

Starters

Queso Fundido co	16
Cheesy Mexican fondue with ground chorizo, toasted pepita, pico de gallo, jalapenos. Served with three flour tortillas.	
Elote con Crema v/gf	16
Creamy, cheesy charred corn dip, jalapenos & hot tamale spice mix. Served with house fried corn chips.	
Guacamole vg/gf/df	20
Daily smashed avocado with pico de gallo & lime. Served with house fried corn chips.	
Loaded Guacamole v/gf	22
Our house guacamole with a little extra - jalapenos, feta & pepitas. Served with house fried corn chips.	
Pico de Gallo vg/gf/df	11
Fresh chopped tomato & onion with fresh lime, coriander, salt & pepper. Served with house fried corn chips.	
Corn Chips & Salsa vg/gf/df	9
House fried corn chips with salsa verde & salsa chipotle.	
Hot Tamal gf/df/co	12
Slow braised pork shoulder in citrus, spicy habanero & achiote spices, refried beans steamed, roasted jalapenos in a corn masa dough. Served with salsa verde, pickled onion & onion. WARNING - SPICY	
Street Corn Ribs v/gf	11
Grilled sweet corn, cut into rib pieces & tossed in chipotle aioli, topped with feta & Hot Tamale spice mix.	
Queso Fries v	12
Crispy sidewinder fries tossed in our three cheeses, Hot Tamale spice mix, jalapeno, pico de gallo & topped with crema. VEGAN? SWAP FOR VEGAN CHEESE & CREMA + 2	
Jalapeno Crujiente v	17
Fresh jalapenos fried in batter then dusted with Hot Tamale spice mix. Served with crema & chipotle salsa. VEGAN? SWAP FOR VEGAN CREMA + 2	

Raw

Tostada de Ceviche gf/df/co	18
Local snapper cured in fresh local lime juice & served with pico de gallo and crisp tostadas	
Tropical Ceviche gf/df/co	19
Local snapper cured in lime juice & served with habanero, local tropical fruit & tomato salsa.	
Mexican Poke Bowl gf/df/co	22
Sashimi style local snapper in a bowl of Mexican rice, avocado, charred corn, beans, cabbage, pickled onion, jalapenos, pepitas & topped with chipotle aioli.	

Tacos

Flour or Corn?	
All our tacos can be served on grilled flour or grilled corn tortillas. All tacos can be GF on the corn tortilla except for the battered fish & zucchini. If coeliac please let us know.	
Achiote Chicken Taco df/co	9
Achiote roasted chicken served with fine cabbage, tomato salsa & pico de gallo.	
Baja Fish Taco df	9
Local wild-caught Spanish Mackerel battered and served Baja style with cabbage, guacamole, pico de gallo & chipotle aioli.	
Citrus Pulled Pork Taco df/co	9
Slow cooked achiote & citrus pulled pork shoulder served with cabbage, pickled onions & salsa verde.	
Sweet Potato Taco v/co	8
Agave glazed twice roasted sweet potato served with cabbage, feta, onion & salsa verde.	
Zucchini Taco v	8
Grilled & battered zucchini served with cabbage, guacamole & a spicy chipotle salsa.	
Platos de Taco	40
One of each our tacos (5)	

Mains

Carne Asada df/co	36
Grilled medium rare skirt steak in a Mexican marinade and served with grilled onion, cabbage, flour tortillas, chipotle salsa & chimichurri.	
Camote de Agave vg/gf/df/co	26
Agave roasted sweet potato served with refried black beans, mexican style rice, avocado, pepitas, crisp tostadas & salsa verde.	
Mole Coloradito con Pollo co	28
Roasted Mexican spiced chicken, topped with a traditional mole created with cocoa, spices & dried fruit served with Mexican rice, feta, onion & fresh grilled flour tortillas.	
Cochinita Pibil co	27
Slow braised pork shoulder served with Mexican rice, refried bean, feta, salsa verde, pepitas, pickled onion & grilled flour tortillas.	
Achiote Pescado co	34
Local wild-caught Spanish Mackerel with achiote, red pickled onions, served with mexican style rice, pico de gallo, roasted tomato salsa, roasted jalapeno aioli.	

Street

Flautas de Pollo gf	26
Achiote chicken rolled inside corn tortillas then fried until crisp. Topped with spicy chipotle salsa & avocado & jalapeno aioli, finished with crisp lettuce, feta & pico de gallo	
Pollo Burrito Bowl gf/co	25
Roasted Mexican spiced chicken served with shredded lettuce & warm rice, topped with beans, charred corn, pico de gallo, raddish, tortilla strips, feta & chipotle aioli.	
Vegetariano Burrito Bowl gf/v/co	22
Roasted & sauteed mix veg served shredded lettuce & warm rice, topped with beans, charred corn, pico de gallo, raddish, tortilla strips, feta & chipotle aioli. VEGAN? SWAP FOR VEGAN CHEESE & CREMA + 2	
Chorizo y Elote Quesadilla	18
Grilled flour tortilla filled with cheese, chorizo, corn & refried beans. Served with salsa roja & topped with pico de gallo.	
El Hongos Quesadilla v	18
Grilled flour tortilla filled with cheese & wild mushrooms. Served with salsa roja & topped with pico de gallo & crema. VEGAN? SWAP FOR VEGAN CHEESE & CREMA + 2	
Enchilada de Pork gf/co	28
MILD OR SPICY. Slow cooked pulled pork shoulder, wrapped in a corn tortilla & baked with spicy chipotle salsa & three cheese blend. Finished with pickled onion.	
Three Cheese Nachos v/gf	20
House fried corn chips topped with refried beans, three cheese blend, salsa roja, pico de gallo, pickled onion, jalapenos, guacamole & crema. VEGAN? SWAP FOR VEGAN CHEESE & CREMA + 2	
Chicken Nachos gf	26
House fried corn chips topped with refried beans, three cheese blend, salsa roja, pico de gallo, pickled onion, jalapenos, guacamole, crema & spiced grilled chicken.	

Important

V - Vegetarian VG - Vegan GF - Gluten Free DF - Dairy Free CO - Coeliac Option

Have an intolerance or allergy?

when ordering please let your waiter know about any food allergies or intolerances.
We do not list all the ingredients on our menu. Most contain coriander, onion & garlic.
We use gluten & nuts in our kitchen, we do our best but there is always a chance of contamination.
Our fish is fresh from the ocean & may contain bones.

We have coeliac options on the menu, as we use flour in our kitchen we can never promise to be 100% coeliac friendly. GF means the item itself does not contain gluten but may share surfaces. All items with CO next to them can be swapped to not touch the same surfaces as gluten items (only if you inform us - not automatically)

Salsas & Sides

Pico de Gallo v/gf/df 3.5

Fresh tomato chunky salsa, made from tomato, coriander, onion & fresh lime.

Salsa Roja v/gf/df 2

Traditional roasted tomato salsa with onion & coriander.

Chipotle Aioli v/gf/df 2

light & smoky aioli

Salsa Verde v/gf/df 3

Fresh, zesty & full flavoured salsa made from tomatillo, onion, coriander, garlic, jalapeno & fresh lime.

Salsa Chipotle v/gf/df 2

Smoky, spicy chipotle, roast tomato, coriander & onion.

Crema v/gf 2

sour & sweet cream, a traditional sour cream.

Guacamole v/gf/df 3.5

Daily smashed avocado with pico de gallo & lime

Refried Beans v/gf 4

Refried black beans served with feta.

Arroz Rojo v/gf/df 5

Mexican red rice

Mole Coloradito v/gf 3.5

Traditional rich, dark Mexican sauce.

Fries v/gf/df 8

Crispy, curly fries served with salsa roja.

Corn Chips v/gf/df 5

Fresh fried corn chips

Flour/Corn Tortillas 3

(3) Fresh grilled flour or corn tortillas

Tostadas v/gf/df 3

(4) Fresh fried crisp tostadas

Sharing Platters

Interested in getting one of our great sharing packages? Great! If you have dietary requirements please let us know & we will do our best to change out different ingredients

Street Food Platter \$80

*Created to share between 2 people. Additional people +\$40
Street inspired Mexican food brought out to share!*

Guacamole, Chipotle Salsa & Corn Chips, Jalapeno Crujiente
Corn Ribs, Mixed Tacos & Churros

Taste of Mexico \$50pp

Price is per person - Minimum of 4 people

To Start

some nibbles to get started

Guacamole, Elote con Crema & Corn Chips

The Main

Sharing style, you can make your own tacos or salad or whatever you wish!

Roast Chicken Al Pastor, Pulled Pork, Agave Glazed Roast Sweet
Potato, Burrito Salad, Mexican Rice, Refried Beans & Grilled
Flour Tortillas

To Finish

Some of our more traditional desserts to share

Tres Leches & Churros

Welcome,

Hot Tamale opened in November 2012 and has proudly been serving our own style of fresh Mexican with a twist. Our bar ranges 300+ agave spirits and a cocktail menu designed to show the diversity in agave spirits.

Our approach to Mexican cuisine & drinks is driven by a love of fresh, seasonal, local ingredients delivered in a fun, vibrant & unique way.

We are not a traditional Mexican nor Tex-Mex Restaurant. We welcome you to taste & enjoy our style of Mexican. Gracias -

Recent Awards

Restaurant of the Year

Hospitality NT - 2019

Best Mexican NT/QLD

Restaurant Catering Awards - 2019 & 2020

2 Chef Hats

Gault & Millau - 2019

NT Bar of the Year

Australian Bar Awards - 2019, 2021

Gold Plate - Cocktail List

Hospitality NT - 2020

Gold Plate - Best International Cuisine

Hospitality NT - 2021

Desserts

Chipotle Spiced Brownie v 13

Lightly spiced brownie & vanilla ice cream.

Seasonal Market Fruit v 8

Seasonal market fruit, salted & spiced, served with lime

Tres Leches v 9

Mexican cake, sticky & sweet. Think along the lines of a custard soaked cake.

Churros v 9

Mexican doughnut sticks tossed in cinnamon sugar & served with chocolate.

Agave Espresso v/gf/df 19

Our twist of an espresso martini - rested tequila with agave & cold brew coffee.

Agave Cold Brew Affogato 18+ gf 12

Blanco tequila, cold brew coffee with vanilla ice-cream.

Kids Ice-Cream gf 5

Vanilla ice-cream scoops with or without chocolate sauce.

LOCO ARVOS

4PM - 6PM EVERYDAY

\$6 RED & PINK SANGRIA

\$6 CORONA & DOS EQUIS

\$12 FROZEN & HOT TAMALES MARGS

\$6 TACOS

TEQUILA & MEZCAL

**HOT TAMALES HOUSES THE LARGEST
COLLECTION OF AGAVE SPIRITS IN THE
SOUTHERN HEMISPHERE.**

**CHECK OUT OUR AGAVE BIBLE FOR MORE
DETAILS.**