80
2022 Marrenon Cote du Rhone, FR	\$14	\$65
2021 Paper Boy Shiraz, McLaren Valley SA	\$15	\$75
2023 Dominique Piron Gamay, Beaujolais FR		\$95

JUGS	
Corazon marg jug	\$55
Sangria- Red or White	\$42

FROZEN NODO COCO BOOST SHOT	\$12
FROZEN NODO CAFE BOOST SHOT	\$12

CERVEZA	
AETHER MEXICAN LAGER	\$12
BALTER XPA	\$12
CORONA	\$13
** make it Michelada	+\$2
HEAPS NORMAL NON ALCOHOLIC BEER	\$10
FELLER WATERMELON	\$12
HARD RIZZ PASSION & GUAVA	\$14

DE LA CASA *All cocktails made with 100% freshly squeezed juice	
PARAISO Corazon Tequila, Nodo Coco, Elderflower, Basil	\$
EL DORADO MAY CONTAIN MILK TRACES Fris Vodka, Banana, Fino Cherry, White Chocolate, Fresh Lime	\$
LA DUQUESA Casa los Agaves Mezcal, Watermelon, Aperol, Campari, Dry Vermouth	\$
ANDES BREEZE Barsol Pisco, Mango, Vanilla, Fresh Lime	\$
ROSA GIN TANO City of London Gin, Moet Rose, Raspberry Sorbet, Rose Syrup	\$
JUPITER CONTAIN NUTS Bacardi Blanco, Passion Fruit, Orgeat, Feleturn, Fresh Lime	\$
PERA FRUTA Glenmorangie Whiskey, Hennessy, Pear, Ginger, Honey, Lemon	\$
GITANO VESPERTINI Belvedere, Hickson Oyster Gin, White Vermouth	\$

Gitano

BOTANAS

GUACAMOLE GF NF V DF	\$19
JALAPEÑO, ONION, CILANTRO, CORN CHIPS	
DIP DE MAIZE GF NF	\$19
CHARRED SWEET CORN, CREMA FRESCA, PEPITA-CHILLI ASH	
QUESO ASADO GF V	\$27
GILLED HALLOUMI, AGAVE REDUCTION, COCONUT & NUT SALSA, SALT BUSH	
ELOTE A LA PARRILA GF NF V	\$18
CHARGRILLED CORN, TRUFFLE OIL, CHIPOTLE MAYO, AGED MANCHEGO, PEPITA-CHILLI ASH	
ALITAS DE POLLO GF NF DF	\$29
GUAJILLO BBQ CHICKEN WINGS, HOUSE PICKLES	

CRUDO

SYDNEY ROCK OYSTERS GF NF DF	
FINGER LIME 1/2 dz, 1 dz	\$6ea- 3 pcs min
MICHELADA SAUCE, CELERY GRANITA 1/2 dz, 1 dz	\$6.50ea- 3 pcs min
ATÚN TOSTADA 2PC GF NF DF	\$28
TUNA SASHIMI, PONZU, AVOCADO CREMA, CHIPOTLE AIOLI, TRUFFLE OIL, CRISPY TARO, TOBICO	
KING FISH CEVICHE GF NF DF	\$32
CHARRED AVOCADO, MISO, DAIKON, CRISPY POTATO, CANGCHA	
CARNE TARTARA NF DF	\$38
GRASS FED WAGYU BEEF TARTARE, BONE MARROW, AJI AMARILLO, CHIVES, PAN AGRIO	



TACOS

ALL TACOS SERVED ON A SOFT CORN TORTILLA

BIRRIA GF NF DF	\$14
SLOW COOKED GRASS FED PULLED BEEF, SALSA ROJA, ONION, CILANTRO, AVOCADO	
ADD CHEESE \$2	
HONGOS GF NF V	\$13
GRILLED MUSHROOM, HUITLACOCHE PATE, SALSA VERDE, CRISPY BRUSSELS, AGED MANCHEGO	
POLLO ADOBADO GF NF DF	\$14
FREE RANGE CHICKEN, ACHIOTE ADOBO, HABANERO PICKLED ONION, SALSA VERDE, CILANTRO	
BAJA FISH TACO GF NF DF	\$16
CORN MASA-BATTERED SNAPPER, PICKLED CABBAGE, CHIPOTLE AIOLI, GREEN TOMATO PICO DE GALLO	
GUAJILLO BBQ PRAWNS GF NF DF	\$16
JALAPENO COLESLAW, GREEN TOMATO PICO, CRISPY GARLIC	
CRISPY SOFT SHELL CRAB NF DF	\$17
AVOCADO CREAM, TRUFFLE OIL, SHALLOTS, CUCUMBER PICO YUCATECAN AIOLI	

MAINS

CHULETON DE AGUAYON GF NF DF	\$68
300G GRASS FED SIRLOIN STEAK MB4, FRESH ARUGULA, MOLE MADRE	
CHULETÓN CON HUESO GF NF	\$118
500 G GRASS FED WAGYU RIB EYE, CHILE GUAJILLO BUTTER, CHIMICHURRI	
RED CHIMICHURRI PRAWNS QUESADILLA	\$30
PRAWNS, OAXACA CHEESE, RED CHIMICHURRI, CHILE PASILLA POWDER, SALSA ROJA, SALSA VERDE	
PULPO GF NF DF	\$52
WA ABROLHOS OCTOPUS, GUAJILLO SALSA, CAUSA CRISPY CURRY LEAVES, CHIMICHURRI	
CORDERO ASADO GF NF	\$48/96
GREAT SOUTHERN PASTURE FED WHOLE LAMB RACK, CAULIFLOWER PUREE, CHIMICHURRI ROJO - 4 RACK/8 RACK	
PRAWNS A LA DIABLA GF NF	\$48
WHOLE TIGER PRAWNS, DIABLA SALSA, GHEE, CILANTRO, LEMON	
FLOR DE CALABAZA QUESADILLA GF NF V	\$29
ZUCCHINNI FLOWER, HUITLACOCHE, GRILLED TLAYUDA, OAXACA CHEESE, MORITA SALSA, CHILE PASILLA POWDER	
POLLO CON MOLE GF NF	\$49
FREE RANGE CHAR GRILLED CHICKEN, GHEE, MOLE, NEGRO, POACHED CHERRY TOMATOES, SHALLOTS, SESAME SEEDS	
PESCADO AL PIPIAN GF	\$48
MARKET FISH, PIPIAN MOLE, CHILLI OIL, SALMON ROE	

PARA ACOMPAÑAR

PAPAS BRAVAS GF NF
TWICE COOKED AND FRIED KIPFLER POTATOS, AGED MANCHEGO CHEESE, TRUFFLE OIL, CHIPOTLE MAYO
BROCCOLINI GF V DF
SALSA VERDE, PISTACHIOS, LEMON, CRISPY SHALLOTS, CHILLI OIL
PAPAS FRITAS GF V
FRENCH FRIES, TRUFFLE OIL, AGED MANCHEGO CHEESE, HOUSE MADE CHIPOTLE AIOLI
ENSALADA VERDE GF NF
GRILLED COS LETTUCE, CARDINI ADEREZO, CRISPY CAPERS, AGED MANCHENGO CHEESE

POSTRES

CHURROS V
DULCE DE LECHE ICE CREAM, NUT SALSA, DULCE DE LECHE
PASTEL QUEMADO DE QUESO GF NF
ANCHO, CHILLI BURNT CHEESECAKE, DULCHE DE LECHE
FLAN CASERO GF NF
THE ABUELITAS RECIPRE, DULCHE ARGENTINO
SORBETE GF NF DF
ASK STAFF FOR FLAVOURS



GF- GLUTEN FREE | DF- DAIRY FREE | NF- NUT FREE | V- VEGETARIAN

2.5 % FEE TO INCUR ON AMEX TRANSACTIONS 1.6 % CC FEE TO INCUR ON CREDIT CARD TRANSACTIONS. 10% SERVICE CHARGE ADDED TO THE FINAL BILL FOR PARTIES OF 8 OR MORE AND SUNDAYS. 15% SURCHARGE IS ADDED TO THE FINAL BILL ON PUBI PLEASE NOTE THAT WE ARE A SEED OIL FREE KITCHEN AND COOK WITH BEEF TALLOW, SO NONE OF OUR DISHES ARE COMPLETELY VEGETARIAN