



## ENTRADAS

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

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