

STARTERS

- ELOTE ASADO STREET STYLE GRILLED CORN (2PC)** **GF VGO** \$8.5
GRILLED CORN COB CUT IN HALF, MAYO, FETA, CHIPOTLE CHILLI SPICE MIX & TAJIN
- FRESH GUACAMOLE** **GF VG** \$10
AUTHENTIC GUACAMOLE & CORN CHIPS ➤ **ADD SALSAS \$2**
- CHARRED BROCCOLINI** **V VGO** \$12
CHARRED BROCCOLINI, FETA & CHIPOTLE MAYO
- ALITAS CHICKEN WINGS** \$16
10X WINGS WITH TANGY CHIPOTLE BBO SALSA
- MEXI-CROQUETTES** **3 FOR \$18.5 / 4 FOR \$24**
CHORIZO, POTATO, CORN & 3 CHEESE CROQUETTES WITH LIME, FETA & CHIPOTLE MAYO

TOSTADAS

- CEVICHE (2PC)** **GF** \$22
FRESH ROCKLING FISH SERVED WITH FRESH TOMATO, SPANISH ONION, CORIANDER, PICKLED RADISH, AVO SALSA & LIME JUICE
- CORDERITO (2PC)** **GF** \$22
SMOKEY LAMB SHOULDER WITH SALSA VERDE, AVO SAUCE, LETTUCE, CORN AND PICO DE GALLO
- FRIJOLE Y GUACA (2PC)** **GF VGO** \$17.5
REFRIED BEANS WITH GUACAMOLE, CHEESE & LETTUCE

ENSALADAS

- SUPER QUINOA SALAD** **GF VGO** \$18
QUINOA SALAD WITH SWEET POTATO, BROCCOLINI, CHARRED CORN, GOJI BERRIES, FRESH AVO, SALAD LEAVES, FETA, MIXED TOASTED NUTS, CHIPOTLE & HONEY DRESSING
➤ **ADD CHICKEN \$5** ➤ **ADD LAMB \$6** ➤ **ADD PRAWNS \$6**
- SI SENOR BURRITO BOWL** **GF V** \$19.5
CHOICE OF STEAK, BRISKET, PORK, CHICKEN, OR MUSHROOM SERVED WITH BROWN RICE, SWEET CORN, BEANS, PICKLED CABBAGE, LETTUCE, PICO DE GALLO, CORN CHIPS, AVO SALSA & GREEN SALSA
➤ **ADD GUACAMOLE TO YOUR ENSALADAS \$3.50**

SIDES

- CANOTE FRIES** **S\$7 L\$12**
SWEET POTATO FRIES WITH CHIPOTLE AIOLI
- PICO DE GALLO** **\$6**
TOMATO SALSA, ONION, CORIANDER AND LIME
- EXTRAS** **\$2**
➤ RED TOMATO SALSA
➤ GREEN TOMATO SALSA
➤ AVO SALSA
➤ CHIPOTLE MAYO
➤ SOUR CREAM
- CORN CHIPS** **GF V** \$3.5
HOUSEMADE CORN CHIPS
- FRESH GUACAMOLE** **GF V** \$6
GUACAMOLE DIP
- FRIJOLES REFritos** **GF V VGO** \$7
REFRIED BEANS WITH FRESH CHEESE
- MUSHROOMS** **GF V VGO** \$7
GRILLED MUSHROOMS WITH TOMATO, CORIANDER, CAMELISED ONIONS & FETA CHEESE

SI SENOR TAKES FOOD INTOLERANCES SERIOUSLY. OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN HANDLES SHELLFISH AND GLUTEN. WHILST THE TEAM WILL ALWAYS TAKE ALL REASONABLE EFFORTS TO ACCOMODATE DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.

GF GLUTEN FREE **V** VEGETARIAN **VG** VEGAN **VGO** VEGAN OPTION



EAT, DRINK, LOVE, TACO

TACOS

- 12CM SOFT SHELL CORN TORTILLA WITH CORIANDER, SPANISH ONION, AVO & TOMATO SALSA**
- BISTEC** **GF** \$8
CARNE ASADA (STEAK) WITH CAMELISED ONIONS
- RAJAS** **GF V VGO** \$8
MEXICAN CAPSICUM WITH CORN & BLACK BEANS
- CHORIZO** **GF** \$8
SPANISH SAUSAGE
- BRISKET** **GF** \$8
PULLED BEEF BRISKET COOKED WITH CAMELISED ONIONS & FRESH CHEESE
- BAJA** \$8.5
TEMPURA BATTERED FLATHEAD FISH WITH RED CABBAGE AND CHIPOTLE MAYO
- PASTOR** **GF** \$8
AL PASTOR STYLE ROASTED PORK MARINATED IN ACHIOTE CHILLI, GUAJILLO CHILLI AND PINEAPPLE
- HONGOS** **GF VGO** \$8
GRILLED MUSHROOM COOKED WITH CAMELISED ONIONS, TOMATO & FETA CHEESE
- POLLO** **GF** \$8
GUAJILLO CHILLI & GARLIC MARINATED GRILLED CHICKEN
- LAMB** **GF** \$8.5
SMOKED LAMB SHOULDER WITH AVO SALSA, GREEN SALSA, CHIPOTLE POTATO CUBES & PICO DE GALLO
- CAMARON** **GF** \$8.5
GRILLED PRAWN WITH LETTUCE & CHIPOTLE MAYO

TACO TASTER TRAY

TRY ALL 10 OF OUR FAMOUS TACOS, NO VARIATIONS

\$75

NACHOS

- GUACAMOLE DEL SENOR LOADED NACHOS** **GF VGO** \$19
CORN CHIPS TOPPED WITH GUACAMOLE, MELTED CHEESE, SALSAS, PICO DE GALLO
➤ **ADD PROTEIN \$7** CHORIZO, CHICKEN, PORK, STEAK, BEANS & MUSHROOMS (V)
➤ **ADD BEANS ONLY \$4** ➤ **ADD SOUR CREAM \$2**

PUBLIC HOLIDAY SURCHARGE 15% | SUNDAY SURCHARGE 5%
HAPPY HOUR & DAILY SPECIALS DO NOT APPLY ON PUBLIC HOLIDAYS

QUESADILLAS

- GRILLED & FOLDED FLOUR TORTILLA WITH CHEESE, BEANS, AVO SALSA, TOMATO SALSA, CAMELISED ONIONS & CORIANDER**
- CHOOSE YOUR FILLING:** \$19.5
➤ BRISKET, PORK, STEAK, CHICKEN, CHORIZO OR MUSHROOM
- MEXICAN RAJAS & BEANS QUESADILLA** \$19.5
CAPSICUM, FRIED BEANS, CORN, CHEESE, CAMELISED ONIONS, AVO SALSA, TOMATO SALSA, CORIANDER, FRESH RED ONION
➤ **MAKE IT GF \$2** ➤ **ADD SOUR CREAM \$2**
- PRAWN QUESADILLA** \$22.5
BEANS, CHEESE, CAMELISED ONIONS, TOMATO SALSA, CORIANDER, FRESH RED ONION, GUACAMOLE & CHIPOTLE MAYO
➤ **MAKE IT GF \$2** ➤ **ADD SOUR CREAM \$2**

BURRITOS

- FLOUR TORTILLA WITH CAMELISED ONIONS, CHEESE, BEANS, SPANISH ONION, BROWN RICE, CORIANDER, AVO SALSA & TOMATO SALSA**
- CHICO BONITO** **V VGO** \$19
MUSHROOM, RAJAS, CORN
- GUERO** \$20
GRILLED CHICKEN
- CHINGON** \$21
SLOW-ROASTED PORK & PINEAPPLE
- COMPADRE** \$22
CHARGRILLED STEAK
- JUAREZ** \$23
PULLED BEEF BRISKET COOKED WITH CAMELISED ONIONS & PICO DE GALLO
- AGUADA** \$22
TEMPURA BATTERED FLATHEAD FISH WITH RED CABBAGE AND CHIPOTLE MAYO
- PAISA** \$22.5
CHARGRILLED STEAK & CHORIZO
- **ADD SWEET POTATO FRIES \$5** ➤ **ADD CORONA OR HOUSE WINE \$7**

KIDS

- CHEESE QUESADILLA** **GF** \$9
CHEESE ONLY
- CHICKEN QUESADILLA** **GF** \$12
CHICKEN & CHEESE
- STEAK QUESADILLA** **GF** \$14
STEAK & CHEESE
- FISH & CHIPS** **GF** \$14
POTATO CHIPS, CHIPOTLE MAYO & LIME WEDGE
- POPCORN CHICKEN** **GF** \$14
POTATO CHIPS, CHIPOTLE MAYO & LIME WEDGE
- **ADD BEANS TO ANY QUESADILLA \$2**

DESSERTS

- CHURRO HELADO** \$14
HOUSE MADE CHURROS WITH BELGIUM CHOCOLATE, CRUSHED PISTACHIO FRESH STRAWBERRIES AND SALTED CAMEL ICE CREAM
- NACHOS DE DULCE** \$14
HOUSE MADE NACHOS WITH PISTACHIO ICE CREAM, CINNAMON DUST, CHOCOLATE GANACHE & STRAWBERRIES
- FLAN** \$14
DULCE DE LECHE CRÈME CAMEL WITH TOASTED COCONUT & BERRY COMPOTE