

STARTERS

Ceviche de Chicharrón  \$ 22.00

Crispy pork belly, red onion, coriander, chilli, served with green plantain chips.

Coctel de Camarones \$ 23.00



Prawns in tangy golf sauce, with red onion, coriander, chilli and savory crackers.

Garlic Prawns  \$ 22.00

Prawns sautéed with garlic and long chilli, served with bread.

Nachos Fest   \$ 18.00

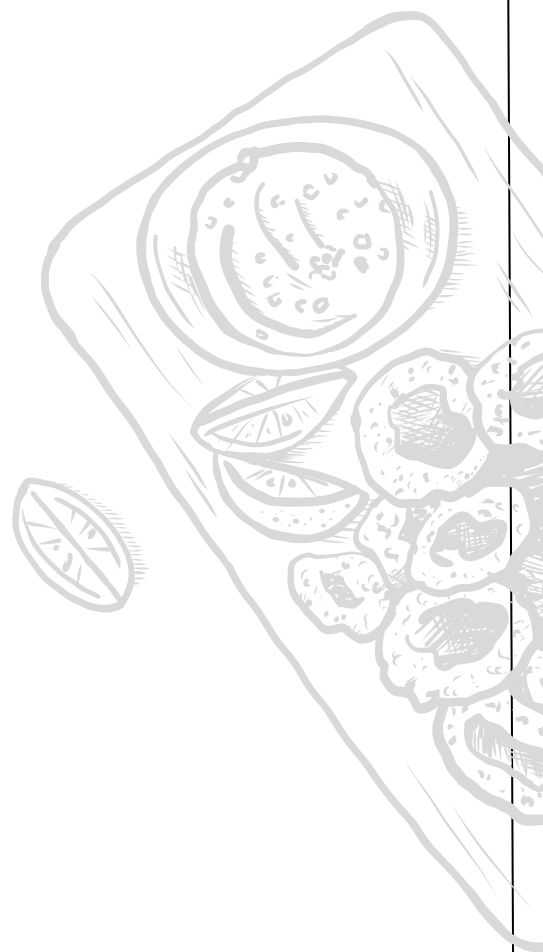
Fresh guacamole, sour cream, refried beans, served with crispy corn chips.

Hogao & Plantain Chips (V)   \$ 16.00


Crispy green plantain chips with Colombian-style tomato and onion sauce.

Spanish Chorizo & Apple Cider  \$ 18.00

Smoky Spanish chorizo glazed with apple cider reduction, served with bread.



APPETIZERS

Colombian Empanadas (3pcs)  \$ 18.00

Corn empanadas filled with pulled beef and potato, served with chilli sauce.

Chilean Empanadas (3pcs) \$ 18.00

Flaky pastry filled with pulled beef and cheese, served with pico de gallo.

Maduro Aborrajado (V)  \$ 12.00

Sweet ripe plantain stuffed with melted cheese.

Marranitas de Chicharron \$ 13.00

Sweet plantain balls filled with crispy pork belly.

Chicken Skewer  \$ 15.00

Grilled chicken skewer served with chimichurri and corn flatbread.

MENU

MESTIZO

BAR & LATIN CUISINE

Make a reservation

02 96602299

MAIN COURSE

Entraña (Skirt Steak 250g)

Grilled skirt steak served with smoked chimichurri, sweet plantain and corn flat bread (Arepá).

\$ 44.00

Barramundi

(With Coconut & Seafood Sauce)

Grilled barramundi with coconut seafood sauce and cassava croquette.

\$ 34.00

Patagonian Lamb

Grilled lamb cutlets, corn pie, chimichurri and Chilean salad (tomato, red onion, coriander, lemon).

\$ 39.00

KIDS *All with Chips*

Cheese Burger

Grilled beef patty with melted cheese and tomato sauce.

\$15.00

Chicken Tenders (3pcs)

Crispy chicken strips with tomato sauce.

\$15.00

PAELLAS

Seafood Paella

Fresh mussels, calamari, seasonal fish and prawns.

\$ 52.00

Chicken & Chorizo Paella

Smoky Spanish chorizo and tender chicken.

\$ 48.00

Vegetarian Paella (V)

Seasonal vegetables.

\$ 40.00

VERDES Y MADUROS

(All dishes are Plantain-based)

Sambumbe

Pulled chicken, mushrooms, house sauce and mozzarella cheese.

\$ 29.00

Costeño

Pulled beef, crispy pork belly, chorizo, and house sauce.

\$ 31.00

Mexicano

Pulled chicken or beef, beans, guacamole, pico de gallo, sour cream, nachos and jalapeños.

\$ 29.00

TACOS & NACHOS

Birria Tacos (3pcs)

Corn tortillas filled with pulled beef, melted cheese and salsa verde.

\$22.00

Fish Tacos (3pcs)

Fish with chipotle mayo, slaw, pico de gallo and coriander sauce.

\$20.00

Cauliflower Tacos (3pcs) (V)

Cauliflower, chipotle mayo, guacamole, slaw, pico de gallo and coriander sauce.

\$20.00

Porkbelly Tacos (3pcs)

Crispy pork belly, chipotle mayo, slaw, salsa verde and coriander sauce.

\$20.00

Chicken Tacos (3pcs)

Grilled chicken, chipotle mayo, slaw and chimichurri.

\$20.00

Birria Nachos (Vegetarian Option)

Corn chips, pulled beef or veggies, beans melted cheese, guacamole, pico de gallo, sour cream and jalapeños.

\$22.00

SIDES

Cassava Croquettes

Crispy fried cassava croquettes.

\$ 8.00

Chips

Crispy potato chips served with tomato sauce.

\$ 7.00

House's Salad

Mixed greens, pear, nuts, red onion, feta and house vinaigrette on the side.

\$12.00

Broccolini

Baby broccolini with house sauce and crispy onion.

\$16.00

Corn Ribs

Tender corn ribs glazed with butter and parmesan.

\$12.00



Gluten free



vegetarian

• Please inform our staff of any allergies or dietary requirements before placing your order.

MENU

MESTIZO
BAR & LATIN CUISINE

Make a reservation
www.mestizo.com.au

DESSERTS

Flan de Caramelo

Soft and creamy flan topped with golden caramel.

\$13.00

Churros

Fried churros with your choice of dipping sauce (Caramel or Chocolate)

\$13.00

Tarta de Queso

Creamy cheesecake topped with berry sauce.

\$15.00

Seasonal Ice Cream (1 scoop)

Ask our staff for today's flavour.

\$ 6.00

BEVERAGES

HOT DRINKS

Regular

\$5.50

large

\$6.00

Alternative milks

\$0.50

Soy/ Almond/ Oat/ Lactose free

Cappuccino/flat
white/latte/mocha/piccolo
chai latte/hot chocolate
long black/expresso/macchiatto

Tea

English breakfast/ Spring green/
Peppermint/ Early Grey

\$5.00

DIGESTIFS

Limoncello

Sweet lemon liqueur, served ice-cold—refreshing and traditional.

\$10.00

Aguardiente Colombiano

Classic anise spirit from the coffee lands—soft sweetness & lively character

\$12.00

Sambuca "Con Mosca"

Anise liqueur with three coffee beans—aromatic and lightly sweet.

\$12.00

Fernet con Cola

Argentina's cult favourite: bitter-minty fernet topped with cola bubbles—an icon.

\$14.00

Grappa

Aged grape-pomace spirit—bold, complex, the stylish way to close.

\$14.00

Carajillo

Fresh espresso shaken with brandy; served hot or on the rocks.

\$13.00

Amaretto Disaronno

Almond-and-spice sweetness—ideal alongside dessert.

\$11.00

Chilcano de Pisco

Pisco, ginger ale, lime & a dash of Angostura—

\$15.00

Barbadillo Pedro Ximenez

Mahogany-hued sherry with lush raisin, plum & dark-chocolate notes over elegant oak.

\$13.00



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