



**CHABELA**

# Food Menu

All our tortillas are homemade

## Starters

### Elotes | \$9

Marrow poached corn with queso fresco and chipotle mayo  
(gf, vegetarian option available)

### Quesadilla Placera | \$11

Corn tortilla filled with cheese and mushrooms with epazote  
(gf, vegan option available)

### Tostada de Tinga | \$13

Shredded chicken breast cooked in chipotle and caramelized onions, served  
with sour cream and a touch of guacamole (gf)

### Tostada de Aguachile | \$15

Prawn aguachile with a touch of guacamole (gf)

## Tacos and Huaraches (We'll explain the difference to you!)

All Tacos: \$8 | All Huaraches: \$13

Please choose from the following:

**Suadero:** Slow cooked skirt steak (gf)

**Costilla de Barbacoa:** Slow cooked lamb rib barbacoa (gf)

**Cochinita Pibil:** Achiote marinated slow cooked pork, escabeche onions and beans (gf)

**Rib Eye:** Thin sliced rib eye, pico de gallo (gf)

**Champiñón:** Grilled mushrooms with epazote, queso fresco and beans (v, gf, vegan option available)

**Nopales:** Grilled cactus strips with epazote, onion, coriander, queso fresco and beans  
(v, gf, vegan option available)

## Main Meals

### Enchiladas de Pipián | \$30

3 chicken enchiladas served with pipián sauce, dash of cream and escabeche onions  
(contains nuts and sesame seeds) (gf)

### Enfrijoladas de Cochinita Pibil | \$27

3 tortillas filled with cochinita pibil topped with black bean sauce, escabeche onions and a dash of cream  
(gf, vegetarian and vegan option available)

## Dessert

### Chocoflan | \$15

The impossible cake: flan and chocolate cake with caramel glaze

While we take care to avoid cross contamination, we cannot  
guarantee that our food is completely free of allergens!



**CHABELA**

## Drinks Menu

### Non-alcoholic

Jarritos \$8

(Please see available flavours)

Non-alcoholic beer \$8

Agua de Jamaica \$8

### Beers

#### On Tap

3 Ravens Thornbury Lager Schooner (4.5%) \$9 / Pint \$13

3 Ravens Rucker's Hill Pale Ale Schooner (4.2%) \$9 / Pint \$13

#### Mexican beers by the bottle

Corona \$9 (4.5%)

Dos Equis Lager Especial \$10 (4.2%)

Bohemia Pilsner \$12 (4.7%)

Negra Modelo \$13 (5.3%)

Michelada (clamato, lime, salt, chilli) + \$1

### Wines (all \$14 by the glass / \$60 per bottle)

#### Sparkling

Prosecco (11%) Merbein, VIC 2025

#### White wines

Vermentino (12%) Merbein, VIC 2025

Close Contact Field Blend (12%) Barmera, SA 2025

Moscato (10%) Barmera, SA 2025

#### Red Wines

Tinta Barroca (12%) Barmera, SA 2023

Dark Matter Malbec blend (12.5%) South Eastern Australia 2025

Syrah (13%) Heathcote, VIC 2023

### Cocktails

Margarita \$20

Agave syrup, Cointreau, tequila and fresh lime

Paloma \$19

Grapefruit Jarrito, tequila, fresh lime

Mezcalita de Jamaica \$20

Mezcal, Cointreau, hibiscus flower syrup and fresh lime (also available with tequila)

Mezcalita de Pepino y Limón \$22


Mezcal, ginger beer, cucumber and fresh lime

(also available with tequila)




**CHABELA**

# Tequila and Mezcal Menu



## Tequilas



30mL

**Arette Blanco \$10 (38%)**  
Agave Azul, Tequila, Jalisco

**Terralta Reposado \$14 (40%)**  
Agave, Jesus Maria, Jalisco

**Cascahuin Extra Anejo \$35 (43%)**  
Agave, El Arenal, Jalisco



## Mezcales



30mL

**Nuestra Soledad \$13 (45%)**  
Maguey Espadin, Santiago Matatlan, Oaxaca

**Lágrimas de Dolores \$15 (40.5%)**  
Maguey Cenizo, Rancho Campana de Santa Elena, Durango

**Bozal Ensamble \$19 (47%)**  
Maguey Espadín, Mexicano & Barril, Miahuatlán y Etna, Oaxaca

