

### **Traditional Mexican Food:**

With all the fast food imitations, people outside of Mexico may not know what is real traditional Mexican food. The reality is- Mexico has a rich culinary tradition, much of it coming out of hundreds or even thousands of years of history.

Alvarado's Mexican Cantina offers a menu with more than 20 options of traditional food, made by Mexicans and original recipes adapted by our kitchen for you to enjoy and have a real Mexican culinary experience.

### **Spice:**

Not all mexican food is spicy, It is customary to spice up your food to your personal taste. On your table is a range of beautiful chilie salsas and mexican sauces for you to enjoy, but do be careful and use sparingly, some of these are very hot!

### **Sides:**

Additional sides of rice, beans, cornchips, jalapeños, pico de gallo or guacamole are available on request at \$2 per side.

### **GF: Gluten free V: Vegetarian**

Please talk our staff about vegan options and be aware that Mexican food is prepared with a variety of spices and ingredients, so please advice our staff if you have any allergies.





## Entradas (Starters)

### **Guacamole (V, GF)**

**13.50**

Avocado mixed with chopped onion, tomato, coriander and juiced lime. Served with cheese and chilli powder on top and delicious crunchy corn chips.

### **Queso Fundido (V)**

**17.00**

Hot, soft, creamy cheese-based Mexican goodness, a fondue family relation. Choose between spinach & mushroom (V) or bacon & mushroom. Served for two people or more.

### **Salsa Selection (V, GF)**

**13.50**

Our Chef's selection of the most traditional sauces eaten in Mexico, including green and red salsa, black beans and guacamole served with freshly made corn chips.

### **Flautas (GF)**

**14.00**

These popular crispy golden tortillas are filled with your choice of chicken or potato and cheese served with fresh lettuce, sour cream and cheese on top.

### **Ceviche Cancun (GF)**

**15.50**

Lime marinated succulent prawns, freshly chopped tomato, orange, onion, avocado, a little spicy jalapeno and coriander. This is a traditional dish from Cancun, located on the Caribbean coast of Mexico.

### **Antojitos Mexicanos (GF)**

**17.00**

The translation for this dish is literally "little Mexican cravings", these little cravings are usually prepared by street vendors and most of them include corn as an ingredient. Includes mini salbutes (chicken) and fried vegetarian quesadillas. Served for two people or more.

### **Jalapeño Poppers (V)**

**10.00**

Deep fried, cheese filled, crumbed jalapeños served with a fine mexican chipotle dipping sauce.





## Sopas (Soups)

### **Caldo de Pollo (GF)**

**10.50**

Our Mexican Grandma's chicken soup recipe. This soup is invigorating! Zesty and mildly spiced, the ultimate traditional style chicken soup.

### **Sopa Azteca (GF)**

**12.50**

Also known as "tortilla soup" this is a Mexican soup favoured by an Aztec emperor. This ancient and celebrated recipe is served with corn chip strips, cheese, avocado and cream.

### **Crema de Calabaza (V, GF)**

**10.50**

This Mexican pumpkin cream soup is infused with the rich, smoky and smooth flavour of chipotle sauce.

## Ensaladas (Salads)

### **Ensalada de Camaron (GF) (Prawn Salad)**

**17.50**

Delicately grilled prawns on a bed of green salad with our unique salad dressing.

### **Ensalada de Pollo (GF) (Chicken Salad)**

**16.50**

Grilled chicken strips and bacon seasoned with a chipotle cream dressing and served on a bed of green salad.

### **Ensalada de Mango con Almendras (V, GF) (Mango Salad with Almond)**

**16.50**

Succulent sliced mango with a mix of green salad, fresh lime juice and almonds to make the perfect salad. Mexico is now one of the world's largest exporters of mangos.





## Plato Fuerte (Mains)

### Enchiladas (GF)

**24.50**

These are corn tortillas rolled around a chicken filling and covered with a sauce of your choosing with cheese and grilled. You can choose between green tomatillo sauce, red salsa or mole poblano. You shouldn't miss out on our unique enchiladas.

### Burrito (tex-mex)

**24.50**

Originating from Chihuahua, comprised of flour tortilla stuffed with beans, cheese, pico de gallo, sour cream and with your choice of vegetarian, chicken, beef, salsa verde pork or prawns\* (\*available for \$2 extra) options. Dressed in our special red salsa, sour cream and cheese and served with guacamole and pico de gallo.

### Chimichanga (tex-mex)

**25.50**

A flour tortilla delicately fried, filled to the brim with beans, cheese, pico de gallo, sour cream and your choice of vegetarian, chicken, beef, salsa verde pork or prawns\* (\*available for \$2 extra) Dressed with our red salsa, sour cream and cheese and served with guacamole and pico de gallo.

### Gringo Nachos (tex-mex) (GF)

**24.00**

Border style nachos with hand-made corn chips, melted cheese, black beans, pico de gallo, sour cream and guacamole. Three different flavours available, chicken, beef or vegetarian.

### Baja Fish Tacos

**27.50**

Situated on the Baja Peninsula, a beautiful place called Ensenada has become world famous for these deep fried fish and salad tacos, on flour tortillas with red cabbage, aioli and chipotle cream dressing, drizzled with tequila salsa and served with fresh limes and pico de gallo.

### Fajitas

**24.50 / 40.00**

A basket of soft warm flour tortillas served with beautiful grilled strips of red and green capsicum, mushrooms and onion and your choice of chicken, beef or prawn\* (available for \$2 extra) served with sides of guacamole, beans and sour cream. Available in a single serving or for two people.





**Tacos de Carnitas (GF) 26.00**

From the Michoacan región of Central Mexico, these corn tacos are served with roasted pork, salsa verde, green limes, chopped onions and fresh coriander.

**Chiles Rellenos (GF) 26.50**

Famous all over Mexico, it is hard to find a more traditional dish than these stunning stuffed chilli peppers, steeped in red salsa with grilled cheese and sour cream, filled with your choice of chicken, vegetarian, beef or prawn\* (\*available for \$2 extra).

**Quesadillas (V) 24.50**

Served in every Mexican home, flour tortilla filled with cheese and served with pico de gallo, guacamole and salad with your choice of chicken, beef, salsa verde and pork, vegetarian or prawns\* (\*available for \$2 extra).

**Pescado a la Veracruzana (GF) 27.50**

This dish is the best example of "jarochos" (people from Veracruz) cuisine. This Spanish influenced fish is baked and served with cooked tomato, olives, spices served on a bed of diced potato dressed with a mild creamy chipotle sauce.

**Filete a la tampiqueña (GF) 29.00**

A rib eye steak with caramelised onion on top and served with a deep fried chicken taquito dressed in salsa verde. Accompanied by pico de gallo, refried beans and salad.

**Cochinita Pibil (GF) 27.00**

This is a traditional Mexican slow-roasted pork dish from the Yucatán Península and of Mayan origin. The pork is marinated in acidic citrus juice and achiote and accompanied with a mild red onion sauce and served with corn tortillas, refried beans and salad.

**Tacos Pastor 26.00**

Homemade corn tortillas filled with lamb, marinated in Mexican spices, whole beans, grilled pineapple, lime, coriander and onion and salsa verde.

**Tostadas (GF) 25.50**

From Mexico City, these beautiful homemade crunchy corn tortillas are lavishly topped with refried beans, shredded lettuce, cheese and red salsa, served with guacamole and pico de gallo and your choice of Chicken, beef, vegetarian or prawns\* (\*available for \$2 extra).





## Children's Menu

(12yrs and under only)

### **Quesadilla**

**16.50**

Filled with cheese and your choice of either chicken or beef.

### **Nachos**

**16.50**

With cheese, beans guacamole and pico de gallo, vegetarian, beef or chicken.

### **Mini Empanadas**

**16.50**

Filled with only cheese or add chicken or beef.

### **Mini Burrito**

**16.50**

Filled with rice, beans and cheese and your choice of chicken or beef.

### **Taquitos**

**14.00**

Small fried corn tortillas filled with mashed potato and cheese and topped with salad and sour cream.

### **Fries**

**8.00**

Basket of fries served with tomato sauce.

### **Chicken**

**9.00**

Chicken nuggets served in a basket with fries.

### **Fish**

**9.00**

Mini fish bites served in a basket with fries.





## Postres (Desserts)

### **Mousse de Chocolate al Tequila (GF)**

**9.50**

A rich, creamy and frothy chocolate mousse with a touch of tequila.

### **Caramel Flan (GF)**

**9.00**

A lusciously smooth, chilled, light Mexican caramel flan.

### **Mango Ice Cream (GF)**

**9.00**

A delicious ice cream, made with pulped mango and served with mango slices.

### **Churros**

**9.00**

Scrumptious deep fried Mexican doughnut, coated with sugar and cinnamon. Choose your favourite topping to compliment them, chocolate, condensed milk or cajeta (goat milk caramel).

### **Empanada de Platano (V, GF)**

**9.50**

Hot, deep fried corn empanada stuffed with banana, sprinkled with cinnamon and sugar and drizzled with condensed milk and chocolate sauce.

### **Pastel de 3 Leches**

**9.50**

“Three milks cake” is a cake soaked in three different types of milk. This cake was seen in Mexico as early as the 19th century and it has become a popular dessert. We recommend you have this exquisite cake with a nice cup of coffee.

