CANTINA

cocktail bar and kitchen

TACOS $15

(2 pieces)
Gluten Free Available

BEER BATTERED CAULIFLOWER TACO (VEG, VGN, DF)
crispy tecate beer battered cauliflower, served with tomatillo sauce, fresh mango salsa, aniseed pickled cabbage

SALT N PEPPER SQUID TACO
cantina marinated squid fillet, served with aniseed pickled cabbage, smokey chipotle mayo, pickled jalapenos

LAMB BARBACOA
slow cooked shredded lamb taco w house slaw, pickled red onion

CHIPOTLE BEEF
spiced slow cooked beef cheek w house slaw, fresh shallot

CHAR GRILLED PRAWN
habanero crema, house guacamole & sliced radish

BAJA CALIFORNIA CRISPY FISH
pickled cabbage, chipotle mayo, jalapeno

YUCATAN MUSHROOM (VEG)
adobe salsa, peppers, chipotle mayo & shallot

CHICKEN FAJITA
warm spiced fajita chicken, guacamole & habanero crema

TACOS TASTING BOARD $40
beef, lamb, prawn, fish, mushroom & chicken

STARTERS

GUACAMOLE w TOTOPOS (corn chips) $9
SALSA ROJA w TOTOPOS (corn chips) $9
BEER BATTERED HAND CUT CHIPS w habanero crema $9
ESQUITES (Corn in a cup) (VEG, GF option) $12
soft corn kernels, smokey chipotle butter/mayo, grated cheese, magic powder served with warm flour tortillas (3)

EXTRAS $4

guacamole | sour cream | habenero crema | pico de gallo refried beans

(G) – Gluten Free – our white and yellow corn tortillas are produced fresh and local. Some traces of nuts may occur.

MEXICO

NACHOS (GF) $18
choose from **chipotle beef** or **fajita chicken** or **yucatan mushroom**, served w house guacamole, salsa roja, blue cheese & cheddar fondue

TORTA CUBANA $22
juicy cuban sandwich, melted cheese, house mustard mayo, pickled jalapeño, chipotle mayo, guacamole, slow cooked beef cheek, house slaw, served w beer battered chips

DUCK CARNITAS TOSTADAS (3 pieces) $18
toasted round tortilla, slow cooked shredded duck, chipotle mayo, cucumber salsa, shredded red cabbage, house guacamole

SEARED SCALLOP TOSTADA (4 pieces) $20
crisp toasted blue corn tortilla, scallop, chorizo & house guacamole

CHIMICHANGA (VEG) $20
deep fried flour tortilla w marinated chicken, shallot, mushroom, cheese, served w corn chips, guacamole & sour cream

CANTINA BURRITOS (VEG) $20
choose from chipotle beef, marinated chicken or yucatan mushrooms, refried beans, mexican rice, cheese served with guacamole, sour cream & totopos

CHILAQUILES (VEG) $18
(Real Mexican Nachos)
totopos (corn chips) served with tomatillo sauce, habanero crema, shredded cheese - choice of **marinated chicken, chipotle beef** or **yucatan mushrooms**, guacamole, pico de gallo

CANTINA CHICKEN QUESADILLA $18
marinated spicy chicken, flour tortilla, shreded cheese, served with house guacamole & habanero crema

MUSHROOM QUESADILLA (VEG) $18
yucatan mushrooms, cheese, flour tortilla served with house guacamole & habanero crema

Phone: 9810 0086 | 350 Darling Street, Balmain

THIS AND THAT

SPICED CHIPOTLE BBQ CHICKEN WINGS $13
w sticky bbq sauce

SALT & PEPPER SQUID $15
w chipotle mayo

CHILLE RELLENO $16
jalapeno poppers (4)
stuffed w cream cheese, cheddar & bacon, deep fried & served w tomatillo sauce

PRAWN & CHORIZO ANTICUCHOS (3 skewers) $24
char-grilled prawn & chorizo served w burnt onion crema, pico de gallo & tortillas

CHICKEN FAJITA SALAD BOWL $20
marinated chicken fajita, mixed leaf, cherry tomato, red onion, cucumber, corn chips served w guacamole, house salsa

FENNEL & ORANGE SALAD (VG, VGN, DF, GF) $16
mix fresh leaves, sliced fennel, orange supreme, corn kernels candied nuts, pomegranate, radish, tequila/lime dressing
Add extra meat: choose **chipotle beef, marinated chicken, lamb barbacoa, yucatan mushrooms** $4

TUNA FRESH CEVICHE (DF, GF) $23
diced yellow fin tuna (180g) marinated in leche de tigre with lime/lemon juice, orange zest, pomegranate, ginger, coriander, red onion, shallots, fresh chilli served with totopos & candied nuts

PISTACHIO & SEEDS CRUSTED SALMON FILLET (GF) $28
200g salmon fillet served with burnt onion crema, hibiscus & prune sauce, mango salsa, crispy blood orange

CANTINA BIG BOARD $45
chipotle bbq wings, salt n pepper squid, prawn & chorizo skewers, esquites, warm flour tortillas, habanero crema, burnt onion crema, pico de gallo

DESSERTS

CHURROS w chocolate ganache & dulce de leche $12
XOCOATL (VG, GF OPTION) (not to be missed) $12
mexican chocolate & avocado mousse served with crushed pistachios, pomegranate, candied pasilla & sweet tostadas
CHAHA (Latin pavlova) (VEG, GF) $9
served in a cup full of smashed meringue, whipped cream, dulce de leche, mezcal peach & mango
DESSERT BOARD (For 2 or more) $30
churros, chaha, xocoatl, dulce de leche, chocolate ganache, sweet tostadas

Taco TUESDAYS

$5 Tacos ALL NIGHT!

TUES - FRI

Unwind

WITH $5 AT FIVE HAPPY HOUR

$5 SSB, Cab Merlot, Fizz and Aquila Cerveza 5pm-6pm

SAT - SUN

$10 MARGARITAS 12–5PM

YOU CAN NOW HAVE CANTINA AT HOME!

Visit deliveroo.com.au for more info

Group bookings welcome, please enquire within or email:
leighton@easternterrace.com.au

FOLLOW US ON