

"Hello Jose"

Have you seen our Mexican?

Oh sorry - you misunderstand. We don't mean our amazing hand-pressed tacos, spicy sangrita and life-changing green sauce, we mean have you seen José!

You know what it's like. You are whipping up a couple of margaritas, turn your back for two minutes and suddenly José is off again. He loves the local discos (and fancies himself as a bit of a player), he never takes himself too seriously and you'll quickly warm to his laid back breezy vibe... So if you see him out and about please make sure he gets back safely.

In his formative years, José thought it would be a good idea to study English Literature. He was wrong and after he flunked university in his home town of Guadalajara, he moved to a tiny seaside town to concentrate on what he was really good at — tequila.

His little beach bar was an instant hit with both the discerning locals and passing tourists who loved the fine mezcal, moreish tapas and, of course, José. Everyone loves José.

When he wasn't serving up the best taco in town, José made a little extra cerveza money guiding the tourists he befriended through breathtaking underwater caves and reefs as an experienced scuba instructor.

When we say breathtaking we mean it. On one solo mission, José was drawn dangerously deep into a cave network lured by rumours of ancient Mayan treasure and after a close shave with a tight squeeze and an empty air tank, José made it to the surface with an artefact and, narrowly, his life. He claims its genuine but we didn't think the Mayans knew how to make Bakelite.

His brush with death made the mad Mexican reconsider his place on the planet and after meeting the next group of Aussie backpackers, set off in search of greener pastures, and you can't get much greener than Melbourne.

Inspired by their trip and Melbourne's newest resident, the group of firm friends started a modest but vibrant Mexican bar in the capital's west, but just days after opening its doors, José was off again, this time arm in arm with a pretty backpacker.

No one knows where they went but José left behind the some of his best recipes, some secrets we'll never tell, a couple of great mix-tapes and a little of his spirit - and we don't just mean the 750ml kind.

Oh and we assume he will be back because he left behind his scuba gear and that little "Mayan treasure".

José is our Mexican. Hello José is your Mexican.



FOOD

TO START →

CORN

Chargrilled corn on the cob, spiced up cream, parmesan, sumac, lime \$4

TOSTADITAS

(3 inch crispy tortilla chips with toppings) 2 for \$7

- > Chorizo - chipotle cream, capsicum, onion, "queso fresco"
- > Cerviché - guacamolé, lime, coriander, chilli

TACOS TACOS



(4.5 inch soft corn tortilla pressed fresh daily)

2 for \$10 (great figures those!)

JOSE'S ONE AND ONLY COMMANDMENT:

1. MAKE FRESH CORN TORTILLAS EACH DAY.
2. DISCO.

- ALL OUR TACOS START WITH PICKLED CABBAGE SALAD...

- NOW CHOOSE YOUR FILLING:

- > Pork Belly - fennel and apple slaw, crackling
- > Fish - beer battered, spiced up cream
- > Black Bean - tomatillos, guacamole, cactus, "queso fresco" (this means cheese fresh by the way)
- > Chicken - guacamole, guindillas (little pickled pepper)
- > Beef - schlow cooked, chipotle cream, jalapeños

JOSE'S SALSA'S AT YOUR TABLE:

- Green - probs our fav - a yummy coriander, lime, tomatillo combo - disco in ya mouth
- Red - fresh tomato and red peppers - smoky with a chilli hit, but won't blow your head off



Salad..

QUINOA AND BLACK BEAN \$9

#mint #coriander #corn #pomegranate #healthy
#superfoods #glutenfree #yuuuum #yew

Add Chicken + \$3

Add Pork + \$3

SOMETHING SWEET AS...

CHURROS \$7

You know 'em... Fried, sugar, cinnamon, delish!

Choose Chocolate OR Chilli-Chocolate dipping sauce

****No changes to the menu, sorry.
This is just how Jose wanted them

#GF !N OTHER EXCITING NEWS!!

EVERYTHING BAR THE FISH TACO AND CHURROS ARE GLUTEN FREE!

JOSE'S

All my produce is market fresh - usually just J walk over the road. Unless the man is already green.