



ENTRADAS

APPETIZERS

NACHOS \$14/\$16/\$18/\$20

(Cheese/Chicken/Lamb/Crab Meat)
The most famous of all - Little fried tortillas served with Mexican beans, jalapeno chillies, melted cheese with chipotle paste

LITTLE DEVILS \$16

(Pequeño Diablo)
Jalapeno Chillies stuffed with cream cheese and beans, served with sour cream and tomato sauce

ENROLLADOS \$16/\$17/\$17

(Mushroom/Chicken/Lamb)
A plateful of crunchy golden brown tortilla rolls, with melted cheese and stuffing, served with tomato sauce, guacamole and sour cream

CEVICHE \$8/\$12

(Fish/Shrimp)
From the west of Mexico - tender seafood cooked with lemon, combined with the flavours of Tomato, onion and coriander

QUESADILLAS \$18/18/19/20/20

(Cheese/Vegetables/Chicken/Lamb/Shrimp)
12" Tortillas filled with melted cheese and stuffing of your choice

TOSTADAS \$13/\$14/\$16

(Vegetarian/Chicken/Lamb)
A Mexican staple- Fried tortillas, with lettuce, beans, onions and sour cream

CHILLI CON CARNE \$20

Spicy - classic comfort food - minced lamb stew, best with tortilla chips

CHILI CON QUESO \$12

Melted Cheddar and Monterey Jack Cheese with Jalapenos, onions and tomatoes, served with crispy tortillas

HABANERO BUFFALO WINGS \$16

Spicy - as spicy as you like them-with a spice level of 1 to 10

ENSELADAS SOPAS

SOUPS & SALADS

PRINCES SALAD \$10

(Ensalada Princesa)
A special house recipe for vegetarians! Lettuce, coriander, onion, roasted chillies, served with chilli Pequin Vinaigrette

CHICKEN SALAD \$14

(Ensalada de Pollo)
From the Northern border of Mexico. Grilled Chicken breast, mixed lettuce, carrots, beans, tomatoes and bread croutons

CHILLI POBLANO SOUP \$9

(Crema de Chile Poblano)
Delicioso - One for the grand events - Chilli Poblano and cream in a mild combination

TLALPEÑO SOUP \$10

(Caldo Tlalpeño)
Named after a region of Mexico city called "Tlalpan"; Corn, carrot, beans, Chicken stock and chipotle chilli

PLATO PRINCIPAL

MAIN COURSE

BERENJA CON ESPINACAS Y QUESO \$18

(Eggplant with Spinach and Cheese)
Eggplant roasted and seasoned with spinach, served with Mexican rice and tomato rice

CHILE RELLENO \$18

Chilli filled cheese and deep fried in an egg batter served with tomato sauce

MEXICAN HOTPOT \$18

Homestyle - Selected vegetables in a spicy tomato sauce, served with Mexican Rice

FAJITAS \$19/24/25/28

(Vegetable/Chicken/Lamb/Shrimp)
Famous Northern Mexican Fajitas with mixed bell peppers, onions and our house marination. Served with Guacamole, red salsa and warm flour tortilla

PRAWNS DIABLO \$26

(Camarones a la Diablo)
Diablo means the devil: a very spicy dish with tomato, chipotle and guajillo chilli, served with rice

VERACRUZANA FISH \$28

(Pescado a la Veracruzana)
A recipe from the east coast- Veracruz the first Mexican city built by the Spanish. Tender fish covered with bell peppers, onions, capers, olives and chillies

CORN FLAKES FISH \$26

Contemporary Mexican Cuisine - Crispy Fish fillets with tomatillo sauce and fried corn

ADOBO CHICKEN WITH LIME \$27

Tender grilled Chicken fillet with southern adobo sauce, salad, refried beans and Mexican rice

ACHIOTE CHICKEN \$26

(Achiote Pollo)
Chicken breast cooked in Achiote and orange juice, tortillas and beans

TACOS MEXICANA \$18/18/20/22

(Cheese/Vegetables/Chicken/Lamb)
Mexican Soft shell tacos, served with adobo sauce, salad, refried beans, Mexican rice and sour cream

MOLE POBLANO CHICKEN \$27

Mole is the King of Mexican Cuisine. This is the special dish that uses chocolate, nuts, fruits and chillies. Served with refried beans and tortillas.

HOLA! MEXICO SAMPLER \$28

Taste the finer delicacies of Mexican Cuisine- petite portions of little devils, enrollados, a taco of your choice and Fish Ceviche.

BURRITO \$18/\$18/\$20/\$22/\$24

(B&C/Vegetable/Chicken/Lamb/Shrimp)
Large Wheat Tortilla stuffed with refried beans and cheese. Topped with green sauce and Mexican rice and salad

KITCHEN SINK BURRITO \$22

We threw the Kitchen sink at this - Shredded lamb, Chicken, rice, refried beans in a 12" tortilla with tomatillo, cheese, sour cream and salad

CHIMICHANGA \$18/18/20/22/24

(B&C/Vegetable/Chicken/Lamb/Shrimp)
Deep fried flour tortilla filled with cheese and refried beans, topped with tomatillo and served with rice, salad and sour cream

ENCHILADAS \$18/\$18/\$20/\$22

(Vegetable/Cheese/Chicken/Lamb)
Different in every city in Mexico- fried tortillas, with green/red sauce, cheese, salad, rice, refried beans, sour cream and guacamole

POSTERES

DESSERTS

VANILLA FLAN \$9

Homestyle Mexican custard with caramel - as famous as nachos

BUNUELOS \$10

Deep fried Tortilla with Gula Melaka Chocolate sauce and vanilla ice cream

MEXICAN BROWNIES WITH ICE CREAM \$12

Served on a sizzler plate- heavenly

KAHLUA TIRAMSIU \$12

Sinful

ICE CREAM \$8



ACOMPANAMIENTOS

ACCOMPANIMENTS

GUACAMOLE \$6

SALSA DE CHILE CHIPOTLE \$5

PICO DE GALLO \$4

REFRIED BEANS \$4

JALAPENO CHILLI \$4

GRATED CHEESE \$5

SOUR CREAM \$3

MEXICAN RICE \$4

POTATO WEDGES \$6

TORTILLA(2 PCS) \$2





MARGARITAS

NATURAL LIME

(Frozen/Shaken/On the rocks)

Glass \$13/ Jug \$50

HOLA! MARGARITA

(Mango/Strawberry/Guava/Tamarind)
Frozen/Shaken/On the rocks

Glass \$14/ Jug \$55

TOP SELF MARGARITAS-100% AGAVE

(Lime/Mango/Strawberry/Guava/Tamarind)

DON JULIO REPOSADO

Glass \$15/ Jug \$58

1800 ANEJO

Glass \$16/ Jug \$60

PATRON ANEJO

Glass \$18/ Jug \$72



BEERS

TIGER

Pint \$14/ Jug \$32

CORONA

Bottle \$12

SOL

Bottle \$12

NEGRA MODELLO

Bottle \$13

COCKTAILS

MOJITO

\$13/\$14/\$14/\$14

(Natural/Strawberry/Mango/Guava)

SINGAPORE SLING

\$15

DAQUIRI

\$14/\$14/\$14

(Strawberry/Mango/Guava)

MICHELADA

\$13

SPIRITS

WHISKEY

BLACK LABEL

30ml \$12/ Bottle \$180

MACALLAN 12YO

30ml \$15/ Bottle \$225

JIM BEAM

30ml \$12/ Bottle \$180

VODKA

SMIRNOFF

30ml \$12/ Bottle \$180

GREY GOOSE

30ml \$15/ Bottle \$225

RUM

OLD MONK

30ml \$12/ Bottle \$180

BACCARDI WHITE

30ml \$12/ Bottle \$180

GIN

BOMBAY SAPPHIRE

30ml \$13/ Bottle \$190

MOCKTAILS

VIRGIN MARGARITAS

\$9

(Lime/Mango/Strawberry/Guava/Tamarind)

AGUA FRESCA

\$9

(Cucumber and Lemon)

MANGO AND MINT

\$9

VANILLA AND ORANGE

\$9

ICE LEMON TEA

\$7

FRUIT JUICE

\$6

(Apple/Orange/Lime/Guava/Mango)

BOTTLED WATER

\$6

(Aqua Panna/San Pelegrino)

TEQUILAS

JOSE CUERVO ESPECIAL

30ml \$10/ Bottle \$150

DON JULIO REPOSADO

30ml \$12/ Bottle \$185

1800 ANEJO

30ml \$12/ Bottle \$185

PATRON ANEJO

30ml \$13/ Bottle \$225



WINES

WHITE

JIP JIP CHARDONNAY

Glass \$14/ Bottle \$65

Light yellow, pale straw hue. A classic note of lemon, fresh fruit and melon. The palate is clean fresh with mineral characters, ripe pineapple and lime flavours

SAINT CLAIR SAUVIGNON BLANC

Glass \$15/ Bottle \$70

Aromas of gooseberries, grapefruit and underlying herbal and passion fruit notes. A pleasing mineral note; leads to a long lingering finish

HUGEL & FILS GENTIL

Glass \$16/ Bottle \$75

Frank aromatic expression, delicately perfumed of rose, apricot and spice (Cardamom and Saffron), with a lively spring-like freshness

RED

JIP JIP SHIRAZ

Glass \$14/ Bottle \$65

Lifted spice and ripe mulberry, blackberry aromas. Complemented with chocolate, cedar and cinnamon on the nose-integrated oak tannins, flavours of clove, rich plum and mocha

SAINT CLAIR PINOT NOIR

Glass \$15/ Bottle \$70

Lively red cherry and blackcurrants with a fresh acid balance and a delicious round full palate finish. Ideal for spiced Mexican food

SANTA CRISTINA TOSCANA

Glass \$16/ Bottle \$75

Ruby red colour, purple highlights. Shows fruity aromas of cherries and berry fruit. Tasty supple on the palate. It is a wine for pleasure of drinking with a fruity finish