



MENU

HOLA AMIGOS! COMO ESTAN

*Open
Hours*

12:00 – 2:00PM

5:00 – 9:00PM

TAPAS!

50 3 CHOICES OF ANY
ENTRADAS

75 5 CHOICES OF ANY
ENTRADAS

*Feed Me
FIESTA!*

55PP ELOTE RIBS +
TOSTADA +
2 TACOS + DESSERT

75PP ENTREE + TOSTADA
+ TACOS + MAIN
+ DESSERT

Minimum 2 People
Compulsory For Larger Bookings
12 people or more, choice of Fiesta

NACHOS

HOUSE MADE NACHOS 16
Freshly Made Housemade
Cornchips, Guacamole, Pico De
Gallo & Sour Cream

+ PULLED PORK +6
+ PASTOR CHICKEN +6
+ BIRRIA BEEF +6
+ JACKFRUIT +6
+ CHEESE +3
+ FRIJOLES +2
+ JALAPENOS +2

ENTRADAS

GUACAMOLE (VGN) 16
Fresh Guacamole, House made
Cornchips (VGN)

FRIJOLES (VGO) 16
Refried Pinto bean dip, Queso with
house made Cornchips (VGO)

ELOTE RIBS (VGO) 18
Corn Ribs, Chipotle Mayo, Queso,
Red Onion & Coriander (VGO)

PATATAS BRAVAS (VGO) 18
Bravas Sauce, Chat Potatoes &
Sour Cream (VGO)

PLANTAIN CHIPS (VGN) 18
Fried Sliced Plantains with
Chiptolte Mayo (VGN)

JALAPENO POPPERS 18
Jalapenos Stuffed with Cream Cheese,
Jamon & Chiptole Mayo

MARINATED OCTOPUS 18
Housemade Pickled Octopus with a
Lime Aioli (A)

GRILLED HALLOUMI (VG) 18
Grilled Halloumi, Watermelon,
Cucumber, Mint and Chilli Honey

SALCHICHA 18
Spicy Chorizo Sausage with a Habanero
Mango Salsa, Pork Crumb

MAINS

Served with Rice and Tortillas

MOLE POBLANO 34
Roast Chicken, Traditional Mole Salsa
made from Dried Chillies, Spices and
Chocolate

CHICHARRON 36
Roast Porchetta, Apple and Fennel
Salad, Haberne Mango Englaze & Salsa
Mojo Served with a Jamon Crumb

SILIK PIK (VGN) 32
Traditional Mayan Pepita &
Butternut Puree, Served with roast
seeds, and Achiote Cauliflower

TIKIN XIC 32
Yucatan Style Marinated Grilled
Salmon Fillet, Pickled Radish and
Onion on Banana Leaves (A)

CHILE EN NOGADO 36
Traditional Poblans stuffed with Beef
Picadillo, Served with a creamy Walnut
Salsa & Pommegranite Seeds

TACOS

Two 6" Tacos Per Serve

#1 – CERDO (VGO) 24
Pulled Cochinita, Sour Cream, Pico De
Gallo & Chipotle Mayo

#2 – BIRRIA 24
8 Hour Slow Cooked Beef Birria,
Queso, Onion & Cilantro

#3 – POLLO (VGO) 24
Chicken El Pastor, Grilled Pina,
Jalapenos Salsa, White Onion & Cilantro

#4 – GOBERNADOR 24
Queso, Gobernador Salsa, Grilled
Prawns, Capiscum & Pico De Gallo (I)

#5 – BARRA (VGO) 24
Baja Barramundi, Pickled Slaw, Grilled
Pina & Lime Aioli (A)

#6 – CHORIZO 24
Mexican Style Chorizo, White Onion
Tomatillo Jalapeno Salsa, & Cilantro

#7 – ENOKI (VGN) 24
Sikil Pik, Battered Fried Enoki Mushroom,
Kale Chips, Seeds & Lime Aioli

#8 – BARRIGA 24
Roast Pork Belly, Salsa Mojo, Fennel &
Apple Slaw, Jamon Crumb

TOSTADAS

Two 6" Tostadas Per Serve

COCHINITA 24
Pulled Pork, Refried Pinto Beans,
Pickled Red Onion (VGO)

PASTOR POLLO 24
Pastor Chicken, Guacamole,
Lettuce & Sourcream

PUMPKIN (VGO) 24
Roast Cumin Pumpkin, Cauliflower,
Pepitas, Queso & Kale Chips

DESSERTS

PINA COLADA (VGN) 16
Pina Colada Custard, Pineapple, Coconut
Icecream & Black Sesame Crumb

CHURROS 16
Freshly Fried Churros, Creme Frishe
Ganache, Vanilla Ice cream

EVERYTHING ON THE MENU IS GLUTEN FREE

VGO – VEGAN OPTIONAL VG – VEGETERIAN VGN – VEGAN
A – AUSTRALIAN I – INTERNATIONAL

Become an Amigo and follow us on Social Media!

www.lachiva.com.au