

## Bontanas (Dips, Combos, Nachos)

**Chips & Salsa** VG GF 10 / 14

Tomato Salsa, Onion, Garlic, Jalapeno, Lime, Coriander  
Your Choice of Salsa : Fresca/ Chipotle/ Verde

**Chips & Guacamole** VG GF 12 / 15

Avocado, Garlic, Onion, Coriander, Lime, Tomato

**Chips & Queso** VG GF 12 / 14

Cheese melted with Capsicum, coriander, tomato & fire roasted chillies

**Mixed Dips** VG GF 19 / 24

Guacamole, Queso, Your choice of Salsa

**Baja's Famous Nachos** VG GF 19

Corn chips topped with (Refried/ Black beans), Melted cheese  
Salsa, Guacamole, Sour Cream & Jalapenos

Add Beef/ Chicken/ Carnitas + 2

Steak/ Chipotle Prawn + 3

## Ensaladas

**Baja Salad** VG GF 12

Iceberg Lettuce, Olives, Soft Cheese, Tomato, Citrus Jalapeo Vinaigrette

Add Shredded Beef, Shredded Chicken, Carnitas + 3

Steak, Chipotle Prawns + 5

**Green Garden Salad** VG GF 7

Mixed Leaf, House Dressing

## Antojitos (Appetisers)

**Chipotle Prawns** GF 17

Sauté of prawns, tomato, garlic & Chipotle Chillies

**Quesadilla** GF 12

Crispy Flour/Corn tortilla, cheese, Served with Salad & Sour Cream

Vegetables VG 12

Steak / Prawns 16

**Chicken Flautas** 16

Guajillo Chilli Marinated chicken, black beans, cheese, rolled in Flour tortilla fried  
crisp Served with Guacamole

**Calamari** GF 17

Masa & Ancho chilli coated squid, sriracha aioli

**Chicken Wings** GF 14

Grilled Chicken, brushed with Anchote Chilli, with salad

**Beef Taquitos** GF 16

Shredded beef, Queso, Wrapped in Corn tortilla, fried Crisp,  
Served with Chipotle Salsa

**Ceviche of the day** GF 20

Citrus marinated fish from the market, Ask our staff for today's selection

**Jalapeno Poppers** VG 14

Crunchy, stuffed with soft cheese, Salsa verde

VG = Vegetarian option available

GF = Gluten Free option available

N = Contain Nuts



# Baja Cantina Specialities

**Baja Fish / Prawn Tacos** (2 large pieces) 26

Beer battered flathead or Prawn with sriracha aioli cabbage, wrapped in Flour Tortillas. Served with Rice & Beans

**Chicken Suiza** 24.9

Chicken and Cheese Enchilada, baked in a rich cream and covered with Salsa Verde, Cheese and Cream. Served with Rice & Beans

**Chicken Mole** 23

A Mexican Classic ! A Complex Sauce of over 20 ingredients. It contains Chillies Nuts & Chocolate. Served with Rice & Beans

**California Burrito** 23.9

A California Tradition !! Large flour tortilla filled with Carne Asada (Marinated Skirt Steak), Fries, Salsa, Cheese & Cream, served with Guac & Salad

Make it Surf & Turf (Steak + Prawns) + 4

**Enchirito** 22.9

Giant Flour Tortilla stuffed with Rice, Beans & Cheese. Smothered in Enchilada Sauce & Cream. Served with Guacamole and Salad

Add  
Shredded Beef / Shredded Chicken / Carnitas + 3  
Steak / Chipotle Prawns + 5

**Fajitas** VG GF

Marinated Meat with Sauteed Capsicum, Onions, Cheese, Cream, Lettuce, Guacamole Rice, Beans. Flour / Corn Tortilla

With Vegetables	23.9
With Chicken	26.9
With Steak	28.9
With Prawns	28.9

# Baja Cantina Classics

*Please choose any of the following filling*

Vegetarian (Seasonal Vegetables) 21.9

Shredded beef / Shredded Chicken / Carnitas 24.9

Steak / Chipotle Prawns 26.9

**Burrito Grande / Naked Burrito Bowl** VG GF

Giant Flour Tortilla stuffed with Rice, Beans, Cheese & Salsa. Served with Guacamole & Side Salad.

**Tacos** (3 Pieces) VG GF

Soft Corn Tortilla topped with Salsa, Soft Cheese & Lettuce . Served with Rice & Beans

**Enchilada** VG GF

Corn Tortilla with Fillings of Your Choice smothered in house made Guajillo chilli Sauce Cheese, Cream, Garnished with Soft Cheese. Served with Rice & Beans

**Quesadilla** VG GF

Crisp Flour or Corn Tortilla filled with Cheese & Fillings of Your Choice. Served with Rice, Beans & Sour Cream

**Chimichanga** VG

Lightly Fried Giant Flour Tortilla Stuffed with Rice, Beans, Cheese & Salsa. Served with Guacamole & Side Salad

**Side** VG GF

Rice	3
Sour Cream	3
Corn Chips	4
Guacamole	4
Beans	4

**Dessert**

Churros	7
Mars Tart	7
Orange & Almond Cake	7

VG = Vegetarian option available

GF = Gluten Free option available

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## Margaritas (Glass / Jug)

<b>Bajarita</b> Secret Ingredients	15 R
<b>Classico</b> Jose B, Lime Juice, Triple Sec	17 / 80 R/F
<b>La Suprema</b> Patron, Cointreu, Lime Juice, Agave Nectar	20 R
<b>Tommy's</b> El Jimador R, Triple Sec, Lime Juice, Agave Nectar	17 / 80 R
<b>Jalapeno</b> El Jimador R, Triple Sec, Lime Juice, Jalapeno	17 / 80 R
<b>Mezcal</b> Mezcal, Cointreau, Lime Juice, Agave Nectar	20 / 90 R/F
<b>Pineapple</b> Pineapple, El Jimador R, Triple Sec, Lime & Pineapple Juice	18 / 85 R/F
<b>Mango</b> Mango, El Jimador R, Triple Sec, Lime Juice	18 / 85 R
<b>Passion Fruit</b> Passion Fruit, El Jimador R, Triple Sec, Lime Juice	18 / 85 R/F
<b>Pomegranate</b> Jose Cuervo, Pama, Pomegranate Juice & Syrup, Lime Juice	18 / 85 F
<b>Frozen Strawberry</b> Secret blend, Cointreau, Strawberry	21

## Baja Sangria

<b>Red Sangria</b> (Glass / Jug) Red Wine, Fresh Fruits, Secret ingredients, Orange Juice	6 / 22
<b>Sparkling Sangria</b> (Jug) Sparkling Wine, Mixed Berries, Strawberry Liquor, Limoncello Fruit Juices	24

R = On the Rocks  
F = Frozen  
Jug = 1 L



## Speciality Cocktails

<b>Lychee Caprioska</b> Vodka, SOHO, Cranberry Juice, Lime Juice, Lychee & Sryup	17
<b>Kiwi Daiquiri</b> Rum W, Midori, Limoncello, Lime Juice, Kiwi	17
<b>Strawberry Daiquiri</b> Rum S, Strawberry Triple Sec, Pineapple & Lime Juice, Strawberry	17
<b>Pina Colada</b> Coconut Liquor, Agave Syrup, Pineapple & Lime Juice, Pineapple	17
<b>Mojitos</b> Rum W, Syrup, Lime Juice, Mint	17

Most Mezcal is made in the state of Oaxaca and can be made from 5 different types of agave. Baked in a rock lined pit over Charcoal. Strong and Smoky

<b>Monte Alban</b> (Smooth, Smoky, Fruit Overtone)	8	<b>El Recuerdo</b> (Caramel, Sugar, Vibrant Finish)	8
<b>Don Juan Escobar</b> (Smoky, Wood, Citrus, Leather)	8	<b>Scorpion Mezcal Reposado</b> (Caramel, Sugar, Vibrant Finish)	8

A type of Mezcal, primarily made in the areas around Jalisco in Western Mexico. Made from Maguey (Blue Agave). With hundreds of species of Agave, only Blue Agave is allowed for the use in Tequila production.

## Mezcals

## Tequila

### Plata (Silver)

Resting for up to 60 days

<b>Herradura</b> Vanilla, Butter, Fruit	8
<b>El Jimador</b> Citrus, Toasted Agave	8
<b>Jose Cuervo</b> Fresh Agave	7
<b>Cazadores</b> Floral & Citrus	7
<b>Patron</b> Spices & Citrus	12
<b>Don Julio</b> Pepper & Wet Stone	10
<b>Campo Azul</b> Smoky Agave & Vanilla	7
<b>Grandcentenario</b> Pepper & Wet Stone	11
<b>1800</b> Citrus Notes	9
<b>Ocho</b> Full Flavoured Agave	11
<b>30-30</b> Spice, Mint	7

### Reposado (Rested)

Aged from 2 - 12 months in Wood Barrels

<b>Herradura</b> Anise, Fruit & Brown Rice	10
<b>El Jimador</b> Soft hints of Vanilla & Malt	8
<b>Jose Cuervo</b> Agave, Oak & Vanilla	7
<b>Cazadores</b> Caramel & Cinnamon	8
<b>Patron</b> Crisp Oak	14
<b>Don Julio</b> Smooth Chocolate finish	11
<b>Campo Azul</b> Salted Caramel & Grassy Herb	8
<b>Grandcentenario</b> Vanilla & Tropical Fruits	13
<b>1800</b> Vanilla & Oak	10
<b>Ocho</b> Agave, Vanilla & Oak	13
<b>30-30</b> Cinnamon, Agave, Oak & Caramel	8

### Anejo (Aged)

Aged in Oak cask for minimum of 12 months

<b>Herradura</b> Olive Flan & Cider	11
<b>El Jimador</b> Oak Notes, Vanilla & Wood Flavours	10
<b>Jose Cuervo</b> Oak, Cinnamon & Cocoa	9
<b>Cazadores</b> Robust & Leathery	10
<b>Patron</b> Grapefruit, Orange, Mint	16
<b>Don Julio</b> Wild Honey & Butter	13
<b>Campo Azul</b> Honey Comb & Grilled Pepper	8
<b>1800</b> Caramel & Honey	12
<b>30-30</b> Pear, Citrus, Brown Spice & Herbaceous	8

## Specialty Tequila

<b>Don Julio 1942</b> A thick, Straw - Coloured aged Tequila. Filled with aroma of Cherry, Vanilla & fresh cut Straw	17
<b>Jose Cuervo - Reserva de la Familia</b> Jose Cuervo's Finest tequila, a true masterpiece. The flavours of rich Oak, Toasted Almonds, Apple, Vanilla & Cinnamon	19

## Sparkling Wines

### Markview Brut Cuvee

Fresh Aromas of Peach & Pear, Crisp Palate

### Bevi Prosecco Spritz

Infused with Blood Orange & Bitter Herbs, lifted with light spritz

### Canti Prosecco DOC Italy 200ml

A bouquet of Lime, Citrus, Apples and White fleshed stone fruit

8 / 28

12

8 / 30

## White Wines

### Inheritance Semillon Sauvignon Blanc

Lifted aromas of Sweet Melon, Peach & Nectarine Fruit, fresh lemon and hints of Mineral

### Okiwi Bay Sauvignon Blanc

An Intensely aromatic wine with a fragrance of Gooseberry, Nectarine & Grapefruit

### Whistling Duck Chardonnay

Ripe stone fruit & toasty Oak aromas

### Richland Pinot Grigio

Hints of Pear & Green Apple flavours with a soft richly textured finish

### Pierre D'Amour Sauvignon Blanc

Balanced palate of lively fruits, Kiwi, Limes & Lemon curd

7 / 27

8 / 30

8 / 28

8 / 28

8 / 32

## Rosé Wines

### Pierre D'Amour Rosé

Crisp & Vibrant. Palate bursts with flavours of red Berries, Rose petals, refreshing finish

8 / 32

## Red Wines

### Pierre D'Amour Pinot Noir

Classic Savoury notes with Exotic Spice. Red Cherry & Silky texture

### Markview Carbernet Merlot

The bouquet offers aromas of fresh Red & Black fruit flavours

### Richalnd Carbernet Sauvignon

Warm & Rich wine with bright Raspberries, a hint of Blackcurrant & a touch of Spice

### Richalnd Merlot

Fruit driven bouquet of Cherry, Plum with Cedar overtones

### Guiding Star Shiraz

Fresh Raspberry and ripe Plums, compliment with hints of pepper & Subtle Oak

### Three Bridges Barossa Valley Shiraz

Spicy Blackcurrant & Mulberry fruits merging with Oak overtones

8 / 32

8 / 32

8 / 32

8 / 32

8 / 32

37

## Bottled Beers

### Corona

8

### Sol

7

### Tecate

8

### Negra Modelo

8.5

### Modelo Special

8.5

### Pacifico

8

### Bohemia

8

### Dos Equis Lager

8

### Dos Equis Amber

8

### Cider

8

### Young Henry's New Towner

8

### Light Beer

5

### Tooheys New

6

### Jack & Daniel's

8

### Scotch

6

### Vodka / Gin

6

## Spirits

## Soft Drink

### Coke / Diet Coke / Spritz / Soda

4

### Natural Mineral Water (500 ml)

5

### Lemon, Lime & Bitters

5

### Sparkling Mineral Water

250 ml

5

750 ml

8

### Jarritos Mexican Soda

6

Lime Mandarin Pineapple  
Coke Grapefruit Mango Strawberry

### Juices

5

### Guava / Orange / Pineapple

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