

Mexican Breakfast Specials

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| Guac on Toast \$13
Fresh guacamole on toasted sourdough with house-made Pico de Gallo. | Brekkie Burrito \$16
Scrambled Eggs, Bacon, Hash Brown, Cheese & Bbq Sauce In A Toasted Tortilla. (Add Guacamole +3) |
| Eggs Benny \$27
Choice of Bacon, Smoked Salmon or Mushroom Free-range poached eggs, spinach & house-made hollandaise on toast. (Also available with Mexi-style Habanero Hollandaise) | Mexi Melt \$17
Melted cheese, sautéed garlic mushroom & spinach in a toasted tortilla. Served with chipotle aioli & Pico de Gallo. |
| Eggs on Toast \$19
Choice of Poached, Scrambled or Fried eggs on toasted sourdough with house relish. | Bagels \$20
Served with whipped cream cheese, rocket, baby capers & pickled onion. |
| | Guacamole, Salmon (+\$6)
Bacon (+\$5) |

Omelettes

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| Mexican Mix Cheese \$24
Cheddar, Oaxaca, parmesan & feta. | Mexicano \$27
Capsicum, onion, jalapeños, tomato & cheese. |
| Crispy Bacon \$25
Bacon, mushroom, onion, tomato & cheese. | |

(Served with Toast & House Relish)

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| Mucho (Big) Breakfast \$30
Eggs your way, sliced chorizo, home-made rosti, halloumi, bacon, mushroom spinach & guacamole with toast. | Ranch Roll \$18
Bacon, fried egg, relish & BBQ sauce in a toasted milk bun.
Add Cheese \$2, Add Rosti \$5 |
| Flaming Corn Chips \$20
Chilli chipotle corn chips topped with eggs your way, sour cream, corn salsa & ricotta Salata. | Veggie Ranch Roll \$20
Fried egg, halloumi, homemade rosti, spinach & BBQ sauce in a milk bun.
Add Cheese \$2 |
| Chicken Schnitzel Plate \$23
House crumbed chicken schnitzel with smoked slaw, Mexi chips & aioli. | El Jefe Wagyu Burger \$28
Premium wagyu beef patty topped with fresh guacamole, crisp lettuce, juicy tomato, and golden onion rings, finished with a hint of mexican spice and served in a toasted bun. |

Mexican Sandwiches

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| Pulled Pork Sandwich \$23
Mexican spiced pulled pork, chimichurri, lettuce, pickled onion & caramelised pineapple. | Mexi de Pollo Sandwich \$23
Grilled pulled chicken, smoked slaw, chipotle aioli & fresh Pico de Gallo. |
| Slow Cooked Carne Sandwich \$23
Mexican braised beef, salsa Verde & smoked slaw. | Mexi Veggie Sandwich (V) \$23
Sautéed capsicum, carrot, mushroom & onion with Mexican spices. |

Add Cheese \$2

Antojitos

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| Mexican Style Nibbles \$16
6 pcs of fried chicken nibbles tossed with homemade habanero sauce with rocket salad and garnish. | Onion Rings \$12
Crunchy beer battered onion rings served with mexican spice and choice of homemade aioli. |
| Mexi Calamari \$18
Flash fried calamari seasoned with mexican herbs & spice with garlic aioli with rocket. Salad | Guac On Chips (GF)(V) \$15
Warm corn chips with tomato salsa and guacamole on the top |
| Jalapeno Poppers \$12
2 piece of deep fried crumbed jalapeno poppers filled with risotto rice, salsa and ricotta served with chipotle aioli. | Chiquito Nachos (GF) \$16
Warm corn chips, sour cream, tomato salsa and guacamole on the top and garnish. |
| Spicy Flaming Corn (GF) Chips \$16
Corn chips sauteed on pan with salsa verde and chilli chipotle served with sour cream, ricotta salata, corn salsa and garnish. | Add Your Choice Of Proteins \$4 |
| Mexi Hot Chips \$12
Crispy and crunchy beer battered chips, pinch of mexican spice with a choice of homemade aioli | Taquitos \$15
Choice of your protein- beef, chicken, pork, chilli con carne, veggie chilli con carne and chorizo rolled in white tortilla and deep fried served with sour cream, choice of salsa, corn salsa and garnish |
| | Loaded Chips \$16
Fries with mexican melted cheese with veggie chilli con carne or chilli con carne with garlic aioli |

À La Carte Sizzling Specials

Casa Paella

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| Mexi Coastal Paella \$34
Prawns and mussels sauteed in garlic and white wine with loaded capsicum, onion, mushroom, peas, mexican rice topped with grilled Fish fillet. | Tofu De Coco Paella (V) \$32
Tender tofu sauteed with garlic, onion, mix vegetables with mushroom, Mexican rice and tossed with coconut cream. |
| Paella De Pollo & Chorizo \$32
Tender chicken and smoky chorizo sauteed in garlic with loaded capsicum, onion mushroom, peas and Mexican rice. | Mar And Tierra Paella \$36
Mix of chicken, smoky chorizo, juicy prawns, grilled fish and mussels tossed in sauteed vegetables with mushroom, garlic, onion and white wine. |

Casa Fajitas

(Served with 4 warm Corn Tortillas, Pico de Gallo, Corn Salsa and Choice of your Salsa)

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| Casa Pollo Fajitas \$33
Sizzling chicken with heirloom capsicum, mushroom and onions tossed in wine, taco seasoning and garlic. | Fajitas de Pescado \$34
Grilled fish fillet with sauteed onions, heirloom capsicum and onions tossed in white wine and garlic mushroom. |
| Fajitas de Carne \$34
Sizzling tender beef with sauteed onions, heirloom capsicum tossed in garlic mushroom and wine. | Fajitas de Tofu (V) \$34
Seasoned tofu tossed with sauteed onions, heirloom capsicum carrot and garlic mushroom. |

Tacos

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| Carne (Beef) Taco (GF) \$8
Beef, salsa verde, taco cheese, corn salsa, smoked Mexi slaw, mango drop on the top and garnish. | Taco de Pollo (Chicken) (GF) \$8
Fried or grilled chicken, chipotle aioli, taco cheese, Pico de gallo, smoked mexi slaw, corn salsa and garnish |
| Pork Taco (GF) \$8
Slow cooked pork, chimichurri, taco cheese, corn salsa, Garnish and pineapple salsa on top | Pescado (Fish) Taco (GF) \$8
Deep fried fish, garlic aioli, taco cheese, paw slaw, Corn salsa, pickled onion and garnish |
| Camaron (Prawn) Taco \$8
Battered prawn, garlic aioli, taco cheese, paw slaw, Corn salsa, pickled onion, garnish and mango salsa on the top | Chorizo Taco (GF) \$8
Pan saute chorizo, chipotle aioli, smoked mexi slaw, Corn salsa, pickled onion and garnish |
| Yaca (Jackfruit)(GF) \$8
Mexi spiced jackfruit, beans, salsa verde, corn salsa, Garnish and sliced jalapenos | Beaches any Trio Taco Plate \$22 |

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| Classic Birria Style Tacos (GF) \$26
Trio set of grilled white tortillas, cheese, choice of protein Beef or Chicken, fresh Pico de Gallo and served with warm Birria Consume. | Deep Fried Birria Tacos \$24
Trio set of deep fried Tacos choice of protein Beef, Chicken, Pork and Chorizo served with warm consume, pickled onion on the top Garnish. |
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Burritos

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| Carne (Beef) Burrito \$22
Cheese, mexi rice, beans, pico, slow cooked carne, sour cream, choice of salsas, chipotle aioli, lettuce and toasted. | Juicy Grilled de Pollo Burrito \$22
Cheese, mexi rice, beans, pico, juicy grilled de pollo, sour cream, choice of salsas, chipotle aioli, lettuce and toasted. |
| Cochinita Pibil (Pork) \$22
Cheese, mexi rice, beans, pico, slow cooked pork, sour cream, choice of salsas, chipotle aioli, lettuce and toasted | Southern Style Fried de pollo chicken \$24
Cheese, mexi rice, beans, pico, fried chicken, chimichurri, chipotle aioli, smoked mexi slaw, lettuce and toasted |
| Birria Burrito \$27
Cheese, mexi rice, beans, pico, choice of protein, sour cream, choice of salsas, chipotle aioli, lettuce and toasted with birria Consume and mexican cheese on the top. | Chorizo Burrito \$24
Cheese, mexi rice, beans, pico, pan fried chorizo with mexi seasoning, chipotle aioli, smoked mexi slaw, lettuce and toasted |
| Californian Burrito \$26
Cheese, mexi rice, beans, pico, choice of proteins, choice of salsas, Chipotle aioli, mexi chips, mexi smoked slaw, jalapeno sliced, Lettuce and toasted | |

Burrito Bowl Available!!

GF- Gluter Free DF- Dairy Free V - Vegan

Nachos

Classic Nachos (GF) \$26

Choice of Protein Beef, chicken, pork and Chorizo served with warm crispy Corn chips, herbs, melted cheese, beans, pico de gallo, sour cream, choice of Salsa, chipotle aioli, corn salsa, jalapenos slice, lemon Wedges and Garnish.

Chilli Con Carne Nachos (GF) 🌶️ \$28

Traditional Mexican Chilli Con Carne served with warm crispy Corn chips, herbs, melted cheese, beans, pico de gallo, sour cream, choice of Salsa, chipotle aioli, corn salsa, jalapenos slice, lemon Wedges and Garnish

Enchiladas

Classic Enchiladas \$27

Choice of Protein Beef, chicken, Pork and Chorizo with cheese and Salsa stuffed inside 12" white tortillas with Enchiladas sauce, cheese and oven baked serve with sour cream and choice of salsa, chipotle aioli, Mexi Rice and Pico de gallo

Chimichanga

Classic Chimichanga \$27

Choice of Protein Beef, chicken, Pork and Chorizo with cheese and Salsa stuffed inside 12" white tortillas and Deep fried served with sour cream and choice of salsa, chipotle aioli, Mexi Rice and Pico de gallo.

Quesadillas

Classic Quesadillas \$27

Choice of Protein Beef, chicken, Pork and Chorizo with Mexican cheese and chipotle aioli inside 12" white tortillas and toasted until crisp and melted cheese served with sour cream, choice of salsa, caramelized pineapple on top with Garnish.

Kids Menu

Chiquito Nachos \$13

Warm Corn chips, cheese and Sour Cream
+ Protein (\$3)

Nino Taco and Chips \$14

warm corn tortilla, cheese, choice of proteins, lettuce and sour cream on the side.

Kids Fish & Chips \$15

Chiquitos Cheese Quesadillas \$15

10" inch white tortilla, cheese and toasted till crisp & Melt with sour cream.
+ Protein (\$3)

Dessert

Mexican Churros \$14

Fried dough pastry sprinkled with Cinnamon, Icing sugar served with Ice cream and homemade milky chocolate dips and strawberry.

Dolce De Leche \$15

Rolled pastry filled with dulce de leche sprinkled with cinnamon and icing sugar with ice cream and strawberry.

Brownie Con Amor \$15

Warm fudgy brownie, vanilla ice cream & chocolate drizzle

Vegan / Vegetarian Plato Fuerte

Enchiladas \$28

Choice of Protein Jackfruit, mix of veggies, Garlic mushrooms and Vegan Chilli con carne with vegan cheese and Salsa stuff inside in 12" white tortillas with Enchiladasauce, vegan cheese and oven baked comes with vegan Aioli and choice of salsa, Mexi Rice, bean sand Pico de gallo.

Burritos \$25

12" inch White Tortillas, Vegan Cheese, Mexi Rice, Beans, pico, choice of proteins Jackfruit, mix of veg gies, Garlic mushroom sand Vegan Chilli con carne , vegan aioli, choice of Salsas, lettuce and toasted.)

Vegan or Veg Tacos \$8

Garlic Mushroom: 5" Inch warm Corn Tortilla, sauteed garlic mushroom, vegan Cheese, Corn salsa, fresh Pico de Gallo, vegan aioli, Garnish and Guac on the top. Jackfruit Taco: 5" Inch warm Corn Tortilla, slow cooked jackfruit, beans, Corn salsa, fresh Pico de Gallo, vegan aioli, Garnish and Jalapenos slice on the top. Vegan Chilli Con Carne Taco: 5" Inch warm Corn Tortilla, traditional chilli con carne vegan, vegan Cheese, Corn salsa, fresh Pico de Gallo, vegan aioli, Garnish and pickled onion on the top.

Tofu De Coco Paella \$32

Tender tofu sauteed with garlic, onion, mix vegetables with mushrooms, Mexican rice and coconut cream.

Fajitas de Tofu \$34

Seasoned Tofu tossed with sauteed onions, heirloom capsicum and onions and garlic Mushroom.

Mexi Veggie Sandwich \$23

Sautéed capsicum, carrot, mushroom & onion with Mexican spices.
Add Cheese \$2

Vegan Nachos \$29

Choice of proteins (Jackfruit, mix of veg gies, 🌶️ Vegan Chilli Con Carne or Garlic Mushroom) served with warm crispy Corn chips, herbs, vegan cheese, beans, pico de gallo, vegan Aioli, choice of Salsa, corn salsa, jalapenos slice, lemon Wedges and Garnish.

ADD ONS

Bacon(2) /Chipos/Eggs/Avocado \$6

Mushroom /Smoked salmon \$6

Rosti/ cherry tomatoes \$5

Gluten free bread or bun \$5

Halloumi cheese \$6

House made gravy \$3

Guacamole \$3

Beef consume \$3

15% Public Holiday Surcharge Apply

10% Weekend Surcharge Apply



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02 4926 1980
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