

TACOS

\$11.00

2 x Tacos with your choice fillings in fresh, hand pressed soft corn tortillas.

1. **Beans** - creamy refried pinto beans with lettuce, onion, coriander, *Chipotle salsa* and avocado creme. (Vegan)
 2. **Vegan Chorizo & sweet potato** with butter bean cream, lettuce, onion, coriander & Tomatillo Salsa (Vegan)
 3. **Vegan Chorizo & Mushroom** with lettuce, onion, coriander & roasted tomato salsa. (Vegan)
 4. **Chicken-free range** smokey shredded chicken with lettuce, pico de gallo, avocado and Tomatillo Salsa
 5. **Pulled Pork**- 14 hour, coffee and Noccas infused free range pork with red cabbage slaw & Tomatillo Salsa
 6. **Chorizo**- house made smokey chorizo mince with lettuce, pico de gallo and Tomatillo Salsa.
- Add
- Guacamole (Vegan) \$4.50
- Small bowl of totopos \$2.50

ENCHILADAS

\$16.50

Soft house made corn tortillas (2) wrapped around your choice of filling, baked with our house made enchilada sauce and cheese, served on Mexican rice with red cabbage slaw a dash of Salsa Picante.

Please specify for the following options

1. Vegan chorizo, pinto beans with white bean cream (Vegan)
2. Chicken or pork chorizo and pinto beans with mozzarella cheese.
3. Mushroom and spinach with white bean cream (Vegan)

WINTER BURRITO BOWL

\$13.50

Mixed salad greens, pinto beans, Mexican rice, marinated mushrooms, onion, roasted sweet potato pieces, red cabbage slaw, peppita's finished with our tangy dressing, *Tomatillo Salsa* and avocado smash (Vegan)

Add

1. *Vegan Chorizo* mince \$2.50
2. Free range chicken or slow cooked pork \$3.50

MEXICAN MOLE

\$16.50

A traditional recipe with over 30 ingredients, this sauce is mildly spiced and moreishly rich with a hint of chocolate. Served alongside Mexican Rice, creamy refried pinto beans and freshly hand made warm tortillas

- With Chicken or
- Vegan option with eggplant

MEXICAN STYLE SOUP

\$10.50

Juanitas version of a rich tomato soup loaded with beans, crispy hand made fresh corn chips and avocado, served with chopped onion and lime. (Vegan and very filling)

CHILLI BOWL

\$13.50

A large warming bowl of seasonal veggies, beans, chickpeas and Chorizo mince, served on a bed of Mexican rice. Please specify the following option. (Vegan)

1. Vegan Chorizo
2. House made pork chorizo

PEANUT MAFE (mar-fay)

\$13.50

A traditional West African meal featuring an earthy peanut sauce that can be found simmering on most stove tops in Senegal. We serve ours with seasonal veggies on a bed of fluffy quinoa or savoury rice. (Vegan)

- Add chicken. \$3.50

CHICKPEA LEMON BOWL

\$13.50

A creamy comforting bowl of chickpeas, carrot, potato in our Lemon Yassa with coconut cream served on a bed of spinach. (Vegan)

SMOKEY BBQ SAUCE

With all the smokiness you would expect but with out all the processed sugar other BBQ sauces have. Is great to add to your beans or for a marinade for meat.

Take home a bottle of our gourmet Smokey BBQ sauce for \$9.99

MEXICAN MOLE

is a traditional dish usually prepared for fiestas or special occasions because with over 30 ingredients it is extremely time consuming. It has a hint of spiciness and chocolate and although it is usually cooked with chicken our Mole is vegan friendly. Serve with Mexican Rice and you have a ready made authentic Mexican Meal.

Impress your family or friends for \$11.99

TOMATO NDAMBE

Ndambe is traditional Senegalese meal that has a lovely rich tomato flavour with a little spiciness. Traditionally cooked with veggies and black eyed beans ours can also be used as a pasta sauce, on pizzas or even as a soup base.

Be creative at home with a jar Ndambe \$9.99

PEANUT MAFE

Mafe is a popular Senegalese dish that we serve here and now you can recreate it at home with a jar of our popular sauce. It is fantastic with veggies and/or meat, served on couscous, rice or quinoa. We use it as a dip and also as a base to make Sweet potato and peanut soup!

Create a meal at home for 4 people \$9.99

LEMON YASSA

Yassa is another traditional West African favourite. Ours can be used as a cooking sauce, a dip, a marinade (check out our recipe for veggie skewers online).

We have used it as a base for our Chickpea Lemon Bowl

Create an authentic West African dish at home for \$9.99