

## Daily Deals



  
**\$25 All you  
can eat Tacos**  
ALL DAY  
MONDAY TO WEDNESDAY

  
**Margarita  
Monday**  
ALL DAY  
**\$15** MARGARITAS

  
**50c\* Wings  
Thursday**  
ALL DAY  
\*WITH A TRADITIONAL MARGARITA

  
**Lunch  
Burritos**  
EVERY DAY  
**\$17** FROM 11AM  
TO 5PM

*Follow us!*

  MUCHOMEXICANOBNE  
MUCHOMEXICANO.COM.AU

PH. HAWTHORNE (07) 3899 2233

# Mucho Mexicano Menu Hawthorne



**ALEMRE**  
HOSPITALITY GROUP



Mucho Mexicano Restaurant is part of the Alemré Hospitality Group.  
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# Mucho Mexicano

OUR MENU IS DESIGNED TO BE SENT AS IT'S READY & SHARED

## Antojitos



SMALL PLATES TO SHARE

|                                                                                                       |    |
|-------------------------------------------------------------------------------------------------------|----|
| HOUSE MADE GUACAMOLE W/ CORN CHIPS (GF/DF/VE)                                                         | 13 |
| CROQUETAS DE JALAPEÑO Y MANCHEGO (4) W/ SMOKED SOUR CREAM & CHIVES (V)                                | 15 |
| BLACK BEAN TAQUITOS (5) W/ PICO DE GALLO & GREEN MOLE DIP (GF/DF/V/VE)                                | 17 |
| ELOTES CHARGRILLED CORN, CHIPOTLE CREMA, QUESO, SMOKED PAPRIKA (GF/DFO/V/VEO)                         | 13 |
| LOADED SWEET POTATO HUSH PUPPIES GREEN ONIONS, PICO, QUESO, JALAPEÑO & TEQUILA RELISH (GF/DFO/V/ VEO) | 19 |
| BABY CALAMARI FLASH FRIED & SEASONED WITH TAJIN, AIOLI & FRESH LIME (GF/DF)                           | 21 |
| SHOESTRING FRIES SPICED SALT, AIOLI (GF/DF/VEO)                                                       | 13 |

## Tacos



2 for \$18  
3 for \$25

ALL SERVED ON FLOUR TORTILLAS W/ SLAW  
(GLUTEN FREE OPTION AVAILABLE +\$1EA)

|                                                                                         |  |
|-----------------------------------------------------------------------------------------|--|
| SHREDDED BEEF CHEEKS<br>CHIPOTLE, GREEN MOLE & PICKLED ONIONS (GFO/DF)                  |  |
| CHARGRILLED CHICKEN<br>CORN + QUESO SALSA (GFO/DFO)                                     |  |
| FRIED CAULIFLOWER<br>VEGAN CREAM CHEESE, SESAME<br>& PISTACHIO SALSA SECA (GFO/DF/V/VE) |  |
| PULLED PORK ‘CARNITAS’<br>W/ BURNT PINEAPPLE SALSA (GFO/DF)                             |  |
| PUMPKIN + HALOUMI<br>CHIPOTLE CREMA, ALEPPO PEPPER, PEPITA SEEDS (GFO/DFO)              |  |
| FRIED WHITING<br>HONEY, LIME + HERB CREMA, FRIED CAPERS (DFO)                           |  |
| CRISPY PRAWNS<br>LIME CREMA & TAJIN (DFO)                                               |  |
| FRIED LAMB BELLY<br>CHIMICHURRI & SESAME ZA’ATAR (GFO/DF)                               |  |

## Quesadillas

STUFFED INTO FLOUR TORTILLAS  
AND TOASTED UNTIL GOLDEN

|                                                                                                      |    |
|------------------------------------------------------------------------------------------------------|----|
| POLLO Y CHORIZO<br>MARINATED CHICKEN + CHORIZO SALAME<br>W/ QUESO, GREEN ONIONS & BLACK GARLIC CREMA | 29 |
| VERDURAS ASADAS<br>ROASTED PUMPKIN, ZUCCHINI + ONION<br>W/ BLACK BEANS, QUESO & RANCHERO SAUCE (V)   | 27 |



## Comidas



|                                                                                                                                                                     |    |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| CHICKEN FAJITA PAN ROASTED PEPPERS, ONIONS & SPICES<br>W/ PICO DE GALLO, GUACAMOLE, SOUR CREAM & GRILLED FLOUR TORTILLAS (GFO/DFO)                                  | 31 |
| CRISPY BRAISED PORK BELLY W/ AGAVE, BURNT PINEAPPLE SALSA,<br>HOUSE SLAW & GRILLED FLOUR TORTILLAS (GFO/DF)                                                         | 35 |
| BEEF BIRRIA QUESATACOS SLOW COOKED BRISKET & QUESO GRILLED IN CORN TORTILLAS<br>W/ BEEF DRIPPING, SLAW, PICO DE GALLO & FRESH LIME (GF)                             | 33 |
| WARM CHICKEN + QUESO SALAD SHREDDED LETTUCE, CORN, AVOCADO,<br>PICKLED ONIONS, CORN CHIPS, CREMA (GF/DFO)                                                           | 29 |
| NACHOS DE LA CASA (GF/V/VEO)<br>WARM CORN CHIPS W/ CHEESE & BLACK BEANS ‘CON ESPECIAS’<br>PICO DE GALLO, GUACAMOLE & SOUR CREAM                                     | 26 |
| W/ SLOW COOKED BEEF (GF/DFO)                                                                                                                                        | 30 |
| W/ PULLED PORK ‘CARNITAS’ (GF/DFO)                                                                                                                                  | 32 |
| ENCHILADA DE RICOTTA FLOUR TORTILLAS STUFFED WITH MUSHROOMS,<br>RICOTTA & SPINACH AND BAKED IN A TOMATO & LIME FRITO<br>W/ QUESO & SAFFRON RICE (V)                 | 27 |
| ADD CHICKEN +6                                                                                                                                                      |    |
| ADD SLOW COOKED BEEF +6                                                                                                                                             |    |
| GRILLED WHOLE CHICKEN MARINATED IN SMOKED PAPRIKA AND SERVED W/ GREEN MOLE,<br>PICO DI GALLO, GUACAMOLE, SOUR CREAM, HOUSE SLAW & GRILLED FLOUR TORTILLAS (GFO/DFO) | 55 |

## Adiciones



|                                             |   |
|---------------------------------------------|---|
| SAFFRON RICE (GF/DF/V/VE)                   | 6 |
| HOUSE MADE GUACAMOLE (GF/DF/V/VE)           | 6 |
| SOUR CREAM/QUESO (GF/V)                     | 5 |
| PICKLED JALAPEÑO/PICO DE GALLO (GF/DF/V/VE) | 4 |

## Mucho Fiesta \$41pp

(minimum 2 people)

|                                                                                                                                    |
|------------------------------------------------------------------------------------------------------------------------------------|
| HOUSE MADE GUACAMOLE W/ CORN CHIPS (GF/DF/VE)                                                                                      |
| CROQUETAS DE JALAPEÑO W/ SMOKED SOUR CREAM + CHIVE DIP (V)                                                                         |
| ELOTES CHARGRILLED CORN TOSSED IN CHIPOTLE CREMA,<br>QUESO, SMOKED PAPRIKA (GF/DFO/VEO)                                            |
| BEEFTACO CHIPOTLE, GREEN MOLE & PICKLED ONIONS (GFO/DF)                                                                            |
| CHICKEN FAJITA PAN ROASTED PEPPERS, ONIONS & SPICES W/ PICO DE GALLO,<br>GUACAMOLE, SOUR CREAM & GRILLED FLOUR TORTILLAS (GFO/DFO) |
| ADD CHURROS (V) +4.5EA                                                                                                             |

## Los Postres



|                                                               |    |
|---------------------------------------------------------------|----|
| CHURROS CINNAMON SUGAR, DULCE DE LECHE OR CHOCOLATE SAUCE (V) | 12 |
|---------------------------------------------------------------|----|

ALSO FIND US AT SOUTHBANK  
15 LITTLE STANLEY ST, SOUTH BRISBANE QLD 4101



# Mucho Mexicano

## Niñas & Niños Menu

**\$12 EACH**

### **NACHO IL NINO! (GF, DFO, V, VEO)**

WARM CORN CHIPS & CHEESE W/ SOUR CREAM & GUACAMOLE  
W/ BEEF & BEANS, PULLED PORK OR BLACK BEANS

### **MYO TACOS! (GFO, DFO, VO)**

GRILLED FLOUR TORTILLAS, CHEESE & SOUR CREAM  
W/ CHICKEN, PORK OR FRIED HALOUMI

### **QUESADILLA!**

MOZZARELLA STUFFED TOASTED TORTILLA  
W/ SOUR CREAM CHOICE OF CHICKEN,  
BEEF OR PLAIN CHEESE

**KIDS ICE CREAM \$3**



10% SURCHARGE APPLIES ON SUNDAYS.

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS.



*Mucho Mexicano*

*Drinks Menu*



*Hawthorne*



MUCHOMEXICANO.COM.AU

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS



# Mucho Selección

## TRADITIONAL

SIERRA BLANCO, COINTREAU, CITRUS SERVED STRAIGHT UP WITH A SEA SALT RIM  
**PREFER THINGS ON THE SMOKY SIDE? ASK FOR A MEZCAL MARGARITA!**

20

## FROZEN WATERMELON & COCONUT

TROMBA BLANCO, COINTREAU, WATERMELON, COCONUT & CITRUS SERVED WITH A SHAVED LIME SALT RIM

21/63

## FROZEN TOMMY'S

TROMBA REPOSADO, COINTREAU, AGAVE

21/63

## MANGO PASSIONFRUIT

SIERRA BLANCO, PASSOA, LICOR 43, MANGO NECTAR, PASSIONFRUIT & CITRUS SERVED SHORT WITH A BURNT ORANGE SUGAR RIM

20/60

## LYCHEE

SIERRA BLANCO, LICOR 43, PARAISO, CITRUS, APPLE & VANILLA SERVED STRAIGHT UP WITH A SEA SALT RIM

20/60

## PIÑA CALIENTE

MONTELOBOS ESPADIN MEZCAL, GINGER LIQUEUR, PINEAPPLE, LIME. SERVED SHORT WITH TOASTED PINEAPPLE

21

## LA BAYA

TROMBA BLANCO, LICOR 43, STRAWBERRY & RASPBERRY, SERVED UP WITH A LIME SALT RIM

20

## EL FUEGO

TROMBA BLANCO TEQUILA, ANCHO REYES VERDE, CITRUS & SIMPLE SYRUP SERVED SHORT WITH A TAJIN RIM

20

## TOMMY'S MARGARITA

SIERRA REPOSADO, CITRUS & AGAVE NECTAR SERVED SHORT WITH FRESH LIME

20

## EL COCO

TROMBA BLANCO, COCONUT SYRUP, PINEAPPLE & CITRUS SERVED TALL WITH A TOASTED COCONUT RIM

20

## THE DOWNFALL

NUSA CAÑA TROPICAL RUM, PEACH LIQUEUR, HONEY, PINEAPPLE, LIME, MINT. SERVED TALL

20

## JALAPEÑO

SIERRA BLANCO, APRICOT BRANDY & AGAVE TOPPED WITH STRANGELOVE JALAPEÑO & LIME SODA. SERVED TALL WITH A CHILLI SALT RIM

20

## Mocktails / Non-Alcoholic



**TOMMY'S CERO** SEEDLIP GROVE 42 CITRUS, AGAVE, LIME. A HANGOVER-FREE TOMMY'S MARGARITA!

14

**FRESCA** SEEDLIP GROVE 42 CITRUS, STRAWBERRY, GRAPEFRUIT JUICE, APPLE, FALERNUM & CITRUS

13

**NO RESACA** SEEDLIP GROVE 42 CITRUS, MANGO NECTAR, PINEAPPLE JUICE, PASSIONFRUIT PUREE, ORGEAT & CITRUS

13

# Classic Cocktails

## RED WINE SANGRIA

SMOOTH DRY RED (SA), LICOR 43, COINTREAU, PINEAPPLE, SODA & CITRUS, SERVED SHORT

12/37

## RASPBERRY MOJITO

BACARDI RASPBERRY, RASPBERRY PUREE, MINT, LIME, SERVED TALL

20

## CLASSIC MOJITO

PAMPERO BLANCO RUM, LIME, MINT, SUGAR, SERVED TALL OVER CRUSHED ICE

20

## COSMOPOLITAN

KETEL ONE CITROEN VODKA, COINTREAU, CRANBERRY, LIME, SERVED UP WITH AN ORANGE TWIST

20

## NEGRONI

TANQUERAY GIN, CAMPARI, CINZANO ROSSO, SERVED SHORT WITH AN ORANGE TWIST  
**MAKE IT A SMOKY NEGRONI AND ASK FOR MEZCAL!**

20

## CAIPIRINHA

CANA RIO CACHAÇA, LIME, SUGAR, SERVED ROCKS OVER CRUSHED ICE

20

## SOUTHSIDE

TANQUERAY GIN, MINT, LIME, SUGAR, SERVED UP

20

## OLD FASHIONED

MAKERS MARK BOURBON, BROWN SUGAR, BITTERS, SERVED SHORT

20

## WHISKY SOUR

JOHNNIE WALKER BLACK, LEMON, SUGAR, WHITES, BITTERS, SERVED SHORT

20

## MOSCOW MULE

KETEL ONE VODKA, GINGER BEER, LIME, MINT, SERVED SHORT

20

## ESPRESSO MARTINI

KETEL ONE VODKA, TIA MARIA, FRESH ESPRESSO, SERVED UP

20

## PALOMA

SIERRA BLANCO, LIME, AGAVE, TOPPED WITH STRANGELOVE SALTED GRAPEFRUIT SODA

20

## APEROL SPRITZ

APEROL, PROSECCO, ORANGE

18



# Beer & Cider

## ON TAP

**MOUNTAIN GOAT LAGER 4.2%** 12  
RICHMOND, VIC

**4 PINES PACIFIC ALE 3.5%** 12  
MANLY, NSW

**R!OT WINE CO LYCHEE SPRITZ 8.0%** 12  
MANLY, NSW

## IMPORTED

**CORONA EXTRA 4.5%** 10  
PALE LAGER, MEX

**SOL 4.2%** 10  
PALE LAGER, MEX

**TECATE 4.5% CAN** 9  
PALE LAGER, MEX  
+ OPTIONAL SALT RIM AND LIME

**PACIFICO 4.4%** 11  
PILSNER, MEX

**PERONI 3.5%** 9  
LAGER, ITA

**PERONI 0%** 8  
LAGER, ITA

**ESTRELLA DAMM LAGER 5.4%** 11  
LAGER, ESP

**MONTEITH'S CIDER 4.5%** 10  
GREYMOUTH, NZ

## LOCAL

**STONE & WOOD PACIFIC ALE 4.4%** 11  
BYRON BAY, NSW

**BALTER CERVEZA 4.0%** 11  
CURRUMBIN, QLD

**BALTER XPA 5.0% CAN** 12  
CURRUMBIN, QLD

**BROOKVALE UNION  
GINGER BEER 4.0% CAN** 14  
BROOKVALE, NSW

## SODA

**CASCADE GINGER BEER** 5  
**COKE** 5  
**SPRITE** 5  
**GINGER ALE** 5  
**COKE NO SUGAR** 5  
**LEMON LIME BITTERS** 5



# Wine

## SPARKLING

150ML/BTL

**LA RIVA DEI FRATI** PROSECCO VENETO, ITA

13/ 60

## ROSÉ

**BODEGAS CONDE VALDEMAR** ROSÉ RIOJA, ESP

12/55

**AIX ROSE** GRENACHE, SYRAH, CINSULT PROVENCE, FRA

80

**CHRISTOBEL'S** MOSCATO BAROSSA, SA

10/45

## WHITE

**BODEGAS CONDE VALDEMAR** RIOJA BLANCO, ESP

12/55

**OPAWA** SAUVIGNON BLANC MARLBOROUGH, NZ

12/55

**CORTE GIARA** PINOT GRIGIO VENETO, ITA

12/55

**VASSE FELIX FILIUS** CHARDONNAY MARGARET RIVER, WA

14/65

## RED

**PALLISER ESTATE 'PENCARROW'** PINOT NOIR MARLBOROUGH, NZ

14/65

**RUNNING WITH BULLS** TEMPRANILLO BAROSSA, SA

12/55

**CHAFFEY BROS 'SYNONYMOUS'** SHIRAZ BAROSSA, SA

14/65

**KARMAN** TINTO GARNACHA RIOJA, ESP

13/60



# Spirits

## TEQUILA

|                    |    |
|--------------------|----|
| SIERRA BLANCO      | 10 |
| SIERRA REPOSADO    | 11 |
| DON JULIO BLANCO   | 12 |
| DON JULIO REPOSADO | 13 |
| DON JULIO AÑEJO    | 14 |
| TROMBA BLANCO      | 11 |
| TROMBA REPOSADO    | 13 |
| ESPOLON BLANCO     | 10 |
| ESPOLON REPOSADO   | 11 |
| PATRON SILVER      | 13 |
| PATRON REPOSADO    | 14 |
| PATRON AÑEJO       | 15 |
| FORTELAZA BLANCO   | 18 |
| FORTELAZA REPOSADO | 21 |
| FORTELAZA AÑEJO    | 26 |
| 1800 COCONUT       | 11 |

## MEZCAL

|                     |    |
|---------------------|----|
| MONTE ALBAN         | 10 |
| DEL MAGUEY VIDA     | 13 |
| ILEGAL MEZCAL JOVEN | 15 |
| MONTELOBOS ESPADIN  | 14 |

## RUM

|                               |    |
|-------------------------------|----|
| PAMPERO BLANCO                | 10 |
| BACARDÍ CARTA BLANCA          | 10 |
| NUSA CAÑA TROPICAL ISLAND RUM | 10 |
| LÜLA RUM                      | 10 |
| PAMPERO AÑEJO                 | 11 |
| CAPTAIN MORGAN                | 10 |
| CAPTAIN MORGAN BLACK SPICED   | 11 |
| APPLETON ESTATE SIGNATURE     | 11 |
| BUNDABERG SMALL BATCH         | 13 |
| RON ZACAPA 23                 | 17 |
| CAÑA RIO CACHAÇA              | 10 |

## GIN

|                                |    |
|--------------------------------|----|
| TANQUERAY                      | 10 |
| TANQUERAY NO.10                | 15 |
| BOMBAY SAPPHIRE                | 11 |
| HENDRICKS                      | 14 |
| PATIENT WOLF                   | 11 |
| GORDON'S PINK                  | 10 |
| GORDON'S TROPICAL PASSIONFRUIT | 10 |
| THE BOTANIST                   | 13 |

## BOURBON

|                            |    |
|----------------------------|----|
| BULLEIT BOURBON            | 10 |
| MAKER'S MARK               | 11 |
| WILD TURKEY                | 11 |
| JACK DANIELS               | 10 |
| WILD TURKEY AMERICAN HONEY | 11 |

## WHISK(E)Y

|                      |    |
|----------------------|----|
| JOHNNIE WALKER BLACK | 11 |
| JOHNNIE WALKER BLUE  | 35 |
| JAMESON              | 10 |
| CANADIAN CLUB        | 10 |
| LAGAVULIN 16         | 18 |
| OBAN 14              | 16 |
| TALISKER 10YO        | 16 |

## VODKA

|            |    |
|------------|----|
| KETEL ONE  | 10 |
| GREY GOOSE | 13 |
| CÎROC      | 13 |
| BELVEDERE  | 12 |

## COGNAC / BRANDY

|               |    |
|---------------|----|
| ST. REMY VSOP | 10 |
| HENNESSEY VS  | 14 |

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