






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)  \$ 44.00

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

Barramundi  \$ 34.00

(With Coconut & Seafood Sauce)

Grilled barramundi with coconut seafood sauce and cassava croquette.

Patagonian Lamb  \$ 39.00

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

KIDS All with Chips

Cheese Burger \$15.00

Grilled beef patty with melted cheese and tomato sauce.

Chicken Tenders (3pcs) \$15.00

Crispy chicken strips with tomato sauce.

TACOS & NACHOS

Birria Tacos (3pcs)  \$22.00

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

Fish Tacos (3pcs) \$20.00

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

Cauliflower Tacos(3pcs)  \$20.00

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

Porkbelly Tacos (3pcs) \$20.00

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

Chicken Tacos (3pcs) \$20.00

Grilled chicken, chipotle mayo, slaw and chimichurri.

Birria Nachos (Veg Option)   \$22.00

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

PAELLAS

Seafood  \$ 52.00

Fresh mussels, calamari, seasonal fish and prawns.

Chicken & Chorizo  \$ 48.00

Smoky Spanish chorizo and tender chicken.

Vegetarian (V)   \$ 40.00

Seasonal vegetables.

VERDES & MADUROS

(All dishes are Plantain-based)

Sambumbe  \$ 29.00

Pulled chicken, mushrooms, house sauce and mozzarella cheese.

Costeño  \$ 31.00

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


Mexicano  \$ 29.00

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

SIDES

Cassava Croquettes   \$ 8.00

Crispy fried cassava croquettes.

Chips  \$ 7.00

Crispy potato chips served with tomato sauce.

House's Salad   \$12.00

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

Broccolini   \$16.00

Baby broccolini with house sauce and crispy onion.

Corn Ribs   \$12.00

Tender corn ribs glazed with butter and parmesan.

 Gluten free

 vegetarian

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

MENU

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www.mestizo.com.au

DESSERTS

Flan de Caramelo  **\$13.00**
Soft and creamy flan topped with golden caramel.

Tarta de Queso  **\$15.00**
Creamy cheesecake topped with berry sauce.

Churros **\$13.00**
*Fried churros with your choice of dipping sauce
(Caramel or Chocolate)*

Seasonal Ice Cream (1 Scoop) **\$ 6.00**
Ask our staff for today's flavour.

BEVERAGES

HOT DRINKS

Regular **\$ 5.50**
Large **\$ 6.00**

Cappuccino | Flat White | Latte | Mocha |
Piccolo | Chai Latte | Hot Chocolate |
Long Black

EXTRAS **+\$ 0.50**

Extra Shot | Decaf | Caramel | Vanilla |
Hazelnut

TEA **\$5.00**

English Breakfast
Spring Green
Peppermint
Earl Grey

MILK OPTIONS **+\$ 0.50**

Soy | Almond | Oat | Lactose Free

DIGESTIFS

Limoncello **\$10.00**
Sweet lemon liqueur, served ice-cold—refreshing and traditional.

Sambuca "Con Mosca" **\$12.00**
Anise liqueur with three coffee beans—aromatic and lightly sweet.

Grappa **\$14.00**
Aged grape-pomace spirit—bold, complex, the stylish way to close.

Amaretto Disaronno **\$11.00**
Almond-and-spice sweetness—ideal alongside dessert.

Barbadillo Pedro Xim **\$13.00**
Mahogany-hued sherry with lush raisin, plum & dark-chocolate notes over elegant oak.

Aguardiente Colombiano **\$12.00**
Classic anise spirit from the coffee lands—soft sweetness & lively character

Fernet con Cola **\$14.00**
Argentina's cult favourite: bitter-minty fernet topped with cola bubbles—an icon.

Carajillo **\$13.00**
Fresh espresso shaken with brandy; served hot or on the rocks.

Chilcano de Pisco **\$15.00**
Pisco, ginger ale, lime & a dash of Angostura—



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