



# HECHO EN MEXICO

## COCINA & COCKTAIL BAR

## BURRITOS

All burritos are garnished w corn salsa, spring onion & coriander

**CHOICE OF SALSA FRESCA:** TOMATILLO (MILD): Roasted tomato, onion, capsicum, garlic, paprika, coriander, Mexican herbs, fresh lime, jalapeño. **VERDE (MEDIUM):** Green tomatillo, onion, jalapeño, poblano chilli, coriander, mango & lime juice. **CHIPOTLE HABANERO (HOT):** Smoked chipotle chilli, green habanero, Mexican herbs

### EL CLÁSICO DE POLLO · GRILLED CHICKEN · \$22

Warm tortilla w frijoles charros, Mexican green rice, cheese, lettuce, pico de gallo, mint cream, chipotle aioli, marinated grilled chicken + choice of salsa fresca

### EL BURRITO HIDALGO · SHREDDED BEEF · \$24

Warm tortilla with frijoles charros, Mexican green rice, cheese, lettuce, pico de gallo, mint cream, chipotle aioli, shredded beef, mango + choice of salsa fresca

### MAYAN BURRITO · PULLED PORK · \$24

Warm tortilla with frijoles charros, Mexican green rice, cheese, lettuce, pico de gallo, mint cream, chipotle aioli, pulled pork, caramelised pineapple + choice of salsa fresca

### BAJA HOKI · FISH · \$23

Warm tortilla with deep-fried beer battered Hoki fish, Mexican green rice, cheese, frijoles charros, pico de gallo, lettuce, garlic jalapeño aioli, green papaya & carrot slaw

### EL NORTEÑO · CHILLI CON CARNE · \$24

Warm tortilla with frijoles charros, Mexican green rice, cheese, lettuce, pico de gallo, mint cream, chipotle aioli, spicy chili con carne + choice of salsa fresca

### BURRITO DE POLLO & CHIMICHURRI · FRIED CHICKEN · \$23.50

Warm tortilla with juicy fried Southern-style chicken tenders, Mexican green rice, cheese, frijoles charros, pico de gallo, lettuce, chipotle aioli, Mexican smoked slaw, chimichurri salsa

### EL CHARRO (VEG) · BEANS · \$22

Warm tortilla with Mexican green rice, cheese, lettuce, pico de gallo, mint cream, chipotle aioli, frijoles charros + choice of salsa

### CALIFORNIA BURRITO · \$25

Warm tortilla with frijoles charros, Mexican green rice, cheese, lettuce, pico de gallo, mint cream, mexi mexi chips, jalapeños & chipotle aioli. Choose your salsa fresca, & protein: grilled chicken / hidalgo shredded beef / yucatán-style shredded pork / frijoles charros (veg) / chilli con carne · / mix of veggies (veg) / veggie chilli con carne - contains soy ·

### EL VEGETARIANO (VEG, VGO) \$23

Warm tortilla w frijoles charros, Mexican green rice, cheese, lettuce, pico de gallo, mint cream & chipotle aioli, choice of salsa fresca and choice of protein: veggie chilli con carne, mix of roasted seasonal veggies OR pulled marinated jackfruit

## MAIN MEALS

All garnished with corn salsa, spring onion & coriander

**CHOICE OF SALSA FRESCA:** TOMATILLO (MILD): Roasted tomato, onion, capsicum, garlic, paprika, coriander, Mexican herbs, fresh lime, jalapeño. **VERDE (MEDIUM):** Green tomatillo, onion, jalapeño, poblano chilli, coriander, mango & lime juice. **CHIPOTLE HABANERO (HOT):** Smoked chipotle chilli, green habanero, Mexican herbs. **CHOICE OF PROTEIN:** marinated grilled chicken / frijoles charros (veg) / shredded beef +\$2 / pulled pork +\$2 / chorizo & potato +\$2 / chilli con carne · +\$2 / mix of veggies +\$1.5 / veggie chilli con carne · [contains soy] / pulled jackfruit

### POZOLE · MEXICO'S FAVI · (GF) \$18 SMALL / \$21.50 LARGE

One of the classics! Brothy, hearty Mexican soup made with hominy, Mexico's finest herbs and spices & pork shoulder. Served with lettuce, radish, coriander, red onion, fried tortilla strips, lemon wedge and Hecho's secret salsa on the side

### QUESADILLAS \$24.50

Mexican-style soft flour tortilla, melted Oaxaca cheese, chipotle aioli, choice of protein & salsa fresca, finished with caramelised pineapple, corn salsa, mint cream

### NACHOS (GF, VGO) · CHEF'S FAVI · \$25.50

White corn chips with melted cheese, pico de gallo, mint cream, jalapeños, frijoles charros & chipotle aioli + your choice of protein & salsa fresca

### CHIMICHANGA \$24.50

Deep fried burrito with your choice of protein & salsa fresca, side of Mexican green rice, pico de gallo, mint cream & chipotle aioli

### HECHO'S MEXICAN PARMI · NEW & MUST TRY! · \$28.50

Juicy crumbed chicken breast, deep-fried and oven-baked for extra crunchiness! Topped with our house-made special tomato salsa, guacamole, cheese, frijoles, jalapeños & chipotle aioli. Served with a side of chips & Mexican smoked slaw.

### ENCHILADA · CHEF'S FAVI · (VGO) \$24.50

Mexican-style flour tortilla oven-baked with Hecho's special sauce, stuffed with cheese & your choice of protein. Served with Mexican green rice, frijoles charros, pico de gallo, mint cream, chipotle aioli and your choice of salsa fresca

### SPANISH PAELLA (GF, VGO) \$29

Sizzling platter with Mexican rice cooked with Tajín, garlic, white wine & tomatillo salsa. Pan-tossed with onion, carrot, mushroom & capsicum + your choice of proteins: chorizo & chicken / chicken & prawns / prawns & chorizo / tofu / or have them all +\$3

### FAJITAS (GF, VGO) \$29

Sizzling platter with your choice of steak / tofu / chicken fillet. Sautéed with onion, capsicum, mushrooms, mild tomatillo salsa & Tajín seasoning. Served with a side of Mexican green rice, corn tortillas, frijoles charros, pico de gallo, chipotle aioli & mint cream

### ENSALADA / BURRITO BOWL (GF, VGO) \$24

Fresh green mix w frijoles charros, Mexican green rice, pico de gallo, ricotta salata cheese, quinoa, sour cream & chipotle aioli + your choice of protein & salsa fresca

### GREEN HARVEST SALAD (VEG) · NEW & MUST TRY! · \$22

Crispy baked kale, barley, baked potato, pumpkin seeds, green apple, walnut, feta cheese, fresh dill, olive oil, salsa verde cruda. Add grilled chicken / jackfruit \$5ea

## Antojitos / To Start

PERFECT FOR SHARING

### MAKE YOUR OWN GUAC! (GF, VEG) \$17

Unleash your inner chef & mix your own guac right at your table! Featuring ripe avocado, fresh lime juice, pico de gallo with crisp onion, fragrant coriander and authentic Mexican herbs and spices, Tajín salt & a kick of jalapeños. Customise it to perfection just the way you like it! Served with corn chips & mild salsa

### CORN CHIPS WITH SALSA & GUACAMOLE (GF, VEG, VGO) \$13.50

White corn chips with home-made mild salsa fresca & fresh home-made guac

### MINI NACHOS (GF, VEG) \$16

Corn chips with melted cheese, sour cream, home-made mild salsa & fresh home-made guac. Add birria consomé · +\$2 · Add grilled chicken or biria beef +\$5 ea

### CHILAQUILES (GF, VEG) · \$15.50

Mexico's fav! Corn chips sautéed with home-made salsa verde & adobo, topped with sour cream, ricotta salata cheese, red onion & corn salsa. Add birria consomé · +\$2 · Add grilled chicken or birria beef +\$5 ea

### CHILLI FRIES OR VEGGIE FRIES · \$16

Beer battered chips with melted cheese and your choice of: Chilli con carne & jalapeño garlic aioli · Veggie chilli con carne- [contains soy] & jalapeño garlic aioli

### TAQUITOS \$10 (2 PCS) / \$15 (4 PCS)

Rolled, deep fried flour tortillas seasoned with Mexican herbs & your choice of: grilled chicken / shredded beef (+\$1) / chorizo & potato / pulled pork (+\$1) / veggie chilli con carne-[contains soy]. Served with mild salsa fresca & sour cream

### MEXI MEXI CHIPS (VEG) \$10.50

Beer battered chips seasoned with Mexican herbs & oregano, served with garlic aioli or chipotle aioli. ¿Por qué no los dos? Try both +\$1.50

A LITTLE SMALLER

### STREET-STYLE CORN (GF, VEG, VGO) \$8 (1 PC) / \$13.50 (2 PCS)

Coal-grilled fresh corn, chipotle aioli, ricotta salata cheese, Tajín, fresh lime

### JALAPEÑO POPPERS (VEG) · \$8 (2 PCS) / \$11.50 (3 PCS)

Jalapeño filled with cheese, rice & salsa fresca, deep-fried to a golden crunch. Served with chipotle aioli and Tabasco chipotle sauce.

### TABASCO CHICKEN WINGS \$12.50

Juicy chicken wings marinated overnight in buttermilk and a secret blend of Mexican herbs and spices. Deep-fried, & tossed with smoky chipotle, bbq, and Tabasco chipotle sauce

## ★Tacos★

MIX & MATCH: GET ANY THREE TACOS FOR \$23.50

All tacos are garnished with corn salsa, spring onion & coriander

### JALISCO'S BIRRIA QUESA-TACOS · \$19 (2 PCS) / \$25 (3 PCS)

[No mix & match]

Hand-pressed flour tortillas, deep-fried & soaked in birria consomé, filled with Oaxaca cheese and your choice of: beef / chicken / veggie chilli con carne-[veg, contains soy]. Topped with pickled onion, ricotta salata cheese & served with a side of birria consomé

### FRIED CHICKEN TACO \$8.50

Hand pressed corn tortilla, fried Southern-style chicken tenders, pico de gallo, Mexican smoked slaw, creamy chipotle aioli & ricotta salata cheese

### BAJA HOKI TACO · \$8.50

Hand pressed white corn tortilla, beer battered fried Hoki fish seasoned with Mexican herbs & Tajín, topped with green papaya & carrot slaw, pickled onion, garlic jalapeño aioli & ricotta salata cheese

### TACO DE CAMARÓN · \$8.50

Hand pressed white corn tortilla, beer battered fried prawns seasoned with Mexican herbs & Tajín, topped with green papaya & carrot slaw, pickled onion, garlic jalapeño aioli, mango corn salsa & ricotta salata cheese

### YUCATÁN-STYLE PORK TACO (GF) \$8.50

Hand pressed white corn tortilla with Achioté & orange pulled pork shoulder cooked overnight. Topped with caramelised pineapple, salsa verde & ricotta salata cheese

### HIDALGO BEEF TACO (GF) \$8.50

Hand pressed white corn tortilla, 12-hour slow cooked braised beef, salsa verde, topped with smoked Mexican slaw, mango corn salsa & ricotta salata cheese

### TACO VEGETARIANO (VEG, VGO) · \$8.50

Hand pressed white corn tortilla, veggie chilli con carne, chipotle aioli, fresh home-made guacamole & ricotta salata cheese

### JACKFRUIT (VEGAN, GF) \$8.50

Hand pressed white corn tortilla, pulled jackfruit with vegan aioli, frijoles charros, pico de gallo, pickled jalapeños, corn salsa & spring onion

### VEGAN CHILLI CON CARNE · (VEGAN, GF) \$8.50

Vegan chilli con carne, vegan habanero aioli, pickled onions, pico de gallo, corn salsa & spring onion

## DESSERTS

All are garnished with dehydrated flowers and icing sugar

### MEXICAN HOT CHOCOLATE \$6.50

THE IDEAL MATCH FOR YOUR DESSERT!

Rich and velvety, crafted with authentic cacao from the heart of Jalisco, Mexico

### SIZZLING BROWNIE · CHEF'S FAVI · \$13

Chocolate brownie served on a hot sizzling platter with melted chocolate, vanilla ice cream & strawberry

### MEXICAN WARM CHURROS \$12

Crispy deep-fried heart-shaped churros tossed in cinnamon sugar, served with vanilla ice cream, milk chocolate sauce, and strawberry

## Niños / Kids

### CHICKEN CHIQUITO NACHOS (GF) \$13

Corn chips, cheese, marinated grilled chicken & sour cream

### KIDS TACO + CHIPS (GF) \$13

Corn tortilla, cheese, lettuce & sour cream. Choose your protein: chicken / pulled pork / frijoles charros (veg, · )

### FISH AND CHIPS \$13

### CHEESE QUESADILLA (VEG) \$14

Mexican-style soft flour tortilla stuffed with melted Oaxaca cheese · Add grilled chicken / shredded beef / pulled pork \$3 each · Make it gluten-free - change to corn tortilla +\$1

### ORANGE/ PINEAPPLE JUICE \$7.50

### JARRITOS MEXICAN SODAS \$6

### MEXICAN HOT CHOCOLATE \$6.50

## MENU VEGANO

### ENTREES

All are garnished with corn salsa, spring onion & coriander

### CORN CHIPS, SALSA & FRESH HOME-MADE GUAC (GF) \$13.50

White corn chips with home-made salsa (mild) & fresh home-made guacamole · Add vegan chili con carne · / pulled jackfruit / frijoles charros · +\$3ea

### STREET-STYLE CORN (GF) \$8 (1 PC) / \$13.5 (2 PCS)

Coal-grilled fresh corn with vegan aioli & fresh lime

### TACOS

GET THREE FOR \$23.50

All are garnished with corn salsa, spring onion & coriander

### JACKFRUIT (GF) \$8.50

Hand pressed white corn tortilla, pulled jackfruit with vegan aioli, frijoles charros, pico de gallo, pickled jalapeños, corn salsa & spring onion

### VEGAN CHILLI CON CARNE · (GF) \$8.50

Vegan chilli con carne, vegan habanero aioli, pickled onions, pico de gallo, corn salsa & spring onion

### MAIN MEALS

All are garnished with corn salsa, spring onion & coriander

**CHOICE OF PROTEIN:** pulled jackfruit / vegan chili con carne · [contains soy] / frijoles charros · / mix of veggies +\$1.50 ·

**CHOICE OF SALSA FRESCA:** TOMATILLO (MILD): Roasted tomatoes, onion, capsicum, garlic, paprika, coriander, Mexican herbs, fresh lime, jalapeño. **VERDE (MEDIUM):** Green tomatillo, onion, jalapeño, poblano chilli, coriander, mango & lime juice. **CHIPOTLE HABANERO (HOT):** Smoked chipotle chilli, green habanero, Mexican herbs

### HECHO'S FAMOUS NACHOS MADE VEGAN (GF) \$25.50

White corn chips, pico de gallo, jalapeños, frijoles charros, corn salsa, vegan cheese & habanero vegan aioli + your choice of protein & salsa fresca

### VEGAN CLASSIC BURRITO \$22

Warm spinach & herb green tortilla wrap with frijoles charros, Mexican green rice, vegan cheese, lettuce, pico de gallo, vegan aioli + choice of protein & salsa fresca

### VEGAN ENCHILADA \$24.50

Mexican-style spinach & herb green tortilla oven-baked with Hecho's special sauce, stuffed with vegan cheese & your choice of protein. Served with a side of Mexican green rice, frijoles charros, vegan aioli, pico de gallo & salsa fresca

### SPANISH PAELLA WITH TOFU (GF) \$29

Sizzling platter with Mexican rice seasoned with garlic, salsa, Tajín, pan-tossed with tofu, tomato, carrot, mushroom, onion, capsicum, shallot

### TOFU FAJITAS (GF) \$29

Sizzling platter with tofu, sautéed with Mexican seasoning & mild salsa, onion, capsicum & mushroom. Served with a side of Mexican green rice, warm tortillas, frijoles charros, pico de gallo



## INFORMACION IMPORTANTE

Please speak to our friendly staff for assistance with any dietary or allergen requirements. Unfortunately we cannot guarantee that our products are strictly free from allergens. We certainly do our best but cross contamination is always a possibility as everything is cooked in the same kitchen. An allergen checklist is available on request.

GF - Gluten free friendly  
VEG - Vegetarian  
VGO - Vegan friendly option  
· - Just a bit spicy · · - Spicier!

Note: vegetarian and vegan burritos, enchiladas, quesadillas & chimichangas are served in a delicious spinach & herb green tortilla

8% surcharge applies on weekends & 15% on public holidays. Sorry, no split bills





# HECHO EN MEXICO

COCINA & COCKTAIL BAR

## MARGARITAS

ON THE ROCKS

**HECHO'S CLASSIC MARGARITA \$19 / JUG \$65** (SERVES 4)  
Teremana Blanco, Cointreau, fresh lime, agave, Tajín salt rim

**TOMMY'S \$22 / JUG \$72** (SERVES 4)  
Teremana Reposado, fresh lime, agave, Tajín salt rim

**THE PEOPLE'S MARG** ★NEW AND FAB★ **\$22 / JUG \$72** (SERVES 4)  
Teremana Blanco, pineapple, fresh lime, agave, Tajín salt rim

**COCONUT MARG** ★NEW★ **\$22 / JUG \$72** (SERVES 4)  
1800 coconut tequila, Cointreau, fresh lime, coconut water, cinnamon sugar rim

**GUAVA-RITA** ★RECOMMENDED★ **\$22 / JUG \$72** (SERVES 4)  
Teremana Blanco, fresh lime, agave, guava, Tajín salt rim

**PASSIONFRUIT MARG \$22 / JUG \$72** (SERVES 4)  
Teremana Blanco, Cointreau, fresh lime, passionfruit, cinnamon sugar rim

**CHILLI LIME CILANTRO** ★RECOMMENDED★ **\$22 / JUG \$72** (SERVES 4)  
Teremana Blanco, Cointreau, fresh lime, agave, habanero, coriander, Tajín salt rim

**BULL MARG** ★NEW★ **\$16**  
Teremana Blanco, fresh lime, classic Red Bull, cinnamon sugar rim

**CORONORITA \$26.50**  
Our classic margarita topped with Corona beer

FROZEN

**MANGO-RITA** ★RECOMMENDED★ **\$22 / JUG \$72** (SERVES 4)  
Teremana Blanco, Cointreau, fresh lime, mango, agave, Tajín salt rim

**LA DE WATERMELON \$22 / JUG \$72** (SERVES 4)  
Teremana Blanco, Cointreau, fresh lime, watermelon, agave, Tajín salt rim

**MINT & STRAWBERRY MARG \$22 / JUG \$72** (SERVES 4)  
Teremana Blanco, Cointreau, fresh strawberry, fresh mint, fresh lime

## COCKTAILS

**EL MOJITO MEXICANO** ★NEW & MUST TRY!★ **\$21.50**  
400 Conejos mezcal, fresh lime, fresh mint, lemonade, cinnamon sugar rim

**EL MOJITO ORIGINAL \$21.50**  
Bacardí Carta Blanca, fresh lime, fresh mint, lemonade, cinnamon sugar rim

**LA PALOMA** ★MEXICO'S FAV★ **\$21.50**  
Fresh lime, grapefruit, Tajín salt rim & your choice of:  
· 400 Conejos Mezcal · 1800 Silver tequila

**THE SKINNY \$16** [LESS THAN 100 CAL]  
Vodka, Mexican lime, Japanese yuzu, lime wedge

**LA PIÑA COLADA \$23.50**  
Bacardí Coconut, fresh lime, pineapple, coconut, cinnamon sugar rim

**EL ESPRESSO MARTÍNEZ** ★A LIL' DIFFERENT★ **\$22.50**  
1800 Reposado, Kahlúa, espresso & cinnamon sugar rim

**CLASSIC ESPRESSO MARTINI \$22.50**  
Vodka, Kahlúa, espresso & cinnamon sugar rim

**LONG ISLAND \$26.50**  
Vodka, gin, white rum, tequila, Cointreau, cola, orange, Tajín salt rim

**CLASSIC RED SANGRIA \$13 / JUG \$37** (SERVES 4)  
House red wine, cold pressed orange juice, lemonade & seasonal fresh fruit

## Mezcalitas

**OAXACA OLD FASHIONED** ★OUR FAV★ **\$23.50**  
Teremana Añejo, 400 Conejos Mezcal, Ginger beer, Angostura bitters, Tajín salt rim

**GREEN AGAVE** ★NEW & MUST TRY!★ **\$23.50**  
400 Conejos Mezcal, fresh lime, cucumber, fresh mint, Tajín salt rim

**CHILLI MANGO \$23.50**  
400 Conejos Mezcal, fresh lime, mango, habanero, Tajín salt rim

**SUMMER PASSION(FRUIT) \$23.50**  
400 Conejos Mezcal, fresh lime, passionfruit, cinnamon sugar rim

## AGAVES

### TEQUILA FLIGHTS

3x20ml shots of different regions/age. Take a trip around México!  
Single serve also available

**TEREMANA** ★OUR FAV★ **\$35**  
BLANCO + REPOSADO + AÑEJO · JALISCO HIGHLANDS

**1800 \$36**  
SILVER + REPOSADO + AÑEJO · ZAPOTLANEJO, JALISCO  
ADD 1800 CRISTALINO ULTRA-PREMIUM AÑEJO FOR \$6

**DON JULIO \$36**  
BLANCO + REPOSADO + AÑEJO · LOS ALTOS, JALISCO

**HERRADURA \$35**  
PLATA + REPOSADO + AÑEJO · AMATITLÁN, JALISCO

**MAESTRO DOBEL** ★RECOMMENDED★ **\$39**  
DIAMANTE + HUMITO + AÑEJO · TEQUILA, JALISCO

**PATRÓN \$36**  
SILVER + REPOSADO + AÑEJO · ATOTONILCO, JALISCO

## PARA TODO MAL... MEZCAL

30ml each

**400 CONEJOS \$13**  
ESPADÍN · OAXACA, MEX

**TRES TRIBUS CUISHE \$15.50**  
CUIXE · OAXACA, MEX

**TRES TRIBUS ENSAMBLE \$14**  
BLEND: ESPADÍN, JABALÍ SILVESTRE, SALMIANA SILVESTRE · OAXACA, MEX

**PELOTÓN DE LA MUERTE \$13**  
ESPADÍN · OAXACA, MEX

**BURRITO FIESTERO CENIZO \$12**  
ESPADÍN · DURANGO, MEX

**LOS SIETE MISTERIOS DOBA-YEJ \$12**  
ESPADÍN · OAXACA, MEX

## MEZCAL FLIGHTS \$38 <sup>EA</sup>

3x20ml shots

OPTION 1

**400 CONEJOS**

**LOS SIETE MISTERIOS**

**BURRITO FIESTERO CENIZO**

OPTION 2

**400 CONEJOS**

**PELOTÓN DE LA MUERTE**

**TRES TRIBUS ENSAMBLE**

## AGAVE BASED

30ml each

**NODO COFFEE TEQUILANA \$13**  
Just like sipping a coffee in Zacatecas, Mexico!  
(But yes, there's a kick to it)

**CAZCABEL COCONUT LICOR \$13**  
Liqueur made with blanco tequila + Jalisco's coconuts.  
Bright & sweet

**CAZCABEL HONEY LICOR \$14**  
Blanco tequila + sweet honey liqueur. It melts in your mouth!

## VINO

TINTO

**PETER LEHMANN H&V PINOT NOIR \$11.50 / \$49**  
Adelaide Hills, South Australia

**CORIOLE SANGIOVESE \$12.50 / \$52**  
McLaren Vale, South Australia

**CORIOLE ESTATE CABERNET SAUVIGNON \$14 / \$55**  
McLaren Vale, South Australia

**ST. HUGO BAROSSA SHIRAZ \$16 / \$70**  
Barossa, South Australia

BLANCO

**ST. HUGO RIESLING \$12.50 / \$51**  
Eden Valley, South Australia

**SMEATON ESTATE 'THE MINX' SAUV BLANC \$11 / 49**  
Adelaide Hills, SA

**ST. HUGO CHARDONNAY \$12.50 / 51**  
Eden Valley, South Australia

ROSÉ & SPARKLING

**TWO TRUTHS ROSÉ \$11 / \$49**  
South Eastern Australia

**CORIOLE PROSECCO \$54** [700 ML BOTTLE ONLY]  
McLaren Vale, South Australia

**DE BORTOLI PICCOLO PROSECCO \$13** [200 ML]  
Vegan | King Valley, VIC

## CERVEZA

**MAKE IT A CHELADA - \$1.50**  
Add fresh lime juice and a Tajín rim to any beer. Zesty, salty and ultra-refreshing. A simple twist with bold Mexican flavour

**TECATE \$10.50**

**CORONA \$10**

**DOS EQUIS \$12**

**NEGRA MODELO \$12**

**PACIFICO \$12**

**SOL \$10.50**

**STONE & WOOD - PACIFIC ALE \$11**

**BALTER MEXICAN-STYLE LAGER \$11**

**SOL CLAMATO \$13**  
It's like a Mexican bloody Mary!  
Tomato juice blended with spices + Sol beer

## NON-ALC

### A REFRESHING START

**MOUNT FRANKLIN SPARKLING WATER**

330ml glass bottle \$5

750ml glass bottle \$9.50

## MOCKTAILS

**LEMON LIME BITTERS \$8**

**HORCHATA (OR-CHAH-TAH) \$10**

Delicious rice-based drink w vanilla & cinnamon.

A true Mexican classic!

Make it dirty! Add spiced rum +\$6

**MEXICOLADA \$10**

Pineapple, coconut, fresh lime.

Make it dirty! Add Teremana Blanco +\$7

**JAMAICA (HA-MY-KAH) \$8.50**

Hibiscus flower & fresh lime.

Make it dirty! Add Teremana Blanco +\$7

**VIRGIN MOJITO \$10**

Fresh lime, fresh mint, lemonade

## OTHER SOFTIES

**JARRITOS MEXICAN SODAS \$6**

Cola

Lime

Piña

Mango

Mandarin

Grapefruit

Guava

**SOFT DRINKS \$5**

330ml glass bottle

Coca-Cola

Coca-Cola Zero

Coca-Cola Diet

Fanta

Sprite



**BRACE YOUR TASTE BUDS, THIS IS MEXICAN DONE RIGHT.**

**WELCOME TO HECHO EN MEXICO.**

Let us tell you a bit about us.

Hecho en Mexico first opened in 2013 in the vibrant suburb of Fitzroy, in Victoria, quickly becoming the number one Mexican restaurant in the area and a local favourite. What started as one neighbourhood spot has since grown into a thriving family of restaurants, with over 20 locations in Victoria and a few others interstate, including NSW, QLD and SA.

Our mission is simple: to bring fresh, vibrant and delicious Mexican food to as many people as possible. From our signature tacos and burritos to bold margaritas and handcrafted salsas, everything is made with top quality ingredients, real methods and a whole lot of corazón. No shortcuts, no compromises. Just proper Mexican flavour, the way it's meant to be.

**Best freakin' margs in Australia? You tell us!**

Whether you're here for a quick bite, a fun night out, or a celebration, we're all about great food, good vibes and unforgettable moments. Every dish we serve is packed with care, passion and a serious love for Mexican food.

Hecho en Mexico is more than a casual restaurant. It's a full experience. From the first bite to the last sip, we're here to bring the energy, the flavour and the feeling of Mexico to your table. Oh and by the way, we didn't just create the best Mexican bottomless brunch in Australia, we perfected it!

Gracias for being here. Enjoy the ride.



We work with some amazing partners who share our passion for quality. From the drinks in your glass to the sauces on your plate, these legends help us bring the good stuff to life.