



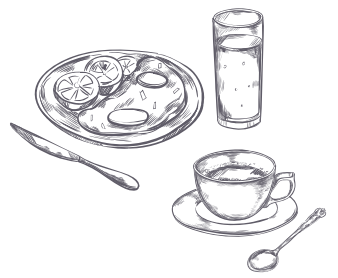
Brekky Menu

7AM TO 11:30AM

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|--|------|---|------|
| Toast (gfa) | \$5 | Enchiladas (gf) | \$18 |
| Sourdough and spreads- butter, vegemite, jam, nutella or peanut butter. | | Chicken tinga rolled in organic corn tortillas, covered with green pipian sauce made of tomatillo (green tomato), jalapenos, pepitas and mexican spices. Garnished with sour cream, mexican feta, red onion and coriander. Add fried eggs \$5 | |
| Eggs on toast (gfa) | \$11 | | |
| Eggs your way (scrambled, poached or fried) tomato relish, sourdough. | | | |
| Maya's brekky (v.gfa) | \$15 | | |
| Smashed avocado on sourdough, sauteed mushrooms, crunchy kale and dukkah. | | | |
| Triple berry yogurt bowl (gf, ve) | \$16 | | |
| Coconut yoghurt, house made granola, goji berries, strawberries, blueberries and coconut shavings. | | | |
| Eggs benedict (gfa) | \$18 | | |
| Soft poached eggs, bacon OR halloumi, hollandaise, grilled cherry tomatoes, sourdough. | | | |
| Goodwin Big brekky (gfa) | \$22 | | |
| Eggs your way, sourdough, spanish chorizo, bacon, hash brown, halloumi, tomato relish. | | | |
| Frida's brekky (gfa) | \$22 | | |
| Eggs your way, sourdough, sauteed mushrooms, grilled cherry tomatoes, hash brown, halloumi, tomato relish, dukkah | | | |
| Huevos rancheros (gf,v) | \$18 | | |
| Two fried eggs on of corn tortillas with refried beans, feta cheese, pico de gallo, avocado, and red salsa. | | | |
| Eggplant stack (Ve) | \$18 | | |
| Roasted eggplant topped with vegan chilli con carne, crunchy kale and grilled cherry tomatoes on sourdough, drizzled with vegan aioli. | | | |

- ### Sides
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| Bacon | \$4 |
| Chorizo | \$4 |
| Halloumi | \$4 |
| Avocado | \$4 |
| Toast | \$3 |
| Two eggs | \$4 |
- *15% surcharge applies to all purchases on public holidays (v) vegetarian, (ve) vegan, (gf) gluten free, (gfa) gluten free available.

*ALL menu items may contain or come into contact with wheat, eggs, tree nuts, dairy or other allergens.



MENU

SOMETHING TO SHARE

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| Guacamole | \$15 |
| Prepared tableside with avocados, tomatoes, red onions, serrano chilli, coriander, lime and organic corn chips (VE,GF) | |
| Calamari | \$16 |
| With Valentina Mayo. "Valentina" is one of the most popular chilli sauces in Mexico. (GF) | |
| Mexican Street Corn | \$12 |
| Grilled corn, mayonnaise, feta cheese, ground chilli, lime and coriander.(V, GF) | |
| Jalapeno Poppers | \$14 |
| Jalapeno peppers filled with soft cream cheese, crumbed and deep-fried. (V) (5 pieces) | |
| Queso Fundido | \$16 |
| Blend of three mexican cheese melted with mushrooms, spanish chorizo and serrano chilli, garnished with coriander and pickled onion. Accompanied with flour tortillas. | |
| Sinaloa Style Prawn Cocktail | \$19 |
| Mooloolaba prawns in a classic Sinaloa style ceviche sauce made with "Clamato" (tomato-clam juice), cucumber, onion, lime and fresh avocado (GF) | |
| Nachos | \$18 |
| Organic house made tortilla chips, refried beans, blend of three mexican cheese, coriander, sourcream, red sauce and pico de gallo (V,GF) | |
| Add chicken, barbacoa, or vegan chilli con carne \$4 | |
| Chicken Flautas | \$18 |
| Rolled corn tortilla filled with shredded chicken, deep fried, garnished with sour cream, house made tomatillo salsa, lettuce and queso fresco (GF) | |
| Potato Flautas | \$18 |
| Rolled corn tortilla filled with mashed potatoes, deep fried, garnished with sour cream, house made tomatillo salsa, lettuce and queso fresco (GF) | |
| *V vegetarian
VE Vegan
GF Gluten Free | |



TACOS (3 Pieces)

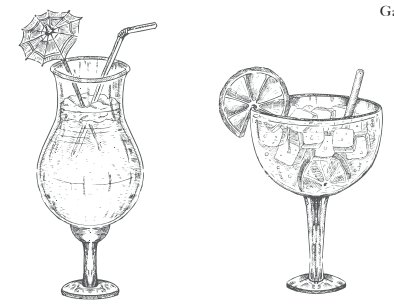
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| Barbacoa Tacos | \$19 |
| Braised beef brisket traditionally seasoned with dried chillies and spices and marinated for 48 hours. Served on organic corn tortillas, and garnished with pickled onions, and coriander.(GF) | |
| We recommend adding drops of lime and salsa to these tacos. | |
| Cochinita Pibil Tacos | \$18 |
| Pulled pork shoulder marinated and braised in achiote paste (annatto seeds) and orange juice for 72 hours. Served on organic corn tortillas, and garnished with pickled onions, and coriander.(GF) | |
| We recommend adding drops of lime and salsa to these tacos. | |
| Fish Tacos | \$19 |
| Barramundi "al Ajillo" with garlic and guajillo chilli, valentina coleslaw and pico de gallo on a flour tortilla(GFA) | |
| Prawn Tacos | \$22 |
| Mooloolaba prawns on a bed of refried beans with our house made chipotle cream served on a flour tortilla and garnished with fresh avocado (GFA). | |

SALADS

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| Caesar Salad | \$24 |
| Crisp cos lettuce with diced bacon, chicken breast, boiled egg, shaved parmesan, corn tortilla chips and classic Caesar dressing. | |
| House Salad (VE, GF) | \$14 |

MAINS

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| Barramundi "A las Hierbas" | \$32 |
| Herb marinated Barramundi, rice, sweet potato crisps, garden salad OR seasonal vegetables (GF) | |
| Carne Asada | \$42 |
| 300G Wagyu Rib Fillet, sweet potato crisps, roasted onion and jalapeno, garden salad OR seasonal vegetables, chimichurri (GF) | |
| Add garlic prawns \$9 | |



Chicken Mole (pronounced "moh-leh") \$32

Butterfly chicken breast drowned in mole sauce and sour cream served with rice and refried beans. Sprinkled with almonds and sesame seeds. (GF)
Mole is a Mexican classic – a thick, dark sauce made with a medley of sweet and spicy chillies, almonds, and over 20 spices, rounded out with bitter chocolate.

Vegan Mole (pronounced "moh-leh") \$28

Mushrooms and spinach covered in Mole. Served with mexican rice and refried beans, sprinkled with almonds and sesame seeds. (VE, GF)

Burrito Bowl \$28

Cochinita (Pulled pork) or Barbacoa (Pulled beef) with refried beans, mexican rice, tortillas, and seasonal vegetables. Garnished with lime, coriander and feta cheese. Add guacamole \$4

Green Enchiladas \$28

Chicken tinga or vegan chilli con carne, rolled in organic corn tortillas, covered with green pipian sauce made of tomatillo (green tomato), jalapenos, pepitas and mexican spices. Garnished with sour cream, queso fresco, and coriander. This is a traditional mexican dish. (GF)

Vegan Enchiladas \$28

Filled with vegan chilli con carne and mexican rice, sprinkled nuts and vegan cheese.(VE, GF)

Signature Enchiladas \$30

Three Vegan or chicken enchiladas, each one covered with a different salsa (green, red and mole)

Enmoladas \$28

Chicken tinga or vegan chilli con carne, rolled in organic corn tortillas, covered with Mole sauce, almonds, sesame seeds and sour cream.

Vegan Enmoladas \$28

Filled with vegan chilli con carne and mexican rice, sprinkled nuts and vegan cheese.(VE, GF)

SIDES

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| Refried Beans | \$4 |
| Organic corn tortillas(3pc) | \$4 |
| Mexican Rice | \$4 |
| House made salsa | \$4 |
| Chips | \$8 |
| Garlic Prawns | \$9 |

THE BEST MARGARITAS IN BRISBANE