

"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 cant 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.



 www.hellojose.com.au
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 Hello José

 [hellojose_au](https://www.instagram.com/hellojose_au)

FOOD



CORN

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

- **TOSTADITAS** (Snack size crispy tortilla chips with toppings) \$3.5 each
- > Chorizo - chipotle cream, capsicum, onion, "queso fresco"
- > Ceviché (cured fish) - guacamolé, lime, coriander, chilli
- > Refried Bean - pico de gallo, "queso fresco"

WINGIES

Chipotle chicken wings
6 for \$12

- > **HOT + TANGY**
- > **SWEET + STICKY**

TACOS TACOS



\$6 each (House made soft corn tortilla pressed fresh daily)

- > **BEEF** - schlow cooked, chipotle cream, jalapeños
- > **FISH** - beer battered, spiced up cream
- > **PORK** - fennel and apple slaw, crackling
- > **CHORIZO** - guacamole, pico de gallo
- > **GRILLED CHICKEN** - guacamole, corn salsa, guindillas (little pickled pepper)
- > **CRISPY CHICKEN** - fried chipotle chicken pieces, lettuce, coriander mayo
- > **BLACK BEAN** - tomatillos, guacamole, cactus, "queso fresco" (this means cheese fresh by the way)

TOP THEM OFF WITH JOSE'S SALSA'S AT YOUR TABLE:

Green - probs our fav - a sweet and tangy combo of coriander + tomatillo - disco in ya mouth
Red - tomato and red peppers - smoky with a chipotle chilli hit, but won't blow your head off



JOSÉ'S ONE AND ONLY COMMANDMENT:
1. MAKE FRESH CORN TORTILLAS EACH DAY.
2. DISCO.

TOSTADAS

\$6.50

(House made crispy blue corn tortillas with toppings)

- > **GARLIC MUSHROOM** with guacamole + queso fresco
- > **PRAWN** with mango salsa + coriander mayo

Salad..

QUINOA AND BLACK BEAN \$9

#mint #coriander #corn
#pomegranate #healthy
#superfoods #glutenfree #yew
Add Chicken + \$3
Add Pork + \$3

SOMETHING SWEET AS...

CHURROS \$8

You know 'em... Fried, sugar, cinnamon, delish!
Choose ya sauce:
chocolate, chilli chocolate or "dulce de leche"

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

#GF !N OTHER EXCITING NEWS!!

EVERYTHING BAR THE FISH TACO. WINGIES, PRAWNS & 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.