

# Mucho Mexicano

## Antojitos


CORN CHIPS W GUACAMOLE & SALSA GF V	13
BEER BATTERED JALAPENOS STUFFED WITH CREAM CHEESE (5PCS) V	15
MEXICAN STREET CORN QUESO FRESCO, CHIPOTLE MAYO, CHILLI, GF V	7ea
FRIED CALAMARI CHILLI SALT, LIME, AIOLI GF	16
YELLOWFIN TUNA TOSTADA JALAPENO, CUCUMBER, AVOCADO GF	15
CHICKEN TAQUITOS SALSA PICANTE, CREMA GF	15
CHICKEN WINGS HOT SAUCE GLAZE, LIME GF	16

## Comidas

TACO SALAD COS LETTUCE SWEET CORN, TACO CHIPS, GRILLED CHICKEN, BUTTERMILK DRESSING	21
GREEN CHILLI CHICKEN ENCHILADA TOMATILLO SALSA, CHEESE, GREEN RICE	24
BEEF BARBACOA ENCHILADA RANCHERO SAUCE, CHEESE, RICE	24
ROASTED MUSHROOM ENCHILADA GARLIC CREAM SAUCE, CHEESE, RICE	22
NACHOS GRANDE BEEF, BEANS, CHEESE, GUACAMOLE, SALSA AND SOUR CREAM GF	24
PULLED PORK NACHOS CHEESE, GUACAMOLE, SALSA AND SOUR CREAM GF	26
BLACK BEAN NACHOS CHEESE, JALAPENOS, GUACAMOLE, SALSA AND SOUR CREAM GF V	22
CHIPOTLE CHICKEN FAJITAS FLOUR TORTILLAS, SALSA, GUACAMOLE AND SOUR CREAM	27
SEARED BEEF FAJITAS FLOUR TORTILLAS, SALSA, GUACAMOLE AND SOUR CREAM	31
BUTTERNUT PUMPKIN FAJITAS FLOUR TORTILLAS, SALSA, GUACAMOLE AND SOUR CREAM V	23
PRAWNS EL DIABLO FAJITAS FLOUR TORTILLAS, SALSA, GUACAMOLE AND SOUR CREAM	31
TRUFFLED CHICKEN AND MUSHROOM QUESADILLA TRUFFLE MAYO, SPINACH	24
SPICED CHORIZO QUESADILLA POTATO, BLACK BEANS	24
FRIJOLES REFritos QUESADILLA REFRIED BEANS, QUESO V	21
CHILLI CON CARNE GUISADA SLOW COOKED BEEF, GUAJILLO CHILE, RICE, REFRIED BEANS, CREMA	30

## Super Nachos

SHARE WITH YOUR AMIGOS! ALL SERVED WITH GUACAMOLE, SALSA ROJA SOUR CREAM & QUESO SAUCE

Feeling brave? Ask for our house made roaper sauce! 

PULLED PORK CARNITAS GF	38
BEEF BARBACOA GF	38
CHIPOTLE KICKIN' CHICKEN GF	36
BLACK BEAN SUPREME GF V	34

## Tacos

2 for \$16 / 3 for \$23

CARNE ASADA GRILLED STEAK, SALSA ROJA
BEEF BARBACOA CHIMMI CHURRI, SHALLOT
CHIPOTLE CHICKEN CREMA, TACO CHIPS
AL PASTOR CRISPY PORK, GRILLED PINEAPPLE SALSA
BARRAMUNDI GREEN CHILLI MAYO, PICKLED ONION
CHORIZO PICADILLO HOUSE MADE HOT SAUCE, POTATO CRISP
CAULIFLOWER PAPRIKA VINAIGRETTE, SPICED CHICKPEAS V
TOFU CHORIZO CORIANDER PESTO, SMOKED ALMONDS V

GF TORTILLAS AVAILABLE + \$1  
ADD SALSA, GUACAMOLE OR SOUR CREAM + \$2

## The Mother of all Tacos

ALL SERVED WITH TORTILLAS, GUACAMOLE, SALSA, SOUR CREAM SERVES 2-4 AMIGOS

RED EYE RUBBED BEEF BRISKET SPICY TOMATO FRITO	60
CHARGILLED CHICKEN JALAPENO VINAIGRETTE	48
ROASTED PORK BELLY GRILLED PINEAPPLE SALSA	56
SLOW COOKED LAMB SHOULDER CHIMMI CHURRI	74

## Follow us!

  MUCHOMEXICANOBNE  
MUCHOMEXICANO.COM.AU

PH. SOUTHBANK  
(07) 3846 5555

## Mucho Fiesta

\$39 PER PERSON  
MINIMUM 2 PEOPLE

CORN CHIPS GUACAMOLE & SALSA V, GF  
MEXICAN STREET CORN QUESO FRESCO, CREMA, CHILLI  
CHOOSE ONE OF OUR TACOS PER PERSON!  
CHOOSE ONE OF OUR NACHOS TO SHARE!  
CHURROS DULCE DE LECHE

## Adiciones

DIRTY FRIES JALAPENO QUESO V	10
REFRIED BEANS CREMA, CHIMMI CHURRI GF V	9
BAJA SLAW CORN, PICKLED ONION, TACO CHIPS, CORIANDER AND LIME MAYO GF V	5
RED RICE AND BEANS LIME, CORIANDER GF V	5
GUACAMOLE / QUESO SAUCE	2ea
SALSA FRESCA / SOUR CREAM / JALAPENOS	2ea

## Los Postres

CHURROS CHOCOLATE FUDGE SAUCE OR DULCE DE LECHE	10
MUCHO SUNDAE VANILLA BEAN ICECREAM, HOT FUDGE SAUCE, CINNAMON WAFER, PEANUT PRALINE GF	10

ALSO FIND US AT HAWTHORNE

274 HAWTHORNE ROAD, HAWTHORNE, QLD 4171

PLEASE NOTE, ONE BILL PER TABLE, THANK YOU

\*15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS \*\*PLEASE NOTIFY OUR STAFF OF ANY DIETARY REQUIREMENTS | (V) VEGETARIAN (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION AVAILABLE | VEGAN ALSO AVAILABLE

## Daily Deals

### Margarita Monday's

**\$12 MARGARITAS ALL DAY**

WITH COMPLIMENTARY CORN CHIPS & SALSA

### All you can eat Taco Tuesday

**\$25PP AFTER 5PM, KIDS \$10**

### Mother of all Taco Wednesday

**FROM 5PM EVERY WEDNESDAY**

MOTHER OF ALL TACO BOARD + BOTTLE OF YALUMBA WINE FROM \$75

### Thirsty Thursday's

**\$25 FROM 3PM EVERY THURSDAY**

MEXICAN BEER BUCKETS

# Mucho Mexicano

## Beer & Cider

### ON TAP

MUCHO LAGER LAGER (AUS)	8
DOS EQUIS LAGER (MEXICO)	9
MONTEITH'S IPA	9
YENDA PALE ALE (NSW)	10

### IMPORTED

SOL LAGER (MEXICO)	8.5
TECATE PALE LAGER (MEXICO)	8.5
COORS LAGER (USA)	8.5
CORONA PALE LAGER (MEXICO)	9
CORONA LIGERA 3.2% PALE LAGER (MEXICO)	8
PACIFICO PILSNER (MEXICO)	9.5
NEGRA MODELO DARK ALE (MEXICO)	9.5
ESTRELLA DAMM BARCELONA (ESP)	10

### AUSTRALIAN BEER

STONE & WOOD PACIFIC ALE (BYRON BAY, NSW)	9.5
BALTER XPA (CURRUMBIN, QLD)	11
LITTLE CREATURES PALE ALE (FREMANTLE, WA)	11

### CIDERS & GINGER BEER

PRESSMAN'S APPLE CIDER (AUS)	9
MONTEITH'S APPLE CIDER (NZ)	9
BROOKVALE UNION GINGER BEER (BROOKVALE, NSW)	9.5
BROOKVALE UNION SPICED RUM & GINGER BEER (BROOKVALE, NSW)	9.5
HILLS TROPICAL SOUR 8% (ADELAIDE, SA)	10

## Soda

COKE	4
COKE NO SUGAR	4
SPRITE	4
LIFT	4
GINGER ALE	4
LEMON LIME BITTERS	4.5
BUNDABERG GINGER BEER	4.5
BUNDABERG PINK GRAPEFRUIT	4.5



## Cocktails

G - GLASS, J - JUG, C - 1L CARAFE  
UPGRADE YOUR TEQUILA TO DON JULIO: \$3 FOR GLASS AND \$6 FOR CARAFE



<b>SANGRIA TINTO</b> RED WINE, COINTREAU, LICOR 43, PINEAPPLE, ORANGE AND LEMON JUICE	10G   35J
<b>MUCHO TAP MARGARITA</b> AN ICE COLD CLASSIC MARGARITA SERVED ON THE ROCKS WITH A SALT RIM AND FRESH LIME	15G   35C
<b>FROZEN CLASSIC MARGARITA</b> A CLASSIC MARGARITA BLENDED WITH ICE	15G   37J
<b>TAP ESPRESSO MARTINI</b> COLD BREW COFFEE, VODKA AND CREME DE CACAO SERVED ICE COLD	15G
<b>CLASSIC MARGARITA</b> SIERRA BLANCO, COINTREAU, LIME JUICE & AGAVE SYRUP	17G   42C
<b>STRAWBERRY, APPLE &amp; GUAVA MARGARITA</b> SIERRA BLANCO, APPLE LIQUEUR, GUAVA NECTAR, STRAWBERRY	17G   42C
<b>MANGO &amp; BLOOD ORANGE MARGARITA</b> SIERRA BLANCO, COINTREAU, MANGO NECTAR, PINEAPPLE JUICE AND BLOOD ORANGE SYRUP	17G   42C
<b>LYCHEE &amp; PASSIONFRUIT MARGARITA</b> SIERRA BLANCO, LICOR 43, PASSOA, APPLE & LIME JUICE, LYCHEE & PASSIONFRUIT	17G   42C
<b>COCONUT MARGARITA</b> SIERRA BLANCO, MALIBU, PINEAPPLE JUICE, LIME JUICE	17G   42C
<b>WATERMELON MARGARITA</b> SIERRA BLANCO, COINTREAU, WATERMELON JUICE, LIME JUICE	17G   42C
<b>MEXICAN MOJITO</b> CUCUMBER INFUSED SIERRA BLANCO, FIORENTE ELDERFLOWER LIQUER, MINT, LIME, TOPPED WITH SODA WATER	17G   42C
<b>TIJUANA MULE</b> CHILLI INFUSED SIERRA BLANCO, BUNDABERG GINGER BEER MINT, LIME	17G
<b>GRAPEFRUIT &amp; PINEAPPLE PALOMA</b> SIERRA BLANCO, LIME, PINEAPPLE, BUNDABERG GRAPEFRUIT	17G
<b>SIERRA AMARETTO SOUR</b> 1800 MILENARIO, DISARONNO, LIME JUICE, ORANGE BITTERS, APPLE JUICE	17G
<b>RASPBERRY SOUR</b> SIERRA BLANCO, CHAMBORD, LIME JUICE, EGG WHITE, RASPBERRY	17G
<b>PATRON ANEJO OLD FASHIONED</b> - PATRON ANEJO, SUGAR AND ORANGE BITTERS	18G

## Mocktails

<b>VIRGIN SANGRIA</b> FRUIT JUICE, SOUR MIX, FRESH FRUIT, LEMONADE & BLOOD ORANGE SYRUP	8G   24J
<b>STRAWBERRY, APPLE &amp; GUAVA</b> GUAVA NECTAR, APPLE JUICE, LIME JUICE, STRAWBERRY PUREE	10G
<b>LYCHEE &amp; PASSIONFRUIT</b> APPLE JUICE, LIME JUICE, LYCHEE AND PASSIONFRUIT	10G
<b>MANGO &amp; BLOOD ORANGE</b> MANGO NECTAR, PINEAPPLE JUICE AND BLOOD ORANGE SYRUP	10G

FOR CLASSIC/ OTHER COCKTAILS, PLEASE ASK OUR FRIENDLY WAITSTAFF FOR AVAILABILITY.  
PLEASE NOTE, ONE BILL PER TABLE, THANK YOU

## Happy Hour

MONDAY TO FRIDAY 3PM TIL 5PM

## Wine

### SPARKLING

<b>TAYLORS ESTATE</b> PINOT NOIR CHARDONNAY BRUT SPARKLING (CLARE VALLEY, SA)	9G   40B
<b>REDBANK PROSECCO</b> (KING VALLEY, VIC)	9G   44B

### ROSE AND MOSCATO

<b>CONDE VALDEMAR ROSE</b> ROSE (RIOJA, SPAIN)	9G   42B
<b>TAYLORS PINOT NOIR ROSE</b> (CLARE VALLEY, SA)	9.5G   46B
<b>CHRISTOBEL'S MOSCATO</b> (BAROSSA, SA)	9G   40B

### WHITE

<b>MORTAR &amp; PESTLE SEM SAUV BLANC</b> (ANGASTON, SA)	8.5G   36B
<b>SAINT CLAIR</b> PINOT GRIS (MARLBOROUGH, NZ)	9.5G   46B
<b>PEWSEY VALE</b> RIESLING (EDEN VALLEY, SA)	9.5G   47B
<b>OPAWA</b> SAUVIGNON BLANC (MARLBOROUGH, NZ)	11G   50B
<b>LA MASCHERA</b> PINOT GRIGIO (LIMESTONE COAST, SA)	9G   44B
<b>TAYLOR MADE</b> CHARDONNAY (CLARE VALLEY, SA)	11G   50B
<b>FELIX FILIUS</b> CHARDONNAY (MARGARET RIVER, WA)	55B

### RED

<b>MORTAR &amp; PESTLE</b> CABERNET MERLOT (ANGASTON, SA)	8.5G   36B
<b>HA HA</b> PINOT NOIR (MARLBOROUGH, NZ)	9.5G   44B
<b>TAYLOR MADE</b> MALBEC (CLARE VALLEY, SA)	10G   49B
<b>ALAMOS</b> MALBEC (MENDOZA, ARGENTINA)	11G   52B
<b>CONDE VALDEMAR CRIANZA</b> TEMPRANILLO (RIOJA, SPAIN)	11G   52B
<b>TAYLORS HERITAGE</b> CABERNET SAUVIGNON (CLARE VALLEY, SA)	11G   52B
<b>YALUMBA WILD FERMENTS</b> SHIRAZ (BAROSSA, SA)	10G   48B