



# EL- REY

YOUR LOCAL CANTINA



# COCKTAILS

## SPRING FLING

22

Stoli vanilla vodka, peach schnapps, passionfruit syrup, lime juice  
served with a shot of sparkling wine and popping pearls on the side

## RASPBERRY KISS

22

Tanqueray gin, chambord, lime, house made raspberry syrup, egg whites  
topped with persian fairy floss

## ELDERFLOWER & GIN SPRITZER

18

Elderflower liqueur, tanqueray gin, cucumber ribbon  
topped with sparkling water

## CARTEL NEGRONI

20

1800 Reposado, sweet vermouth, campari served  
with a twist of orange peel

## MOJITO

20

Beenleigh white rum, fresh mint, lime juice, agave

## ESPRESSO MARTINI

20

Your choice of classic or salted caramel  
Stoli vodka, kahlua, agave, cold pressed espresso

## SOUR

21

With your choice of Mezcal, Amoretto or Whiskey



# ENTRADAS

<b>TOTOPOS CON GUACAMOLE</b> gf, ve	18
Tortilla chips served with guacamole and salsa roja	
<b>CORN RIBS</b> (4) gf	10
Charred corn ribs tossed in spicy glaze topped with chipotle aioli, queso fresco and coriander	
<b>RED TUNA TOSTADA</b> (4) gf	25
Tuna sashimi, citrus soy sauce, chipotle aioli, avocado, topped with crispy fried shallots	
<b>SNAPPER CEVICHE</b> gf	28
Green snapper cured in a lime and avocado citrus dressing with pico topped with sesame seeds	
<b>CAMARON TARTARE</b> gf	28
Tiger prawns, diced cucumber, spanish onion, olives, coriander tossed in a creamy citrus chipotle sauce topped with micro herbs and avocado mousse served with tostadas	
<b>MEZCAL SCALLOPS</b> (3)	24
Scallops served in the shell torched in a mezcal burnt butter, topped with spicy bread crumb mix	
<b>CHIMICHANGAS</b> (6) gf	18
Hand rolled corn tortillas filled with patatas flash fried, topped with avocado mousse, salsa roja, sour cream, queso fresco & matcha oil	
<b>NACHOS DEL REY</b> gf	30
Steak, chorizo, topos, pico de gallo, guacamole, cheese, sour cream. Hongos option (v) Add prawns + \$8	

# TACOS

<b>BAJA PESCADO</b> gfo	8
Corn battered barramundi, pico, mixed cabbage, pickled onion, chipotle aioli	
<b>BAJA CAMARON</b> gfo	8
Corn battered prawns, shredded cabbage, pico, coriander, pickled onion, chipotle aioli	
<b>CAMPECHANO</b> gf	9
Grilled beef skirt, chorizo, crispy cheese, coriander, salsa roja, onion, avocado mousse	
<b>CHILE RELLENO</b>	9
Crumbed jalapeño popper stuffed with 3 mix cheese, topped with pico and chipotle aioli	
<b>HONGOS</b> gf	8
Seasonal mushrooms, macha oil, crispy cheese, coriander	
<b>BIRRIA (X3)</b> gfo	26
Slow cooked birria beef, crispy cheese, salsa roja, spanish onion, coriander	

# QUESADILLAS

<b>CAMARON QUESADILLA</b>	26
Prawns, queso, guajillo oil, chipotle aioli, grilled in a flour tortilla	
<b>HONGOS QUESADILLA</b>	22
Seasonal mushrooms, salsa macha, salsa roja, queso, grilled in a flour tortilla	

# MAINS

GREAT TO SHARE!

<b>ESQUITES CON CAMARON gf</b>	40
Pan-fried pascilla oil tiger prawns served on bed of warm corn & queso with chipotle aoli, avocado mousse, coriander & warm tortillas (6)	
<b>POLLO ALAMBRE gf</b>	35
Panfried chicken breast with portobello mushroom, capsicum, spanish onion in guajillo oil and citrus sauce served with salsa roja and beans from the pot, warm tortillas (6)	
<b>BEEF BARBACOA gf</b>	38
8-hour slow-cooked beef in house marinade, served with black beans, sala roja, pico, warm tortillas (6)	
<b>ENCHILADA POTOSINAS (3) gf</b>	26
Corn tortillas filled with patatas, topped with warm guajillo oil, crema, queso fresco, avocado, red pickled onion & coriander	
<b>BISTEC Y HUARACHE gf</b>	40
250g Scotch fillet on a bed of house made corn dough with beans, nopales, cheese, salsa roja, macha oil	
<b>PORK BELLY MOLE gf</b>	40
Crispy pork belly served with green mole sauce, pico, warm tortillas (6)	
<b>CHARGRILLED MACHA HALLOUMI gf</b>	28
Halloumi, mixed seasonal greens, patatas bravas, salsa macha, warm tortillas (6)	

gf - gluten free\*

gfo - gluten free option\*

ve - vegan\*

\* by ingredient

For all dietary requirements, please speak to our staff  
15% Surcharge on public holidays

# KIDS MENU

CHEESE QUESADILLA	8
CHICKEN & CHEESE QUESADILLA	12
FISH AND CHIPS	10
CHICKEN & CHEESE TACO'S (2)	10
Crumbed chicken, lettuce, cheese & pico	
FISH TACO'S (2)	10
Battered fish, lettuce, pico	
CHICKEN BURRITO	11
Crumbed chicken, cheese, rice, beans, lettuce & tomato sauce	
KIDS NACHOS	14
Corn chips, melted cheese, chicken, beans, pico, sour cream	
CHURROS WITH CARAMEL SAUCE	10
Add ice cream	+2

# SIDES

PEPINO SALAD gf	10
Thinly sliced cucumber, tossed in a ginger, orange and soy dressing on a bed of leafy greens	
PATATAS BRAVAS	10
BROCCOLINI BLANCHED	8
SALSAS	3ea
Roja, Macha, Verde, Habanero, Chipotle aioli	
BLACK BEANS FROM THE POT	3
WARM TORTILLAS (5)	4

# TEQUILA

Don Julio Blanco	13
1800 Silver	10
Patron Silver	12
Herradura Plata	12
Don Julio Reposado	15
1800 Reposado	11
Patron Reposado	13
Herradura Reposado	13
Don Julio Anejo	17
1800 Anejo	12
Patron Anejo	15
Herradura Anejo	15
1800 Coconut	10

# MEZCAL

Monete Alban	9
Scorpion Reposado	11

# SPIRITS

Stolichnaya	9
Belvedere	13
Tanqueray	11
Angostura Reserva Blanco	8
Kraken Spiced Rum	10
Canadian Club	9
Jack Daniels Black Label	9
Johnnie Walker Red Label	9
Monkey Shoulder	10
Aperol	8
St Germain Elderflower	10
Malibu	8
Kahlúa	8



# MARGARITAS

<b>TOMMYS</b> 1800 blanco tequila, triple sec, lime, agave	18
<b>JALAPENO</b> House infused jalapeno 1800 blanco tequila, triple sec, lime, agave	20
<b>COCONUT</b> 1800 coconut tequila, lime, agave	20
<b>STRAWBERRY &amp; HIBISCUS</b> 1800 Blanco tequila, triple sec, fresh strawberry puree, hibiscus syrup, lime juice	20
<b>COCO MANGO</b> 1800 coconut tequila, malibu, lime juice, house made mango syrup	20
<b>BLUEBERRY</b> 1800 blanco tequila, triple sec, lime juice, blueberry syrup	20
<b>SMOKY PINEAPPLE MEZCAL</b> Alban mezcal tequila, triple sec, lime juice, pineapple juice, agave	20
<b>APEROL &amp; PEACH</b> 1800 blanco tequila, aperol, lime, agave, peach puree	20
<b>THE ITALIANA</b> 1800 blanco tequila, limoncello, lemon juice, lime juice, agave	22



# WINE

NV Blanc de Blanc Palmetto Wine Co, Murray Darling, SA	10	47
NV Yellow Label Brut Veuve Cliquot, Remis, Fr	na	130
2021 Pinot Grigio Alpha Box & Dice, Adelaide Hills, SA	12	49
2018 Sauvignon Blanc, Alpha Box & Dice, Adelaide Hills, SA	12	45
2022 Rosé Alpha Box & Dice, Langhorne Creek, SA	12	50
2021 Grenache Alpha Box & Dice, McLaren Vale, SA	13	51
2016 Shiraz Palmetto Wine Co, Barossa Valley, SA	14	55

# BEER

PLEASE ASK STAFF FOR OTHER OPTIONS

Tecate	8
Dos Equis	9
Corona Extra	10
Pacifico Clara	12

# MOCKTAILS

## WATERBOY

Watermelon, strawberry & lime

8

## SOUR EL NINO

Amaretto Sour... Hold the good stuff

8

## MINI MI MARGARITA

The Mexican staple can now be enjoyed by the whole family

6

# LIGHTER

## JARRITOS MEXICAN SODA

7

## SOFT DRINK CANS

Coke, Coke NS, Sprite, Fanta

4



# SET MENU

\$65 per person. Available every night. Vegan & GF options available

## TOTOPOS CON GUACAMOLE

Guacamole, yellow corn chips

## SNAPPER CEVICHE

Green snapper cured in a lime and avo citrus dressing, pico topped sesame seeds

## CORN RIBS

Charred corn ribs tossed in spicy glaze topped with chipotle aoli, queso fresco and coriander

## CHIMICHANGAS

Hand roll flour taquitos rolled with patatas served with avocado mousse, sour cream, queso fresco, chilli oil

## BAJA PESCADO TACO

Corn battered barramundi, pico, mix cabbage, chipotle aioli

## CAMPECHANO

Grilled beef skirt, chorizo, crispy cheese, coriander, salsa roja, onion, avocado mousse

## CHURRITOS CON DULCHE DE LECHE

# BOTTOMLESS

\$99 per person.

Vegan & GF options available

Available for lunch Friday, Saturday & Sunday 12pm until 4pm

## TOTOPOS CON GUACAMOLE

Guacamole, yellow corn chips

## PESCADO CEVICHE

Market fish, citrus ginger oil, tomato, onion, coriander

## CORN RIBS

Charred corn ribs tossed in spicy glaze topped with chipotle aoli, queso fresco and coriander

## PATATAS BRAVAS

Crispy potatoes, tossed in spices topped with coriander served with a side of chipotle aoli

## BAJA PESCADO TACO

Corn battered barramundi, pico, mix cabbage, chipotle aoli

## CHURRITOS CON DULCHE DE LECHE

## DRINK OPTIONS:

Classic Margarita, Coconut Margarita, Spicy Margarita  
Tecate Cerveza

One drink per person at any time

Strictly a 2 hour package, starts from the time of your booking

10% per person surcharge for groups over 10

For all dietary requirements, please speak to our staff  
15% Surcharge on public holidays