HOT TAMALE

Antojitos

CORN CHIPS & SALSA gf,v,df 12
Fried corn chips, chipotle salsa, salsa verde

GUACAMOLE gf,v,df 22
Avocado, onion, tomato, jalapeño, coriander, lime, corn chips

ELOTE CON CREMA. gf 19
Corn, jalapeño, chipotle, crema, blended cheese, corn chips

QUESO FUNDIDO 19
Cheese blend, chorizo, pepitas, pico de gallo, jalapeño, flour tortillas

JALAPEÑO CRUJIENTE v 17
Fried jalapeño, chipotle, crema, chipotle salsa

STREET CORN RIB gf,v 13
Corn cob, chipotle aioli, chipotle, lime, fetta

(2) CAMARÓN TOSTADAS (A) gf,df 21
Local banana prawns, watermelon, avocado, cucumber, aguachile

(2) POLLO & AVOCADO TOSTADAS gf 18
Chicken, guacamole, black bean puree, pico de gallo, fetta

Ceviche & Raw

BAJA CEVICHE (A) gf,df 21
Local snapper, tomato, lime, onion, coriander, jalapeño, coconut, mint, tostadas

SNAPPER AGUACHILE (A) gf,df 23
Local snapper, cucumber, lime, jalapeño, avocado, red pickled onions, coriander, tostadas

Street

(4) POTATO TAQUITOS gf,v 22
Crisp corn tortillas, potato, chipotle salsa, salsa verde, guacamole, radish, fetta

TORTAS AHOGADAS 23
Pulled pork, red pickled onions, queso, guacamole, sour-dough baguette, tomato chilli broth

Tacos

POLLO AL PASTOR gf,df 9
Shepherd style chicken, onion, coriander, pineapple, chipotle salsa, flour tortilla

(2) BIRRIA BEEF CHEEK TACOS gf 20
Birria beef, melted cheese, coriander, onion, consommé, corn tortilla

CARNITAS PORK TACO gf,df 9
Braised pork, cabbage, salsa verde, red pickled onion, corn tortilla

BAJA CALIFORNIA FISH TACO (A) df 10
Local spanish mackerel, cabbage, chipotle aioli, pico de gallo, flour tortilla

TACO DE CARNE ESTOFADA gf 10
Braised beef, onion, coriander, salsa de arbol, avocado crema, corn tortilla

TACO DE CALABAZA v 9
Roasted pumpkin, cabbage, salsa macha, onion, coriander, fetta, corn tortilla

Bowls gf 20

Arroz verde, beans, corn, cos, fetta, onions, guacamole, salsa, leaves, tortilla strips

+ PUMPKIN Y CHIPOTLE SALA v 5
+ CARNITAS Y SALSA VERDE gf 6
+ AL PASTOR POLLO Y CHIPOTLE AIOLI gf 6
+ LAMB BARBACOA Y SALSA VERDE gf 8
+ BRAISED BEEF Y CHIPOTLE SALSA gf 8

Nachos 22

Corn chips, salsa roja, pico de gallo, red pickled onion, jalapeño, guacamole, queso, black beans, crema

+ CARNITAS gf 6
+ AL PASTOR POLLO gf 6
+ LAMB BARBACOA gf 8
+ BRAISED BEEF gf 8

Quesadillas

LAMB BARBACOA Y ELOTE QUESADILLA 22
Slow cooked lamb, salsa rojo, queso, pico de gallo, flour tortilla

POLLO QUESADILLA 21
Slow cooked chicken, queso, chipotle salsa, crema, pico de gallo, flour tortilla

HONGOS QUESADILLA v,gf 16
Mushroom, capsicum, red onion, jalapeño, mushroom, pico de gallo, queso, chipotle sala, fetta, corn tortilla.

Plates

SPANISH MAC A LA VERACRUZANA (A) gf,df 34
Local spanish mackerel, tomato, olives, capers, jalapeño, arroz verde

CARNE ASADA df 36
Flank steak, cooked medium rare, spring onion, cabbage, flour tortillas, onion, chipotle salsa, chimichurri

POLLO EN MOLE COLORADITO df 36
Achiote chicken thigh, arroz verde, mole coloradito, sesame seed, pickled onion, coriander, flour tortillas

(2) POLLO ENCHILADA gf 28
Chicken, corn tortillas, salsa de chili de arbol, arroz verde, pickled onions, crema

(2) LAMB BARBACOA ENCHILADA gf 29
Lamb, corn tortillas, spicy chipotle salsa, fetta, crema, red pickled onion

(2) POLLO SUIZA ENCHILADA gf 28
Chicken, corn tortillas, salsa verde, fetta, crema, red pickled onion, avocado, coriander

Fries

CARNE ESTOFADA FRIES gf 24
Fries, braised beef, chipotle salsa, pico de gallo, avocado crema, cheese, pickled jalapeño

LOADED FRIES v,gf 17
Fries, chipotle salsa, pico de gallo, cheese, pickled jalapeño, avocado crema

Acompañamiento

ARROZ VERDE gf,v,df 8
Mexican green rice. herbs, garlic

REFRIED BEANS gf,v,df 8
Black beans, garlic, onion, ancho, fetta, cumin,

MEXICO CITY STREET CORN gf,v 12
Corn cob, chipotle aioli, lime, fetta

FRIES & SALSA gf,v,df 12

Postre

CHURROS v,df 9
Churros, spiced chocolate sauce

COCONUT Y VANILLA PANNA COTTA gf,df,v 14
Coconut, vanilla, passionfruit, strawberry

TRES LECHES v 13
Mexican three milk cake

BUNELOS v 13
Banana batter, dulce de leches, cinnamon sugar

VANILLA ICE CREAM gf,v 6

TRANSLATIONS / GLOSSARY

ANTOJITOS – LITTLE CRAVINGS
ACOMPAÑAMIENTO – SIDES
POSTRE - DESSERT
PICO DE GALLO – FRESH TOMATO SALSA
ELOTE - CORN
QUESO - CHEESE
CHIPOTLE – SMOKY DRIED JALAPENO
BIRRIA – SAVOURY MEXICAN STEW
ACHIOTE – ANNATTO SEED SPICE BLEND
CARNITAS – LITTLE MEATS
AGUACHILI – CHILI WATER
AHOGADAS – TO DROWN
ANCHO – DRIED POBLANO CHILI
CARNE - MEAT
ASADA - GRILLED
ARROZ - RICE
VERDE - GREEN
ROJO - RED
TAQUITOS – ROLLED TACOS
ESTOFADA – BRAISED
POLLO – CHICKEN
TORTA – MEXICAN SANDWHICH / ROLL
HONGOS – MUSHROOMS
CAMARÓN – SHRIMP / PRAWNS
CRUJIENTE – CRUNCHY
CALABAZA – PUMPKIN

FEED ME $50pp Minimum 4 people.

Chipotle salsa & corn chips, jalapeño crujiente, pollo & avocado tostadas, corn ribs, mixed tacos & bunelos

LOCO ARVOS 4PM – 6PM DAILY

$6 tacos** || drink specials

15% surcharge applies to public holidays.
GF - Gluten Free menu items do not contain gluten, but are cooked in a kitchen that contains gluten V - Vegetarian VG - Vegan A – Australian Seafood
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, tomato, onion & garlic to name a few. 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.

HOT TAMALE

Margaritas

HOT TAMALE MARGARITA 20 | 70
Tradicional blanco tequila, lime, orange sherbet, salt

BEACHY 21
Altos blanco, coconut, blue curacao, lime, salt

CHILI MANGO MARGARITA 23
Tradicional reposado tequila, kp mango, jalapeño, habanero, lime, chipotle salt

FINGER LIME Y JAMAICA MARGARITA 22
Cuervo tradicional reposado tequila, hibiscus, finger lime liqueur, lime

PICANTE MARGARITA 21
Cuervo tradicional repo, arbol, habanero, jalapeño, orange sherbet, lime, salt

SMOKY MARGARITA 21
Mezcal, tequila, lime, orange sherbet, salt

PORN STAR MARGY 22
Blanco tequila, passionfruit, vanilla, lime, tropical foam

GRAND MARGARITA 23
Reposado tequila, grand marnier, lime, orange sherbet

FROSTY MARGARITA (Frozen) 20
Tequila, lime, orange sherbet, salt

SEASONAL FROSTY (Frozen) 20
See team for details

Seasonal Cocktails

THE DEVIL 17
Blanco tequila, ginger beer, raspberry, lime

MY PALOMA 20
Altos blanco tequila, pink grapefruit, soda, salt, lime

MAI TAIMALE 22
Reposado tequila, orgeat, pineapple, lime, tropical foam

BAD HOMBRES 21
Blanco tequila, mezcal, menthe, absinthe, falernum, lime

HORCHATA COLADA 18
Cuervo reposado tequila, rice milk, almond milk, spice, cinnamon, nutmeg

SCRUB FOWL 22
Altos blanco tequila, aperol, pineapple, orange simple syrup, coconut

OAXACAN NEGRONI 21
400 conejos mezcal, campari, sweet vermouth

WHITE MEXICAN 19
reposado, kahlua, hot tamale cafe agave, cream

FRESAS CON LECHE 22
Los altos reposado, strawberry, vanilla,, milk, lime

MEXICAN OLD FASHIONED 23
1800 añejo, mezcal, agave, angostura, orange peel

Build Your Own Margaritas

Pick your tequila, sweeten it with agave, triple sec or orange sherbet & add lime.

PATRÓN BLANCO 28, REPOSADO 29, ANEJO 32

FORTALEZA BLANCO 30, REPOSADO 36, ANEJO 40

OCHO BLANCO 25, REPOSADO 28, ANEJO 34

1800 BLANCO 24, REPOSADO 26, ANEJO 28

SIETE LEGUAS BLANCO 26, REPOSADO 27, ANEJO 28

DON JULIO BLANCO 26, REPOSADO 27, ANEJO 28

MIJENTA BLANCO 23, MIJENTA REPOSADO 26

LOS ALTOS BLANCO 21, REPOSADO 22

Sangria

RED 10 | 35
Grenache, shiraz, orange, grapefruit

PINK 10 | 35
Prosecco, strawberry, hibiscus, mint

YELLOW 10 | 35
Prosecco, passionfruit, lime

Non – Alcoholic

NAH-GARITA 16
Lyres agave spirit, agave, lime

NAH-PASSIONADA 16
Lyres agave spirit, passionfruit, mint, lime

GREAT NORTHERN ZERO 8

HEAPS NORMAL XPA <.5% 9

AGUA FRESCA 7
- PASSIONFRUIT
- STRAWBERRY
- HIBISCUS & LIME

HORCHATA FRESCA 7

JUICES 5
- ORANGE, APPLE, PINEAPPLE, TOMATO

SODAS 5
- PEPSI, PEPSI MAX, LEMONADE, GINGER BEER, LLB

SAN PELLEGRINO SPARKLING WATER 1 litre 9

JARRITOS SODA 8
- MANDARIN
- GUAVA

Spirits – Non-Agave

HARTHORN TASMANIA VODKA, BACARDI CARTA BLANCA RUM, CANADIAN CLUB WHISKY, GEORGE DICKEL NO 8 BOURBON, JACK DANIELS TENNESSEE WHISKEY, TROPPO TOP END GIN, NEVER NEVER TRIPLE JUNIPER GIN, JOHNNIE WALKER RED LABEL SCOTCH

Beers & Ginger

MICHELADA 13

CORONA EXTRA 4.5% 10 | 36 Bucket

BALTER CERVEZA 4% 9 | 32 Bucket

GREAT NORTHERN SUPER CRISP 3.5% 8.5

BETTER BEER ZERO CARB LAGER 4.2% 11

STONE & WOOD PACIFIC ALE 4.2% 12

COOPERS PALE ALE 4.4% 10

BALTER EASY HAZY 4% 13

LITTLE DRAGON GINGER BEER 4% 12

THREE OAKS CIDER 5% 11

Wine (150ml)

DAL ZOTTO PUCINO PROSECCO King Valley VIC 12 | 50

JIM BARRY WATERVALE RIESLING Clare Valley SA 13 | 56

XANADU 'CIRCA 77' SBS Margaret River WA 12 | 50

SHAW & SMITH SAUVIGNON BLANC Adelaide Hills SA 15 | 65

WICKS ESTATE PINOT GRIS Adelaide Hills SA 12 | 50

ALKOOMI GRAZING ROSE Franklin River WA 11 | 46

PIZZINI NONNA GISELLA SANGIOVESE King Valley VIC 13 | 68

ELVARADO TEMPRANILLO GRENACHE McLaren Vale SA 12 | 55

YERING ESTATE 'LITTLE YERING' SHIRAZ Yarra Valley VIC 12 | 50

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