

Modern Mexican, Traditional Flavours



NOPALES

Mexican Restaurant and Bar

Menu Card



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Starter

Molcajete Guacamole (GF | VGN) \$18
Fresh Totopos | Crunchy Guacamole |
Mixed Seeds | Morita Chilli Oil | Pico de
Gallo | Spices

Beef Chilli Nachos (GF) \$24
Fresh Totopos | Chilli Beef Beans | Pico
de Gallo | Mixed Cheese | Sour Cream |
Guacamole | Jalapeno | Spices

Oysters (GF | DF) \$36(H) \$60(D)
Togarashi Oil | Jalapeno Margarita
pearls | Pickled Jalapeno Strings

KingFish Tiradito (GF | DF) \$30
Dry Aged Kingfish | Mango Emulsified
Tiger's Milk | Quinoa | Avocado |
Spanish Onion

Conchas Borrachas (GF | DF) \$28
Pisco Cured Scallop | Red Serrano |
Jalapenos | Cucumber | Onion | Pickled
Onion | Hazelnut Aguachile

Ahi Tuna Tostada (GF | DF) \$24
Tostada | Tuna | Jalapeno Crema |
Cucumber | Citrus Avocado | Salsa
Seca | Citrus Ponzu | Wakame

Entree

Sweet Corn Ribs (GF | VGNO) \$18
Guajillo | Grana Padano | Chipotle
Mayo | Truffle Oil | Spice Mix

Chicken Tinga Empanada (GF | DFO) \$20
Salsa Taquera | Sour Cream | Jalapeno
Crema | Pickled Onion | Coriander

Prawn Gorditas (GF | DF) \$22
Chilli Prawn | Avocado | Pico de Gallo |
Aji limo Crema | Pickled Palm Hearts

Corn Truffle Empanada (GF | VGN) \$20
Mushroom | Sweet Corn | Corn Smut |
Spinach | Fennel | Salsa Molcajete |
Sweet Pickled Onion

Kids

Quesadilla (Cheese \$10 | Chicken \$15 | Beef \$15)
Mini Beef Nachos \$12
Kids Burrito (Chicken | Beef) \$13

Tacos

Chicken Taco (GF | DF) \$10
Achiote Chicken | Avocado | Salsa
Cruda Aguacate | Sweet Pickled Onion
| Coriander

Smoked Brisket Taco (GF | DF) \$10
Smoked Beef Brisket | Coleslaw | Sweet
Pickled Jalapenos | Carrot Julienne |
Tamarind Glaze

Lamb Birria Taco (GF | DF) \$10
Iceberg Lettuce | Sweet Pickled
Jalapenos | Salsa Verde | Lamb
Consomme | Shallots

Spicy Chorizo Taco (GF | DF) \$10
Don Chorizo | Grilled Pineapple Salsa |
Al Pastor | Radish

Grilled Fish Taco (GF | DF) \$10
Four Chilli Marinade Ling | Chermoula
Mayo | Pineapple Salsa | Pickled Cabbage

Cerveza Battered Fish Taco (DF) \$10
Beer Battered Ling | Rainbow Slaw |
Oregano Salt | Chipotle Mayo

Jackfruit Taco (GF | VGN) \$10
Mezcal Cured Jackfruit | Pico de Gallo |
Salsa Macha | Agave | Spanish Onion |
Coriander

Sides

Kipfler Potatoes (GF | VGN) \$14
Cinco Chilli Mayo | Corn Spice Mix |
Truffle Oil

Seasonal Greens (GF | VGN) \$15
Brussel Sprouts | Green Beans |
Brocollini | Salsa Macha | Pepitas

Ensalada de Naranja (GF | VGN) \$16
Candid Walnuts | Mix Leaf | Grape
Tomatoes | Orange Segments | Sweet
Pickled Onion | Pickled Jalapenos |
Orange Mustard Dressing

Mains

Rib Eye (Boneless) Mbs 2+ 220gm \$38
Beef Cutlet | Achiote Lime Butter |
Taquero Salad (Parsley, Swedes,
Beetroot & Kohlrabi) | Chimi Churi

T-bone Waygu Mbs 3+ 400gm \$64
T-bone | Achiote Lime Butter | Grilled
Onion | Agave Glazed Escabeche
Carrots | Chimi Churi

Beef Short Ribs (GF | DF) \$48
32hr Slow Cooked Short Ribs |
Guindillas | Agave Tamarind Glaze |
Chilli Rojo Con Vino | Tortillas

Deboned Half Duck (GF | DF) \$44
Chargrilled Duck | Mole Manchamantel
| Roasted Pumpkin | Fried Leek |
pepitas Crumb

Grilled Octopus (GF | DF) \$46
Grilled Octopus | Roasted Beetroot |
Garlic Guajillo Oil | El Diablo | Spice Mix

Yucatan Barramundi (GF | DF) \$45
Whole Deboned Barramundi | Four
Chilli Adobo | Burnt Lemon | Sweet
Pickled Onion

Cauliflower Steak (GF | VGN) \$32
Roasted Cauliflower | Smoked Tomato
Crema | Mexican Red Rice | Chipotle |
Agave Chickpeas | Coriander

Mix Ribs (DF) \$150
Soy Glazed Lamb Ribs | House BBQ Pork
Ribs | Tamarind Glaze Short Ribs | Side of
Salad | Kipfler Potatoes | Tortillas

Dessert

Churros (V) \$18
Coconut Gelato | Dulche de Leche |
Coconut Crumb | Chocolate Soil
+ Amaretto Shot \$5

Pan De Elote (GFO | V) \$18
Corn Cake | Butterscotch | Tuile |
Almond Crumb | Salted Caramel Gelato
| Fresh Berries

Toblerone (Cocktail) \$22
Baileys | Amaretto | Frangelico | Kahlua
| Coconut Monin | Choco powder