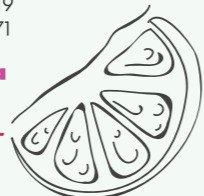


MARGARITAS

- **El Mex Classic Margarita** \$19
Teremana Blanco Tequila, Cointreau, fresh lime, tajin salt rim, agave. \$69 (4 serves)
- **Margarita Picante** \$20
Spicy habanero, fresh lime, Teremana Blanco Tequila, Cointreau, Jalapenos, tajin salt rim, agave. \$72 (4 serves)
- **Tommy's Margarita** \$21
Teremana Reposado Tequila, Fresh lime, Tajin salt rim, agave. \$72 (4 serves)
- **Submarino** \$24
Corona beer submerged in our classic margarita.
- **Frozen Margaritas** \$21
Strawberry margarita \$75 (4 serves)
Mango margarita
Passionfruit margarita
- **Coconut Margarita** \$19
1800 coconut Tequila, fresh lime, agave & coconut rim. \$69 (4 serves)
- **Smoky mezcalita** \$21.50
Los siete misterios mezcal, fresh lime juice, agave, cointreau \$72 (4 serves)
- **Passionfruit Margarita (New)** \$21
Tequila Blanco, Triple sec, Passionfruit pulp, lime juice, agave. \$72 (4 serves)
- **Sexy Jarrito (New)** \$19
Choice of jarrito flavour with double shot of tequila and lime juice \$71

Upgrade with **Los Siete Misterios Mezcal, Mijenta Tequila, Patron, Don Julio, Herradura + \$2.5**



CHELAS PLEASE (BEER)

- **Sol (Mexico)** \$10
- **Tecate (Mexico)** \$10
- **Corona** \$11
- **Carlton Draught** \$11
- **Modelo (Mexico)** \$13
- **Dos equis** \$13
- **Beer on tap (see taps for current option)** \$11 (Pint)

AQUAS FRESCAS (NON-ALC)

- **Lemon lime bitter** \$9
Lemon, lime bitters, lime juice, lemonade, cinnamon sugar.
- **Virgin mojito** \$10
Mint, lime, lemonade.
Choice of classic, passionfruit.
- **Mexicano passion** \$10
Passionfruit pulp, lime juice, soda water.
- **Jamaica ice tea** \$10
Hibiscus flower, fresh lime, sparkling water.
- **The placebo** \$13
Coconut cream, orange juice, pineapple, fresh lime.

Taste El Mexicano!



EL MEXIGANO

KITCHEN & BAR

GEELONG

THIRSTY TOWERS

Margarita madness
(Approx 6 serves) \$99 each

Strawberry • Mango • Blue Electric
Classic • Spicy • Coconut

COCTELES

- **Paloma** \$20
Fresh Lime, Grapefruit and Teremana Blanco Tequila. \$72 (4 serves)
- **Mojito** \$20
Bacardi, Mint, Lime, Soda \$72 (4 serves)
Choice of Classic, Passionfruit.
- **Espresso Martini** \$19.50
Vodka, Tia Maria, Coffee shot, Caramel, Cocoa Decoration. \$72 (4 serves)
- **Mexico City Colada** \$22
White rum, Coconut, Pineapple, Fresh Lime.
- **Long Island** \$22
Vodka, Gin, White Rum, Cointreau, Tequila blanco, Lemon & Cola, Tajin salt rim
- **Sweet Kiss** \$19
Vodka, lime juice, soda, raspberry juice. \$72 (4 serves)
- **La bonita (Must-Try!)** \$22
Vodka, Passoa, agave, pineapple juice.

SANGRIA

Red Sangria or White sangria \$12 / \$39 (4 serves)

SPIRITS

- **Vodka** 13
- **Whisky** 13
- **Rum** 13
- **Gin** 13



3 AMIGOS SHOTS

life happens. tequila helps

3 for \$32
(30mL each)

- 1800 tequila \$11
- ★ Teremana tequila \$12
- Patron tequila \$12
- Herradura tequila \$12
- Don julio \$12
- Los Siete Misterios mezcal \$13
- Mijenta Blanco tequila \$14

WINE

• WHITE/BLANCO WINE

- Eton Rise Sauvignon Blanc (Murray Darling, VIC) \$11 \$45
- The Potting Shed, Pinot Grigio (South Australia) \$12 \$48
- Red Rock Chardonnay (Colac VIC) \$13 \$50

• RED WINE

- Tezona Tempranillo (Spain) \$12 \$48
- Flora Pinot Noir (Swan Hill VIC) \$13 \$50
- Wine By Sam The Victorian Shiraz (Heathcote VIC) \$13 \$50

• ROSE/ROSADO WINE

- Eton Rise Moscato (Victoria) \$11 \$45
- The Potting Shed Rose (South Australia) \$12 \$48

• SPARKLING WINE

- Tipping Point Prosecco (200mL) (King Valley) \$14

Soft drinks

- **Jarritos Mexican soda** \$6.5
(Cola, Guava, Mango, Mandarin, Lime, Watermelon, Pineapple)
- **Soffies** \$5
Coke, Coke zero, Fanta, Diet coke, Sprite, Solo
- **Grapefruit Soda** \$6
- **Sparkling Water** \$7
- **Still Water Bottle** \$4
- **Juices**
- **Pineapple** \$6.5
- **Orange** \$6.5
- **Apple** \$6.5



Show us how you enjoy it! Post your moments and tag

@el_mexicano_victoria

ENTREES/ ENTRADAS

- Mexican style corn (VGO/GF)**
 Slightly grilled corn with chipotle aioli, Mexican cheese, tajin & herbs. \$8 (1pc)
 \$14 (2pc)
- Jalapeno Poppers** 🌶️
 Stuffed with a mixture of cheese, spices, and risotto rice, crumbed and deep fried, served with house aioli. \$14 (4pc)
- Flauticas**
 Rolled flour tortilla filled with your choice of protein and served with house made salsa and sour cream. \$8 (2pc)
 \$15 (4pc)
 (Beef, pork, chicken, chorizo, veggie)
- El Mexicano Chips**
 Deep fried beer battered chips served with Garlic or Chipotle Aioli. \$11
- Totopos (VGO/GF)**
 Oven baked corn chips with guacamole & your choice of salsa. \$12.50
 Additional: Your choice of protein +\$3 (chicken, beef, pork, pan fried, chorizo, chilli con carne, pan fried veggies)
 Cheese & sour cream +\$3
- Loaded papas bravas (VGO)**
 Fried potato chips with melted cheese with your choice of protein (chilli con carne, veggie, chicken) Served with house made Aioli. \$15
- Tostadas (VGO)**
 Crispy tortilla, beans, pico de gallo, cheese, verde salsa, sour cream (beef, pork, chilli con carne) \$16
- Chilli con carne (GF) (Minced, Muddled & Mastered)**
 A rich stew made from beans, ground beef, tomatoes, chilli and spices, sour cream and house salsa on side, served with crunchy corn chips. \$16.50

DESSERTS

- Churros**
 Topped with cinnamon sugar & choice of dulce de leche or chocolate sauce \$12
 ADD ICE CREAM + \$ 3.5
- Churro Chips**
 Cinnamon sugar coated fried tortilla chips, vanilla ice cream, served with dulce de leche or chocolate. \$13
- Sizzling brownie**
 Served with vanilla ice cream with melted chocolate. \$15
- Dulce ice cream**
 Scoops of ice cream served with dulce de leche. \$6

LITTLE AMIGOS

- Quesadillita**
 Flour tortilla filled with melted cheese & sour cream. ADD PROTEIN +\$3 \$10
- Mini Nachos**
 Corn chips with melted cheese & sour cream. ADD PROTEIN +\$3 \$10
- Fish & Chips**
 Beer battered fish & Mexi fries, served with tomato ketchup \$12
- Taquitos and chips**
 Flour tortilla with deep fried chicken, lettuce, sour cream, cheese, and chips \$13

BURGER

- Burger + Chips (VGO)**
 (Beefpatty/pulled pork/chicken patty/veggie patty)
 Cheese, pico de gallo, mix salad, Mexican slaw, guacamole, homemade aioli served with jalapenos & Mexican fries. \$20.50



8% surcharge on weekends
 15% surcharge on public holidays

BURRITOS

- Bowl Burrito (GF)(VGO)**
 Mexican rice, beans, cheese, Pico de gallo, mix salad, choice of salsa, sour cream and chipotle aioli with your choice of protein. \$20.50
- Signature Burrito (VGO)**
 Rice, beans, cheese, Pico de gallo, lettuce, choice of salsa, sour cream and chipotle aioli with your choice of protein. \$22

CHOICE OF PROTEIN

Pulled beef, pulled pork, chilli con carne (ground beef), pan fried veggie, grilled chicken and pan fried chorizo.

MAINS

- Nachos (GF)(VGO)** 🌶️
 Corn chips with melted cheese, pico de gallo, beans, salsa, sour cream, chipotle aioli, jalapenos with your choice of protein \$24.50
- Quesadillas**
 Crispy flour tortilla, filled with cheese, served with salsa, pico de gallo, sour cream, and chipotle aioli. With your choice of protein \$23
 Make it Quesabirria + \$2.5 (Served with consume)
- Chimichanga (VGO)**
 Deep fried burrito, served with rice, lettuce, pico de gallo, salsa, sour cream and chipotle aioli. With your choice of protein \$25.50
- Chilaquiles (GF)(VGO)** 🌶️
 Fried corn chips, homemade sauce with cheese, pico de gallo, jalapenos served with housemade aiolis. With your choice of protein \$23.50
- Enchilada (VGO)**
 Oven baked tortilla with cheese and special enchilada salsa, served with rice, beans, pico de gallo, sour cream, chipotle aioli and choice of salsa. With your choice of protein \$26
- Sizzling Fajita (GF) (VGO)**
 Prepared in a hot sizzling plate with your choice of protein (chicken, steak, tofu, fish), cooked with onion, mushroom, capsicum, salsa served with pico de gallo, com tortillas, sour cream, rice and beans. \$28.50
- Spanish Paella (GF) (VGO)**
 Prepared in hot sizzling plate with Mexican rice, with your choice of protein (steak & chicken, prawn & chorizo or tofu vegetarian) cooked with onion, capsicum, mushrooms, garlic and salsa. \$29.50
- Seafood Curry Paella (GF) (Chef's new twist)**
 Prepared in a hot sizzling plate, Mexican rice, barramundi fish, prawns, scallops, curry cooked with onion, capsicum and garlic. \$30

Homemade Guacamole \$ 3.50

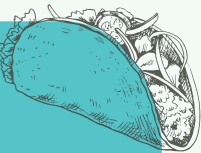
Gluten free (GF) | Vegan option (VGO)
 EL MEXICANO KITCHEN & BAR

- California Burrito (VGO)** 🌶️
 Rice, beans, cheese, Pico de gallo, lettuce, mexican fries, Jalapenos, choice of salsa, sour cream and chipotle aioli with your choice of protein. \$24
- Fish or Prawns Burrito**
 Rice, beans, cheese, Pico de gallo, lettuce, protein (deep fry fish or prawns) with salsa and garlic aioli. \$23
- Creamy Grande Burrito (Chefs Special)**
 Pan-seared and oven-baked burrito filled with marinated chicken, sauteed house made salsa, onions, capsicum, mushrooms, thick cream, and melted cheese. Finished with Mexican Rice, Pico de gallo and served with house Aioli. \$28

PESCADILLAS

Pan-cooked seasoned fish with onion and tomato then folded into fresh tortillas, to lightly crisped for a perfect golden crunch. Served with house made garlic aioli, slaw. \$24.50 (3pc)

TACOS



- Birria Tacos (Most Loved!)**
 Deep fried birria with Mexican cheese and your choice of protein (beef, chicken, veggie), served with warm consume. \$16.50 (2pcs)
 \$21.50 (3pcs)
- Fried Chicken Taco**
 Corn tortilla, fried chicken, salsa, Mexican slaw, cheese and chipotle aioli. \$8
- Pan Fried Chorizo Taco**
 Corn tortilla pan fried chorizo, chipotle, Mexican slaw and cheese. \$8
- Crunchy Prawn Taco (Baja Style)**
 Corn tortilla with deep fried prawns, mango salsa fresca, Mexican slaw, cheese, garlic aioli and salsa. \$8.50
- Beef Taco (Barbacoa Style) (GF)**
 Corn tortilla, pulled beef, pico de gallo, cheese, salsa, chipotle aioli and Mexican slaw. \$8.50
- Pork Taco (Cochinita Style) (GF)**
 Corn tortilla, pulled pork, pico de gallo, salsa, cheese, chipotle aioli and Mexican slaw. \$8.50
- Cauliflower Taco (Baja Style) (VGO)**
 Corn tortilla, fried cauliflower, lettuce, corn tortilla, house aioli, cheese, pico de gallo and Mexican slaw. \$8.50
- Fish Taco (Baja Style)**
 Corn tortilla with deep fry fish, mango salsa fresca, Mexican slaw, cheese and garlic aioli. \$8.50

All the dishes are garnished by coriander, corn or onions.

PLEASE INFORM US FOR ANY ALLERGIES