



Starters "BOTANAS"

FRESH GUACAMOLE GF, VEGAN \$10

Fresh authentic guacamole dip w/ GF Corn chips

FRESH GUACAMOLE + SALSAS \$12

Fresh authentic guacamole dip w/ GF Corn chips

ELOTE ASADO GF, VGO \$7.50
STREET STYLE GRILLED CORN

Grilled corn w/ mayo, feta cheese & chipotle chilli spice mix/ tajin

GUACAMOLE DEL SENOR GF, VGO \$18
LOADED NACHOS

Corn chips topped w/ guacamole, melted cheese, salsas, coriander, onion & your choice of chorizo, pork, carne asada (steak) or beans & mushrooms (V)

ALITAS - CHICKEN WINGS \$9

8x Chicken wings served in a tangy chipotle bbq salsa

ESPIROPAPA - SPIRAL POTATO \$6

Deep- Fried spiral potato w/ Salsa Valentina

Tostadas

"CRUNCHY TACOS"
2X PER SERVE (GF)

CEVICHE GF \$17

Fresh Rockling fish served w/ a mix of fresh tomato, Spanish onion, coriander, cucumber, avo salsa & lime juice

COREDERITO GF \$16

Smokey lamb shoulder with salsa verde, avo sauce, lettuce, corn and pico de gallo

FRIJOLAS Y GUACA GF, VGO \$13.50

Refried beans w/ guacamole, cheese & lettuce

Tacos

TACOS (1) ARE SERVED ON A 12 CM TORTILLA (SOFT SHELL) W/ CORIANDER, SPANISH ONION, AVO SALSA & TOMATO SALSA. ALL TACOS ARE GF EXCEPT BAJA

BISTEC \$6

Carne asada (steak) w/ caramelised onion

PASTOR \$6

Achiote, guajillo chile & pineapple marinated Slow-roasted pork in "Al Pastor, style.

POLLO \$6

Guajillo chilli & garlic marinated grilled chicken

CHORIZO \$6

Spanish Sausage

BAJA \$7

Tempura battered whitefish (flathead) w/ red cabbage & chipotle aioli

BRISKET \$6

Pulled beef brisket w/ caramelised onion & fresh cheese

HONGO/S (V) (VGO) \$6

Grilled mushroom w/ tomato & fresh cheese

RAJAS (V) (VGO) \$6

Mex green capsicum w/ black beans & corn

CAMARON \$7

Grilled prawn w/ lettuce & chipotle aioli

LAMB \$7

Smoked lamb shoulder with avo salsa, green salsa and pico de Gallo

Burritos

LARGE FLOUR TORTILLA W/ CHEESE, BEANS, CARAMELISED & SPANISH ONION, CORIANDER AVO SALSA & TOMATO SALSA

COMPADRE \$17

Chargrilled Steak

CHINGON \$16.50

Slow-roasted pork

PRIMO \$16.50

Chicken & Rajas

CHICO BONITO (V) \$15.50

Rajas & Mushroom

GÜERO \$16

Grilled Chicken

PAISA \$17

Chargrilled steak & chorizo

JUAREZ \$17

Pulled beef brisket

AGUADA \$17

Choice of fish or prawn

ADD CHIPS \$4

Quesadillas "GRINGAS"

GRILLED & FOLDED TORTILLA W/ CHEESE, BEANS, AVO SALSA, TOMATO SALSA, ONION & CORIANDER + YOUR CHOICE OF MEAT

PASTOR (PORK)/ STEAK/CHICKEN/ CHORIZO/HONGOS (MUSHROOM (V)) \$14.50

Served in flour tortilla. Hongos mushroom available in vegan option

KIDS QUESADILLA (GF) \$8.50

Serve of 3x with cheese & chicken or beans

Ensaladas "SALADS"

SUPER QUINOA SALAD GF, VGO \$15.50

Quinoa salad w/ sweet potato, turmeric cauliflower, charred corn, goji berries, fresh avo, salad leaves, feta cheese, pomegranates, chipotle & honey dressing GF (VGO)

ADD CHICKEN OR PRAWN \$4

SI SENOR BURRITO BOWL GF, VGO \$17.50

Choice of beef, pork, chicken or mushroom served w/ smoky rice (GF), beans, pickled cabbage, lettuce, pico de gallo, corn chips, avo salsa & green salsa

ADD GUACAMOLE \$3.50

Extras

CAMOTE FRIES S \$5 L \$9 **PICO DE GALLO** \$5

Sweet potato fries w/ chipotle aioli

Freshly salsa of tomato, onion, coriander & lime

FRESH GUACAMOLE \$6 **FRIJOLAS REFITOS** \$5

Fresh made guacamole

A serving of refried beans w/ fresh cheese

MUSHROOMS \$6 **SALSAS DE LA CASA** \$1 EACH

Grilled mushrooms w/ tomato, coriander, caramelised onion and fresh cheese

Chipotle aioli/red salsa/green salsa/avo salsa

Desserts

CHURRO HELADO \$12

House made churro w/ chocolate ganache, fresh berries & macademia ice cream

HAPPY HOURS UNTIL 630PM
\$15 NACHOS DEL SENOR
\$15 BURRITO & CHIPS
TACO TUESDAYS \$18 4X TACOS

PLEASE ASK STAFF IF YOU HAVE ANY ALLERGEN INGREDIENT QUERIES



Cervezas "BEERS"

BEER IS GOOD, BUT BEERS ARE BETTER!

PACIFICO Pilsner	\$9	DOS EQUIS Pale Lager	\$8
NEGRA MODELO Vienna Lager	\$9.50	MODELO ESPECIAL Full Flavour Pilsner	\$9.50
O'BRIEN GF Pale Ale	\$9.50	SOL Pale Lager	\$8.50
CORONA Pale Lager	\$8	TECATE Pale Lager	\$7
VERANO CIDER 500ml Spanish Apple	\$13	VERANO CIDER 500ml Apple, blackcurrent & cranberry	\$13

Margaritas

DON'T BE SALTY... UNLESS YOU'RE A MARGARITA!

CLASSIC, STRAWBERRY OR HIBISCUS	\$15.50	JUG \$48
The original cocktail w/ lime, El Jimador Tequila & Cointreau		
FROZEN MARGARITA	\$15.50	
Mexican classic or get fruity with strawberry!		

Micheladas

THE MEXICAN BEER COCKTAIL!

EL BASICO Fresh lime, salt & Tajin chilli	\$13
---	-------------

Cocteles

BUT FIRST... COCKTAILS!

PALOMA Mexican classic w/ Tequila, lime, salt & grapefruit	\$16	JUG \$48
LA GUAVA LOCA A fresh combination of Bacardi White Rum, Cointreau, fresh lime & guava	\$16	JUG \$48
PASION MEXICANA A fine mix of El Jimador Tequila, passionfruit & lime	\$15.50	
PINA COLADA A perfect summer drink w/ Bacardi White Rum, coconut cream & fresh pineapple	\$16.50	
ESPRESSO MARTINI Classic cocktail w/ Vodka, Kahlua & espresso coffee	\$16	
EL FAVORITO (BLOODY MARY) Tomato juice, chilli sauce & Tajin	\$16.50	
MOJITO EL CLASICO Muddled mint, Bacardi & soda	\$16	
MOJITO EL CLASICO + PASSIONFRUIT Muddled mint, Bacardi & soda	\$16.50	

Tequilas

THE SOUL OF TEQUILA IS THE ESSENCE OF MEXICO

HOUSE - EL JIMADOR 100% Blue Agave 38%	\$8
CAFE PATRON Coffee infused premium tequila	\$13
HERRADURA ORIGINAL TEQUILA - SAN JOSE DEL REFUGIO 40%	
SILVER \$14 REPOSADO \$13 ANEJO \$16	
PATRON PREMIUM TEQUILA - HANDCRAFTED & BOTTLED 40%	
SILVER \$13 REPOSADO \$12 ANEJO \$16	

Vinos

OH LOOK... IT'S WINE O'CLOCK!

LOVERS NOT TOREADORS Tempranillo 2018	\$10	\$47
THE PRINCE OF THE PYRENEES Pinot Noir 2018	\$9	\$40
GREEN ACRES Sauvignon Blanc 2018	\$9	\$40
LT VESPA Rose 2018	\$8.50	\$38
HOUSE WINE Heathcote Shiraz 2017 / Lt vespa Pinot Grigio 2019	\$8	\$38

Sangria

SIP SIP HOORAY!

RED SANGRIA WITH FRUITS & RED WINE	\$12	JUG \$36
---	-------------	-----------------

Aguas Frescas

NON-ALCOHOLIC

FRESADA Fresh pineapple w/ coconut, watermelon & lime	\$10.50
HORCHATA Rice & cinnamon water	\$6.50
HORCHATA DE FRESA Rice, cinnamon & strawberry water	\$8.50
MENTA Mint soda with lime	\$8.50
JAMAICA Hibiscus ice tea	\$6.50
JARRITOS SODA Grapefruit/Lime/Pineapple/Mex Cola/ Mandarin/Mango/Guava	\$5.50
SPARKLING WATER	\$4.50
COCA COLA CLASSIC, SUGAR FREE, DIET	\$4.00

TAG US WHEN YOU SHARE!!



SI SEÑOR TAQUERIA
@SISEÑORBALACLAVA

HAPPY HOURS DAILY
UNTIL 630PM

\$12 CLASSIC MARGARITA
BLOODY MARY
\$5 CORONA/TECATE
HOUSE WINE