



ENTRADAS

CHIPS AND SALSA <small>GF.</small> 🌶️	\$8
Homemade traditional Mexican chipotle salsa with corn chips.	
REFRIED BEAN DIP <small>GF.</small> 🌿	\$8
Mexican style refried beans with and corn chips.	
MEXICAN STYLE ROASTED CORNCOB <small>GF.</small> 🌿	\$6
Sweet corncob roasted prepared with lime, chili, fresh cheese and mayo.	
TOSTON DE PLATANO <small>GF.</small> 🌿	\$8
Fried green plantain with beef/chicken/veggies, guacamole & cheese.	
FIERY JALAPEÑO POPPERS (3) 🌶️🌶️🌶️	\$12
Mexican jalapeño chilies filled with cheese, breaded and deep fried.	
MOLTEN CHEESE DIP WITH MUSHROOMS <small>GF.</small> 🌿	\$14
Lusciously creamy hot cheese dip with corn chips. <i>Chorizo</i> +\$4	
THE HOLY GUACAMOLE <small>GF.</small> 🌿	\$14
Freshly made 100% organic avocado from Gisborne with corn chips.	
COLOMBIAN EMPANADAS <small>GF.</small> 🌿	\$14
Artisanal deep fried small pastries (6) stuffed with corn and potato.	
SWEET CORN FRITTERS (3) <small>GF.</small> 🌿🌶️	\$14
Corn fritters with mozzarella, jalapeño, sour cream and sweet chilli sauce.	
PERUVIAN CEVICHE <small>GF. DF.</small> 🌶️	\$16
Fish of the day marinated in lime juice, green chilli, corn and coriander.	
HABANERO DIABLA PRAWNS <small>GF. DF.</small> 🌶️🌶️🌶️	\$18
Spicy and delicious tiger prawns with habanero chilli, garlic salsa and rice.	

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Please advise your waiter of any allergies.

Besos Latinos has Gluten Free, Dairy Free and Vegetarian options on the menu.

All our dishes are freshly prepared so we will greatly appreciate your patience!

Head Chef Luis Cabrera



TASTE OF MEXICO

- HIBISCUS FLOWER TACO** *GF, DF.* 🌿 \$12
Sun-dried Hibiscus flower, mix veggies, orange supreme and avocado.
- TACO DEL TORO ESPECIAL** *GF.* \$14
Juicy steak, free-range artisanal chorizo, red onion, coriander and avocado.
- PORK SHEPHERD'S TACO** *GF, DF.* \$14
Delicious slow-cooked pork belly marinated, coriander & fresh pineapple.
- CALIFORNIA FISH TACO** *DF.* 🌶️ \$14
Crispy beer-battered fish fillets, chipotle mayo, avocado and lettuce.
- FRIED CHICKEN TACOS WITH MOLE SAUCE (2)** *GF.* 🌶️ \$14
Lightly crisped tortilla rolled with chicken, molé sauce and sour cream.
- TACO DE BISTEC CON QUESO** *GF.* 🌶️ \$15
Thinly-sliced steak with melted cheese, red salsa, onion & coriander.
- GOVERNOR'S CHEESY PRAWN TACO** *GF.* 🌶️ \$15
Tiger prawns, mix peppers, chipotle, coriander, red onion and avocado.
- GRILLED CHIPOTLE CHICKEN TACO** *GF, DF.* 🌶️ \$15
Free-range chicken, chipotle, corn, coriander, onion, sour cream and mayo.
- CACTUS QUESADILLA WITH MUSHROOMS** *GF.* 🌿 \$16
Large corn tortilla filled with nopal cactus, corn, mushrooms and cheese.
- CHEESE QUESADILLA (KAY-SA-DEE-YA)** *GF.* \$16
Large corn tortilla filled with beef/chicken/veggies cheese & chipotle salsa.
- MEXICAN "MACHETE" (FOOT-LONG TACO)** *GF.* 🌶️ \$18
Beef/chicken/veggies with cheese, beans, sour cream, red salsa & lettuce.

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MAIN DISHES

ENCHILADAS DE MOLE NEGRO GF. \$22

Corn tortilla stuffed with free-range shredded chicken covered with Mole Negro sauce, sour cream, toasted sesame seeds and refried beans.

COLOMBIAN BEAN STEW GF. DF. \$28

Traditional Colombian bean stew served with rice, beef mince, artisanal pork sausage, pork belly, fried banana, arepa, corn and avocado.

CHICKEN MILANESA \$28

Thin slices of free-range chicken breast, breaded with fine herbs and shallow-fried topped with red salsa, melted cheese, oregano and green salad.

POLLO A LA DIABLA GF. DF. \$28

Seriously spicy flame grilled chicken breast marinated with smoked habanero peppers salsa served on a bed of giardiniera rice and mix green salad.

GARLIC PRAWNS WITH GUAJILLO CHILI GF. DF. \$28

Tender tiger prawns prepared with toasted guajillo chili, red pepper and garlic mojo on a bed of giardiniera rice.

GRILLED VEGETABLES SALAD WITH GUACAMOLE GF. DF. \$26

Seasonal selection of marinated vegetables chargrilled with fine herbs, lime dressing and guacamole.

CHURRASCO STEAK WITH GREEN CHIMICHURRI GF. \$32

Char-grilled skirt steak (250g) 100% grass-fed Angus beef served with green chimichurri, fried gourmet potatoes, sliced pork sausages and mix salad.

MEXICAN VOLCANIC STONE FEAST "MOLCAJETE" (FOR TWO) GF. \$48

Char-grilled: Skirt steak, Chicken tenders, Free-range Chorizo. Stone-ground red salsa, crispy pork belly, grilled haloumi, refried beans and corn tortillas.

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FROM THE OTHER SIDE OF THE BORDER

ULTIMATE NACHOS GF. 🌶️

\$24

Your choice of: beef/chicken/veggies, topped with cheese salsa, refried beans, red salsa, sour cream and sliced jalapenos.

BURRITO LOVERS

\$24

Oversize flour tortilla filled with your choice of: beef/chicken/veggies, mexican rice, refried beans, melted cheese and guacamole.

GREEN-GO QUESADILLA

\$24

Oversize flour tortilla filled with slow cooked marinated pork belly, melted cheese, pineapple, pico de gallo and sour cream.

BEEF OR CHICKEN FAJITAS GF. 🌶️

\$32

Grilled steak or chicken breast with smoked bacon, mix peppers, mushrooms and cheese served with fried tortilla chips simmered in red salsa.

ENSALADAS

MEXICAN CAPRESE GF. 🌿

\$9

Mix salad, haloumi cheese, fresh tomato, avocado and coriander dressing.

ENSALADA MIXTA GF. DF. 🌿

\$9

Mesclun salad, cucumber, tomatoes, corn, carrots and lime Vinaigrette.

EXTRAS

GUACAMOLE

\$3

REFRIED BEANS

\$4

JALAPEÑOS 🌶️

\$3

TORTILLAS X 4

\$3

CHIPOTLE 🌶️🌶️

\$3

SOUR CREAM

\$3

HABANERO 🌶️🌶️🌶️

\$4

EXTRA RICE

\$4

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