

STARTERS & SHARES

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** ➤ **ADD PICO DE GALLO \$5** ➤ **ADD REFRIED BEANS \$5**

ALITAS CHICKEN WINGS	\$16
10X WINGS WITH TANGY CHIPOTLE BBQ SALSA	

MEXI–CROQUETTES	3 FOR \$18.5 / 4 FOR \$24
CHORIZO, POTATO, CORN & 3 CHEESE CROQUETTES WITH LIME, FETA & CHIPOTLE MAYO	

CEVICHE GF	\$22
FRESH ROCKLING FISH SERVED WITH FRESH TOMATO, SPANISH ONIONS, CORIANDER, PICKLED RADISH, AVO SALSA, DICED CUCUMBER & LIME JUICE SERVED IN A BOWL WITH CORN CHIPS	

TINGA DE POLLO (2PC) GF	\$20
TOMATO AND CHIPOTLE MARINATED BRAISED CHICKEN WITH LETTUCE, AVO SALSA, SALSA VERDE, FRESH CORIANDER AND SOUR CREAM SERVED ON TOSTADAS	

FRIJOLES Y GUACA (2PC) GF VGO	\$17.5
REFRIED BEANS WITH GUACAMOLE, CHEESE & LETTUCE SERVED ON TOSTADAS	

GUACAMOLE DEL SENOR LOADED NACHOS GF VGO	\$19
CORN CHIPS TOPPED WITH GUACAMOLE, MELTED CHEESE, SALSAS, PICO DE GALLO	

➤ **ADD PROTEIN \$7** CHICKEN, PORK, BRISKET, STEAK, BEANS & MUSHROOMS (V)
➤ **ADD BEANS ONLY \$4** ➤ **ADD SOUR CREAM \$2**

SIDES

SWEET POTATO CHIPS	\$5	PICO DE GALLO	\$6
WITH CHIPOTLE AIOLI		FRESH TOMATO, ONION CORIANDER & LIME	
POTATO CHIPS	\$5	FRESH GUACAMOLE GF V	\$6
WITH CHIPOTLE AIOLI		GUACAMOLE DIP	
CORN CHIPS GF V	\$5	FRIJOLES REFritos GF V VGO	\$7
HOUSEMADE CORN CHIPS		REFRIED BEANS WITH FRESH CHEESE	
EXTRAS	\$2	MUSHROOMS GF V VGO	\$7
➤ RED TOMATO SALSA		GRILLED MUSHROOMS WITH TOMATO, CORIANDER, CARMELISED ONIONS & FETA CHEESE	
➤ GREEN TOMATO SALSA			
➤ AVO SALSA			
➤ CHIPOTLE MAYO			
➤ SOUR CREAM			

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 FRIENDLY **V** VEGETARIAN **VG** VEGAN **VGO** VEGAN OPTION

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



EAT, DRINK, LOVE, TACO

TACOS

12CM SOFT SHELL CORN TORTILLA WITH AVO & TOMATO SALSA GARNISHED WITH CORIANDER & SPANISH ONIONS

HONGOS GF VGO	\$8
GRILLED MUSHROOM COOKED WITH CARMELISED ONIONS, TOMATO & FETA CHEESE	

RAJAS GF VG	\$8
MEXICAN CAPSICUM WITH CORN & BLACK BEANS	

BRISKET GF	\$8
PULLED BEEF BRISKET COOKED WITH CARMELISED ONIONS & FRESH CHEESE	

BISTEC GF	\$8
CARNE ASADA (STEAK) WITH CARMELISED ONIONS	

PASTOR GF	\$8
AL PASTOR STYLE ROASTED PORK MARINATED IN ACHIOTE CHILLI, GUAJILLO CHILLI AND PINEAPPLE	

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	

BAJA	\$8.5
TEMPURA BATTERED FLATHEAD FISH WITH RED CABBAGE AND CHIPOTLE MAYO	

CAMARON GF	\$8.5
GRILLED PRAWNS WITH LETTUCE & CHIPOTLE MAYO	

BRISKET BIRRIA TACOS	2PC / \$19
ANCHO CHILLI, SPICES, ONION & TOMATILLO SALSA WITH CLASSIC "CONSUME DE BIRRIA"	

ENSALADAS / SALADS & BOWLS

SUPER QUINOA SALAD GF VGO	\$18
QUINOA SALAD WITH SWEET POTATOES, TURMERIC CAULIFLOWER AVOCADO, CHARRED CORN, SALAD LEAVES, FETA CHEESE, GOJI BERRIES, TOASTED NUTS, HONEY AND CHIPOTLE DRESSING	

➤ **ADD CHICKEN \$5** ➤ **ADD LAMB \$6** ➤ **ADD PRAWNS \$6**

SI SENOR BURRITO BOWL GF V	\$21
CHOICE OF STEAK, BRISKET, PORK, CHICKEN, TEMPURA BATTERED FISH 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 BURRITO BOWL \$3.50**

QUESADILLAS

FLOUR TORTILLA WITH CARMELISED ONIONS, CHEESE, BEANS, SPANISH ONIONS, CORIANDER, AVO SALSA & TOMATO SALSA

VEGETARIAN QUESADILLA	\$19.5
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➤ **MEXICAN RAJAS & REFRIED BEANS OR MUSHROOMS**

CLASSIC QUESADILLA	\$19.5
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➤ **BRISKET, STEAK, PORK OR CHICKEN**

PRAWN QUESADILLA	\$22.5
GUACAMOLE & CHIPOTLE MAYO	

LAMB SHOULDER QUESADILLA	\$22.5
PULLED LAMB, GREEN SALSA & PICO DE GALLO	

➤ **MAKE IT GF \$2** ➤ **ADD SOUR CREAM \$2**

BURRITOS

FLOUR TORTILLA WITH CARMELISED ONIONS, CHEESE, BEANS, SPANISH ONIONS, BROWN RICE, CORIANDER, AVO SALSA & TOMATO SALSA

CHICO BONITO V VGO	\$19	JUAREZ	\$23
MUSHROOM, RAJAS, CORN		PULLED BEEF BRISKET COOKED WITH CARMELISED ONIONS & PICO DE GALLO	

GUERO	\$20	AGUADA (FISH)	\$22
GRILLED CHICKEN		TEMPURA BATTERED FLATHEAD FISH WITH RED CABBAGE & CHIPOTLE MAYO	

CHINGON	\$21	AGUADA (PRAWNS)	\$22
SLOW–ROASTED PORK & PINEAPPLE		LETTUCE, SPANISH ONIONS, GUACAMOLE & CHIPOTLE MAYO	

COMPADRE	\$22		
CHARGILLED STEAK			

PAISA	\$22		
STEAK & CHORIZO			

➤ **ADD SWEET POTATO FRIES \$5** ➤ **ADD CORONA OR HOUSE WINE \$7**

KIDS

CHEESE QUESADILLA GF	\$9	FISH & CHIPS	\$14
CHEESE ONLY		POTATO CHIPS & CHIPOTLE MAYO	

CHICKEN QUESADILLA GF	\$12	POPCORN CHICKEN	\$14
CHICKEN & CHEESE		POTATO CHIPS & CHIPOTLE MAYO	

STEAK QUESADILLA GF	\$14		
STEAK & CHEESE			

➤ **ADD BEANS TO ANY QUESADILLA \$2**

DESSERTS

CHURRO HELADO	\$14
HOUSE MADE CHURROS WITH BELGIUM CHOCOLATE, CRUSHED PISTACHIO FRESH STRAWBERRIES AND SALTED CARMEL ICE CREAM	

FLAN	\$14
DULCE DE LECHE CRÈME CARMEL WITH TOASTED COCONUT & BERRY COMPOTE	

MARGARITAS

CLASSIC ➤ FROZEN OR ON THE ROCKS THE ORIGINAL COCKTAIL WITH EL JIMADOR TEQUILA, COINTREAU & FRESH LIME JUICE	\$19
SPICY ➤ FROZEN OR ON THE ROCKS THE CLASSIC WITH EL JIMADOR TEQUILA, COINTREAU, JALAPENO & FRESH LIME JUICE	\$20
STRAWBERRY ➤ FROZEN OR ON THE ROCKS OUR MEXICAN CLASSIC MADE FRUITY WITH STRAWBERRY	\$20
HIBISCUS THE CLASSIC WITH EL JIMADOR TEQUILA, COINTREAU, HIBISCUS & FRESH LIME JUICE	\$20
TOMMY’S A CLASSIC MIX OF 1800 ANEJO TEQUILA WITH AGAVE SYRUP & FRESH LIME JUICE	\$23
MEZCALITA ARTISANAL BLEND OF MIGUEL MEZCAL WITH FRESH LIME JUICE & ORANGE JUICE	\$22
CHIPOTLE GIN SALUD PATIENT WOLF GIN WITH HIBISCUS CHIPOTLE SALT, AGAVE SYRUP & FRESH LIME JUICE	\$23

COCKTAILS

EL BASICO (MICHELADA) CORONA, FRESH LIME JUICE, SALT & TAJIN CHILLI	\$13
EL FAVORITO (MICHELADA – BLOODY MARY) VODKA OR CORONA WITH TOMATO JUICE, CHILLI SAUCE & TAJIN	\$19
PASSION MEXICANA A FINE MIX OF EL JIMADOR TEQUILA, PASSIONFRUIT & LIME	\$21
ESPRESSO MARTINI CLASSIC COCKTAIL OF BELVEDERE VODKA, KAHLUA & ESPRESSO COFFEE	\$21
MOJITO EL CLASICO MUDDLED MINT, BACARDI & SODA	\$20
MOJITO CLASICO + PASSIONFRUIT PASSIONFRUIT, MUDDLED MINT, BACARDI & SODA	\$21
PINA COLADA BACARDI WHITE RUM, COCONUT CREAM & FRESH PINEAPPLE	\$22
RED SANGRIA FRUITS & RED WINE	\$12 / JUG \$38
PALOMA MEXICAN CLASSIC WITH TEQUILA, LIME, SALT & GRAPEFRUIT	\$20 / JUG \$55
LA GUAVA LOCA A COMBINATION OF BACARDI WHITE RUM, COINTREAU, FRESH LIME & GUAVA	\$20 / JUG \$55
MANGO SPRITZ PROSECCO, FRESH FRUIT, SODA & MANGO BUBBLES	\$12 / JUG \$38

SPIRITS

ABSOLUT VODKA	\$12	GLENFIDDICH 12YO SCOTCH WHISKY	\$16
CAPTAIN MORGAN SPICED RUM	\$14	BELVEDERE VODKA	\$16
BOMBAY SAPPHIRE GIN	\$16	ABASOLO EL WHISKY DE MEXICO MEXICAN CORN WHISKY	\$18



EAT, DRINK, LOVE, TACO

TEQUILAS

EL JIMADOR (38% ALC) 100% PREMIUM BLUE AGAVE	
➤ HOUSE TEQUILA	\$9
HERRADURA (40% ALC) ORIGINAL TEQUILA	
➤ SILVER	\$14
➤ REPOSADO	\$13
➤ ANEJO	\$16
1800 (35% ALC) 100% PREMIUM BLUE AGAVE	
➤ SILVER	\$13
➤ COCONUT	\$14
➤ ANEJO	\$16
PATRON (35% ALC) 100% PREMIUM BLUE AGAVE	
➤ SILVER	\$13
➤ REPOSADO	\$12
➤ ANEJO	\$16
DON JULIO (35% ALC) 100% PREMIUM BLUE AGAVE	
➤ REPOSADO	\$15
➤ CLARO	\$16
➤ BLANCO	\$17
VIVIR CAFÉ VS (30% ALC) COFFEE INFUSED PREMIUM TEQUILA	\$18
CAFE PATRON (35% ALC) COFFEE INFUSED PREMIUM TEQUILA	\$18
TEICHENNE SPAIN (17% ALC) AUTHENTIC FRUIT INFUSED TEQUILA	
➤ STRAWBERRY & CREAM	\$12
➤ MANGO & CREAM	\$12
METORO (40% ALC) 100% AGAVE ARTISINAL MEZCAL	
➤ JOVEN	\$13
EL BESO ANCESTRAL MEZCAL CUISHE AGAVE FROM VILLA SOLA DE VEGA OAXACA	\$35

BEERS / CERVEZAS

TECATE PALE LAGER	\$9
DOS EQUIS PALE LAGER	\$9
CORONA PALE LAGER	\$9
VICTORIA PILSNER PALE ALE	\$9
PACIFICO PILSNER	\$10
LITTLE CREATURES APPLE CIDER	\$10
NEGRA MODELO VIENNA LAGER	\$11
MODELO ESPECIAL PILSNER	\$11

HAPPY HOUR EVERYDAY UNTIL 7PM

CLASSIC MARGARITA \$15
CORONA \$7
HOUSE WHITE \$7
PINOT GRIGIO
HOUSE RED \$7
SHIRAZ

CELEBRATION COMING UP?

LET US HELP YOU PLAN A FIESTA!
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WINES / VINO

SPARKLING			
PROSECCO – DOGARINA ITALY			
➤ GLASS		\$13	
➤ BOTTLE		\$54	
WHITE			
HARTS CREEK PINOT GRIGIO '23 VIC, AUSTRALIA		STRATUM SAUVIGNON BLANC '23 NEW ZEALAND	
➤ GLASS	\$11	➤ GLASS	\$11
➤ BOTTLE	\$45	➤ BOTTLE	\$45
TOORAK ESTATE ROXY ROSE NSW, AUSTRALIA		TOORAK ESTATE CHARDONNAY '22 NSW, AUSTRALIA	
➤ GLASS	\$9.5	➤ GLASS	\$9
➤ BOTTLE	\$40	➤ BOTTLE	\$40
RED			
TERRA MOLINO TEMPRANILLO '22 SPAIN		HILLMAR SPRINGS PINOT NOIR '21 CALIFORNIA, USA	
➤ GLASS	\$11	➤ GLASS	\$11
➤ BOTTLE	\$45	➤ BOTTLE	\$45
BIRDS OF PARADISE SHIRAZ '15 VIC, AUSTRALIA			
➤ GLASS	\$10		
➤ BOTTLE	\$42		

AGUAS FRESCAS / NON-ALCOHOLIC

JAMAICA HIBISCUS ICED TEA	\$8	MENTA MINT SODA & LIME	\$14
HORCHATA RICE & CINNAMON WATER	\$8	LEMON LIME BITTERS SODA, LEMON, LIME, & BITTERS	\$12
HORCHATA DE FRESA RICE, CINNAMON WATER & STRAWBERRY	\$10	COCA COLA CLASSIC, NO SUGAR OR DIET	\$4.5
FRESADA FRESH PINEAPPLE, STRAWBERRY, COCONUT, WATERMELON & LIME	\$15	JARRITOS (MEXICAN SODA) GRAPEFRUIT, LIME, PINEAPPLE, COLA, MANDARIN OR GUAVA	\$7
CARLTON DRAUGHT ZERO 0% ABV NON-ALCOHOLIC BEER	\$8	SODA SMITH FINGER LIME, GRAPEFRUIT OR GINGER ALE	\$4.5
		SPARKLING WATER	\$4.5



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