



BORN FROM THE FREE
SPIRIT OF THE BANDITOS +
A TASTE OF THEIR HOMETLAND

LOS BANDITOS



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TAQUERA + CANTINA



A QUESO FONDITO (GF*) 60

OUR FAMOUS FLAMING CHEESE + CHORIZO DIP SERVED ALONGSIDE GUACAMOLE, CHIPOTLE DUSTED FRIED CHICKEN + HOUSEMADE *FLOUR CANTINA CHIPS.

BEL REVÓLVER DEL BANDITO 60

A SIX SHOOTER SELECTION OF 1 OF EACH BANDITO TACO, A CHALLENGE FOR ONE OR GREAT TO SHARE.

SHARING PLATES

CORN FRITTERS (GF, V, DF*, VE*) 16

GOLDEN FRIED CORN FRITTERS WITH CORN JALAPEÑOS, CILANTRO, SERVED WITH HOUSEMADE PICKLES + CHIPOTLE AIOLI.

TOTOPOS (GF, VE, V, DF) 14

YOUR CHOICE OF SALSA ROJA OR SALSA TOMATILLO SERVED WITH HOUSEMADE CORN CHIPS.

GUACAMOLE (GF, VE, V, DF) 18

FRESHLY MADE GUACAMOLE, CEBOLLAS CURTIDAS, PUFFED WILD RICE + CHILLI JAM WITH HOUSEMADE CORN CHIPS.

CEVICHE (GF, DF) 22

FRESH MARKET FISH MARINATED IN LIME+ TOSSED WITH MANGO SALSA SERVED WITH HOUSEMADE CORN CHIPS.

BANDITOS FRIED CHICKEN (GF) 20

BUTTERMILK FRIED CHICKEN PIECES DUSTED IN CHIPOTLE SALT WITH CILANTRO CREMA, CHIPOTLE AIOLI AND HOUSEMADE PICKLES.

PATATAS BRAVAS (GF, V) 14

GOLDEN FRIED POTATOES WITH SALSA ROJA AND CHIPOTLE AIOLI.

SALSAS + DIPS (VE, V, DF, *GF) 35

HOUSEMADE CORN CHIPS + *FLOUR CANTINA STYLE CHIPS WITH A SELECTION OF PICO DE GALLO, SALSAS + FRIJOLES.

BIRRIA TACOS (GF) 29

12 HOUR BRAISED BEEF CHEEK FOLDED IN CORN TORTILLAS WITH MELTED QUESO OAXACA, WHITE ONION + CILANTRO. SERVED WITH A HOUSEMADE BEEF CONSUMÉ. 3 PIECES

TACOS | 2 PIECES

CRISPY MARKET FISH 22

CRISPY BATTERED FISH, GUACAMOLE, BAJA SAUCE, SHREDDED CABBAGE, LIME + CILANTRO. FLOUR TORTILLAS. GF + \$1

CARNE ASADA 22

55 DAY AGED FLANK STEAK, SMOKEY SALSA ROJA, QUESO FRESCO, CREMA, HIBISCUS PICKLED ONIONS, CILANTRO. FLOUR TORTILLAS. GF + \$1

CHORIZO 20

HOUSEMADE PORK CHORIZO, ROAST PEACH SALSA, QUESO FRESCO, PATATAS CERILLA, LIME + CILANTRO. FLOUR TORTILLAS. GF + \$1

CHIPOTLE DUSTED FRIED CHICKEN (GF) 20

PICO DE GALLO, SALSA TOMATILLO, CHIPOTLE AIOLI, PICKLED CABBAGE + CILANTRO. CORN TORTILLAS.

AGAVE ROASTED LAMB LEG (GF) 20

CHIPOTLE GLAZE, SALSA GREMOLATA, PICKLED DAIKON, QUESO BLANCO, LIME CREMA, MOLIDAS SPICES + CILANTRO. CORN TORTILLAS

ROASTED CAULIFLOWER 20 (VE*, DF*, V, GF)

CORN SALSA, CHARRED POBLANO PEPPERS, QUESO FRESCO, CILANTRO CREMA, PICKLED ONIONS, LIME + CILANTRO. CORN TORTILLA

LARGE PLATES

CHICKEN QUESADILLA (GF + \$3) 27

FLAME GRILLED GUAJILLO SPICED CHICKEN + QUESO COTIJA PRESSED INTO A 12 INCH FLOUR TORTILLA SERVED WITH CHIPOTLE AIOLI. • ADD CHORIZO +\$3

ROASTED PEPPER QUESADILLA (GF+\$3) 27

CHARRED MIXED PEPPERS, RED ONIONS, SPINACH, QUESO FRESCO + GRATED CHEESE PRESSED INTO A TWELVE-INCH FLOUR TORTILLA. SERVED WITH LIME CREMA, HOUSE MADE PICKLES, LIME AND CILANTRO.

• CAN BE MADE VEGAN ON REQUEST

• ADD CHORIZO +\$3

BURRITO BOWL (GF, DF*) 30

THE PERFECT MIX OF FRAGRANT RICE, BLACK BEANS, GUACAMOLE, SALAD & SALSAS. ADD ONE OF THE FOLLOWING:

• BEEF • FRIED CHICKEN • CHORIZO
• FISH • SWEET CORN FRITTERS (VE, V)

EXTRAS

FLOUR TORTILLA x3	5	SALSA ROJA	3
CORN TORTILLA x3	5	SALSA VERDE	3
CORN CHIPS	5	SOUR CREAM	3
FRIJOLES	5	CHIPOTLE AIOLI	3
RED RICE	5	CILANTRO CREMA	3
PICO DE GALLO	5	LIME CREMA	3

DESSERTS

CHURROS (V) 16

CHOCOLATE GANACHE + DULCE DE LECHE.

FLOURLESS CHOCOLATE CAKE 16

DARK CHOCOLATE CAKE FLAVOURED WITH HINTS OF CINNAMON, SERVED WITH VANILLA ICE CREAM.

TRES LECHES (V) 16

FLUFFY SPONGE CAKE SOAKED IN SWEET MILK FINISHED WITH WHIPPED CREAM + CINNAMON

MANGO SORBET (GF, DF, V, VE) 12

SERVED WITH CHAMOY SAUCE + TAJIN.