

HOLY GUACAMOLE

food menu

Experience the taste of tradition with our grandma's recipe book

Para Picar

Abuela Holy Guacamole \$ 15

Enjoy our signature guacamole: Freshly made at your table in a molcajete, featuring red onion, cilantro, lime, jalapenos, garlic, and Morita oil. Accompanied by our handmade crunchy corn chips

Flautas (2pc) \$ 8

Rolled fried tacos with your choice of chicken tinga, carnitas, or birria mushroom; lettuce, sour cream, ricotta salata, coriander, and salsa verde.

Charred Corn Ribs \$ 8

Char-grilled corn, lime, ricotta salata, coriander, and a touch of habanero aioli de la casa.

Anticuchos (skewers) (GF) \$11

Peruvian's Clasico skewers of chicken marinated with tasty herbs and spices that melts in your mouth with every bite. Served with a side of picadillo.

Yuca Frita \$9.5

Colombian fried goodness, crispy on the outside and soft on the inside, served with aioli de la casa.

Papas Fritas \$ 8.5

Super tasty French fries served with habanero aioli.

Tacos

Tinga de pollo..... \$ 7

Shredded chicken marinated in chipotle chili adobo, guajillo salsa, topped with red onion and cilantro.

Taco de Chicharron \$ 8

Confit fried pork belly, roasted habanero and chipotle aioli, picadillo, and caramelized pineapple.

Taco de Carnitas \$ 8

Three hours slow-cooked juicy pork infused with Mexican cola and orange, served with salsa verde, abuela guacamole red onion, caramelized pineapple, and coriander.

Taco de Pescado \$ 7

Tecate-battered fried fish, pickled slaw, zingy creamy garlic aioli, red onion, and cilantro.

Birria Mushroom taco... \$ 7

Mushrooms cooked with chipotle, ancho chili, lime, garlic, and onion, birria consomme, topped with five chilies salsa, picadillo, and cilantro.

Mains

Holy Burrito \$19

Rolled tortilla with refried beans, Mexican rice, cheese, picadillo, sour cream, habanero aioli, your choice of smothered handmade sauce: Salsa verde or five chillies salsa, and your choice of protein: Chicken tinga, Carnitas, or Birria mushroom.

Holy Patacon \$20

Hand-pressed crispy green plantain with Picadillo, Cheese and Holy Salsa, topped with your Favourite Choice of Protein: Chicken tinga, Carnitas or Birria mushroom.

Arepa nachos \$ 23

Classic nachos twisted with crispy arepa chips, topped with refried beans, melted cheese, lettuce, picadillo, sour cream, habanero aioli, your choice of smothered handmade sauce: Salsa verde or five chillies salsa, and your choice of protein: Chicken tinga, Carnitas, or Birria mushroom.

Chilaquiles (A classic from the streets of Mexico) \$ 19

Homemade crispy corn chips, pan-toasted with your choice of smothered handmade salsa verde or five chillies salsa, ricotta salata cheese, sour cream, and your choice of protein: Chicken tinga, Carnitas, or Birria mushroom.

Enchiladas (GF) \$ 25

Soft corn tortillas filled with your choice of protein: Chicken tinga, Carnitas, or Birria mushroom, topped with rice, sour cream, fresh coriander, and your choice of smothered handmade salsa verde or five chillies salsa.

Birria Quesadillas \$ 23

Soft flour tortillas infused with dehydrated seven-chilli birria consomme, traditional Oaxaca cheese, filled with your choice of protein: Chicken tinga, Carnitas, or Birria mushroom, served with warm birria consomme perfect for dipping.

Desserts

Churros con Dulce de leche \$ 10

Familia! Please note that we take great care in preparing and serving our dishes. However, due to the nature of our kitchen, our menu items may contain or come into contact with common allergens such as gluten, dairy, nuts, and shellfish. If you have any allergies or dietary concerns, please let your server know before ordering. While we make every effort to prevent cross-contamination, we cannot guarantee that any dish is completely free from allergens. Thank you for your understanding!



Sorry! we don't split bills

Please note that a 10% surcharge applies on Sundays and a 15% on Public Holidays

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Drinks menu

COCKTAILS

	GLASS	JUG
Caribbean Horchata (Frozen)	\$18	
Licor 43 horchata, black rum, coconut, agave, apple juice, lime juice, cinnamon, coconut rim		
Emerald Mojito (Frozen)	\$18	
Mount Gay Black Barrel Rum, agave, mint, lime, cinnamon sugar rim		
Mojito Cuba Clasico	\$17	
Bacardi rum, agave, mint, lime wedges, soda, cinnamon sugar rim		
Coco Loco Colombian Clasico	\$18	
Aguardiente, Teremana Blanco, apple nectar, Agave,		
Picante Strawberry Margarita	\$17	\$55
Teremana blanco infused w jalapeno skins, cointreau, strawberry, lime, tajin rim		
Holy Paloma	\$17	\$55
Teremana blanco, grapefruit soda and lime, tajin rim		
Valverde (Cucumber & Basil)	\$20	\$55
Gin, Watermelon, Lime, Cucumber, Basil and soda		
La Margarita traditional	\$17	\$55
Teremana Blanco, cointreau, lime juice, and agave, tajin rim		
Mezcalito Negroni	\$16	
Los siete misterios Mezcal, sweet vermouth,		
Vinotinto Sangria	\$10	\$29
Red wine, lemonade, orange juice		
Pantera Rosa Mezcalita	\$17	
Los Siete Misterios Mezcal, Pineapple, Lime, Passion Fruit, Hibiscus		
Espresso Martini	\$18	
Vodka, Kahlua, Cold drip Coffee		
Michelada (Mexican favis)	\$15	
Chamoy, tajin, lime juice, clamato beer, add tequila shot + \$5		

BEERS

Victoria: (Mexican Pale Lager)	1.2 L	\$18
Negra Modelo Especial:(Mexican Pale Lager)		\$11
Negra Modelo: (Mexican Dark Lager)		\$10
Corona: (Mexican pale lager)		\$10
Pacifico: (Mexican Pilsner)		\$9
Dos XX : (Mexican Pale Lager)		\$9
Sol: (Mexican light lager)		\$9
Balter: (Mexican light lager)		\$9
Club colombia Dorada:(Colombian Premium Lager)		\$8
Aguila: (Colombian Lager)		\$8
Tecate: (Mexican Lager)		\$8

SHOTS

Teremana (Tequila de la casa)				
Blanco	\$10	Reposado	\$12	Anejo \$13
Don Julio				
Blanco	\$11	Reposado	\$12	Anejo \$14
Herradura				
Blanco	\$11	Reposado	\$12	Anejo \$14
1800				
Blanco	\$11	Reposado	\$12	Anejo \$14 Coconut \$11
Patron				
Silver	\$11	Reposado	\$12	Anejo \$14
Cascabel				
Coconut	\$9	Coffee	\$14	
Aguardiente y Ron				
Amarillo	\$10	Antioqueno	\$9	Ron Caldas \$10
Mezcal				
400 Conejos	\$11	Los Siete Misterios	\$10	