

EL TORITO MEXICAN RESTAURANT

## APPERTISER

### FRIJOLES CHARROS\* \$12

Whole beans cooked in beer sauce. Served with con chips.

### TRIO OF DIPS \$15

Choose 3 of the following: guacamole, beans, sour cream, chilli, salsa fresca. Served with corn chips.

### INDIVIDUAL DIP \$13

Choose one of the following: guacamole or salsa fresca. Served with corn chips.

### TACO \$6

Home-made soft corn tortilla topped with onion, coriander, salsa roja and/or salsa fresca.

Choose from the board.

### QUESADILLAS (ORDER OF THREE) \$15

Grilled soft corn tortilla topped with sour cream and salsa fresca. Filled with cheese. Choose from the following shredded beef, shredded chicken, beans, grilled vegetables, jalapeño or chorizo con papa.

### TOSTADA \$9

Crispy corn tortilla topped with beans, lettuce, salsa fresca, sour cream and feta cheese. Choose from the following: chorizo, vegetables, shredded beef or chicken.

### MEXICAN TAMAL \$5

Steamed corn masa (dough).

Filled with your choice of the following: beans and chicken. Topped with feta cheese and salsa fresca.

### NACHOS \$17

Crispy corn chips topped with cheese, sour cream, salsa fresca and guacamole. Choose from the following: plain, beans, shredded beef or chicken.

## MAIN COURSE

### CHIMICHANGA\* \$20

Grilled folded flour tortilla topped with melted cheese, salsa fresca, sour cream and guacamole. Served with salad and filled with your choice of: beans, shredded beef or chicken.

### ENCHILADAS \$23

Two rolled corn tortillas, bathed in salsa.

Filled with your choice of: vegetables, shredded beef or chicken.

Served with beans and salad, with sour cream and crumbed feta on top.

### CHILAQUILES \*\* \$18

Corn chips bathed in sauce topped with feta cheese, sour cream and guacamole, served with whole black beans and your choice of: shredded beef or chicken.

### ENCHILADAS POBLANAS \$23.50

Two shredded chicken enchiladas bathed in mole sauce (dried chillies, seeds, nuts, spices, vegetables and chocolate). Served with whole beans and rice.

### MOLE POBLANO (MILD) \$24

Grilled chicken bathed in home-made mole sauce (dried chillies, seeds, nuts, spices, vegetables and chocolate). Served with rice and two tortillas.

### CERDO EN SALSA VERDE\*\* \$24

Pork and jalapenos simmered in onion and green capsicum sauce. Served with guacamole, rice and two tortillas.

### COCHINITA PIBIL\*\* \$24

Pork marinated with achiote, black peppercorns, orange and lemon juice.

Served with rice and whole beans. Topped with pickle onion.

### BURRITO\*

Flour tortilla filled with rice, beans, lettuce, sour cream, salsa fresca, guacamole and your choice of the following:

Shredded beef, chicken or beans. \$19

Diced pork with jalapeño in salsa verde. \$20

Burrito de la casa. \$30

## EXTRAS

TORTILLAS \$0.50  
SALSA FRESCA \$3.50  
GUACAMOLE \$3.50  
SOUR CREAM \$3.50  
FETA CHEESE \$3  
RICE \$5  
BEANS \$5  
CORN CHIPS \$5

## DESSERT - \$8.50

CARAMEL FLAN WITH CREAM  
BANANA FLAUTA WITH ICE CREAM\*  
APPLE FLAUTA WITH ICE CREAM\*  
VANILLA ICE CREAM. TOPPED WITH CHOCOLATE

Every meal is freshly prepared on request, please excuse any delay. All meals are gluten free unless marked with an asterisk (\*).

The spicy dishes are marked with double asterisk (\*\*).

BYO wine only \$4 corkage per person applies.  
15% Surcharge applies on public holidays.

(07) 3844 5977  
146 Boundary St. West End QLD 4101

# Drinks Menu

## COCKTAILS

### 26. TRADITIONAL MARGARITA (Frozen or shaken)

Tequila, triple sec, lemon juice and sugar syrup, served in a salt rimmed glass.

Single Serve: \$14.50

Jug: \$48

### 27. FROZEN MARGARITA

Tequila, triple sec, lemon juice and sugar syrup, served in salt rimmed glass. Choose from the following: tamarind, passionfruit, strawberry, habanero, jalapeño, blueberry or mango.

Single Serve: \$15

Jug: \$42

### 28. PALOMA

Grapefruit, 60ml Tequila, Ice Cubes and Salt

Single Serve: \$16

### 29. TEQUILA SUNRISE

Tequila, Orange Juice, Grenadine and Ice Cubes

Single Serve: \$13

### 30. PIÑA COLADA COCKTAIL

Bacardi rum, malibu, pineapple, coconut cream and sugar.

Single Serve: \$15

### 31. MOJITO

Bacardi rum, mint leaves, lime wedges, club soda and sugar.

Single Serve: \$15

### 32. ROSE PETALS MOJITO

Bacardi rum, mint leaves, lime wedges, club soda, sugar and rose petals.

Single Serve: \$16

### 33. CUBA LIBRE

Rum, coke and lime wedges.

Single Serve: \$12

### 34. CHARRO NEGRO

Tequila, coke and lime wedges.

Single Serve: \$12

### 35. DAIQUIRI (Strawberry or Mango)

Rum, triple sec, sugar syrup and lemon juice.

Single Serve: \$15

### 36. EL TORITO COCKTAIL

Tequila, kahlúa, horchata and condensed milk.

Single Serve: \$17

### 37. SANGRIA

Red wine, orange juice, lemon juice, grenadine and soda water.

Single Serve: \$8

Jug: \$28

## BEERS

TECATE, SOL, CORONA AND XXXX GOLD

Each: \$4

PACIFICO

Each: \$10

TRADITIONAL MICHELADA

Beer, lemon juice and salt, served in a salt rimmed glass.

Single Serve: \$11

Optional: Add \$3 for Negra Modelo, Pacifico or Dos Equis.

MICHELADA PICOSA

Beer, lemon juice, Worcestershire sauce and tabasco over ice served in a salt rimmed glass.

Single Serve: \$12

Optional: Add \$3 for Negra Modelo, Pacifico and Dos Equis.

CABALLITOS (SHOTS)

Please check with staff for available tequilas and mezcal.

GLASS OF WINE

Please check with staff for available red and white wine.

## DRINKS (NON-ALCOHOLIC)

MEXICAN HORCHATA \$6

PIÑA COLADA \$10

NATURAL LEMONADE \$5

HOMEMADE ICED TEA \$5

PINEAPPLE DRINK \$6

HIBISCUS DRINK \$6

ROCKMELON \$6

GINGER BEER, LEMON LIME & BITTERS, GINGER ALE \$5

NATURAL MINERAL WATER, TONIC WATER AND SAN PELLEGRINO \$5

OTHER PARKLING WATER, WATER BOTTLE \$3

SOFT DRINKS (Coke, Diet coke, Coke Zero, Sprite and Fanta) \$3.50