Menu



MESTIZO

BAR & LATIN CUISINE

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A MODERN LATIN DINING EXPERIENCE

STARTERS · TO SHARE

Ceviche de Chicharrón — **$25.50**
Crispy pork belly, red onion, coriander and chilli,
served with green plantain chips.
Fresh • crispy • Latin flavour

Tropical mango ceviche — **$22.50**
Fresh mango, red onion, cucumber and coriander in a vibrant
mango leche de tigre with lime, orange and ají amarillo.
Add grilled prawns +$7.50

Bang Bang Prawns — **$25.50**
Six crispy prawns coated in our creamy, sweet and spicy Bang Bang sauce.
Creamy • crispy • a little kick

Mestizo Slider Duo — **$24.50**
Two mini brioche sliders: crispy chicharrón and crispy fried fish,
finished with mestizo special sause and fresh toppings.
Two flavours • one plate

Nachos & Guacamole — **$18.50**
Fresh guacamole served with crispy corn chips.

APPETIZERS

Ají de Gallina Empanadas — **$18.50**
Golden crispy empanadas filled with creamy Peruvian-style
ají de gallina chicken.

Colombian Empanadas (3 pcs) — **$18.50**
Traditional corn empanadas filled with your choice of seasoned
chicken or beef, served with chilli sauce.

Maduro Aborrajado — **$14.50**
Sweet ripe plantain stuffed with melted cheese.

Picanha Anticucho — **$20.50**
One 110g grilled picanha beef skewer served with mestizo's chimichurri,
Greek yoghurt and fresh dill.

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LATIN FLAVOURS, SYDNEY STYLE

MAIN COURSE

Grilled Salmon & Tropical Salad — **$40.00**
Pan-grilled salmon with rocket, mango, avocado, red onion and cucumber, finished with lime, olive oil and honey dressing.
Fresh • vibrant • perfect for summer

350g MB2+ Ribeye — **$53.00**
Premium 350g MB2+ ribeye grilled to your liking and served with mestizo's chimichurri.
Bold • juicy • steakhouse style

Guava & Tamarind Glazed Pork Belly — **$25.00**
Crispy pork belly glazed with a sweet and tangy guava & tamarind sauce, served on a banana leaf.
Sweet • tangy • irresistibly crispy

TACOS

Pork Belly Tacos (3 pcs) — **$22.50**
Crispy pork belly with chipotle mayo, slaw, pico de gallo and coriander mayo.

Birria Tacos (3 pcs) — **$23.50**
Corn tortillas filled with slow-cooked pulled beef, melted cheese, onion and coriander, served with consommé.

Fish Tacos (3 pcs) — **$22.50**
Crispy fish with chipotle mayo, slaw, pico de gallo and coriander mayo.

Chicken Tacos (3 pcs) — **$22.50**
Grilled chicken with chipotle mayo, slaw and mestizo's chimichurri.

Cauliflower Tacos (3 pcs) — **$22.50**
Crispy cauliflower with chipotle mayo, guacamole, slaw, pico de gallo and coriander mayo.
Vegetarian

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ROOTED IN LATIN AMERICA

PAELLAS

Please allow approximately 30 minutes cooking time.

Seafood Paella — **$56.00**
Fresh mussels, calamari, seasonal fish and prawns.

Chicken & Chorizo Paella — **$51.00**
Smoky Spanish chorizo and tender chicken.

Vegetarian Paella — **$43.00**
Seasonal vegetables.
Vegetarian

PLANTAIN BASED

Choose green plantain or ripe plantain.

Sambumbe — **$29.50**
Chicken thigh, mushrooms, red onion, house sauce and mozzarella cheese.

Costeño — **$32.00**
Pulled beef, cheese, crispy pork belly, chorizo and mestizo especial sauce.

Mexicano — **$29.50**
Pulled beef, cheese, beans, guacamole, pico de gallo, sour cream, nachos and jalapeños.

SIDES

Cassava Croquettes — **$8.50**
Crispy fried cassava croquettes.

Colombian Golden Potatoes — **$12.50**
Soft and creamy Andean potatoes from Colombia, served with mestizo especial sauce.

Broccolini — **$16.50**
Baby broccolini with mestizo especial sauce and crispy onion.

Corn Ribs — **$16.50**
Tender corn ribs glazed with butter and parmesan.

Melon & Serrano Salad — **$16.50**
Fresh melon, rocket, crispy Serrano ham, toasted sunflower seeds and feta, finished with lime, olive oil and honey dressing.
Fresh • sweet • salty • crunchy

KIDS

Under 12 years old.

Cheese Burger — **$15.50**
Grilled beef patty with melted cheese and tomato sauce. Served with chips.

Chicken Tenders (3 pcs) — **$15.50**
Crispy chicken strips with tomato sauce. Served with chips.

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SWEET ENDINGS & COFFEE

DESSERTS

Tarta de Queso — $22.50
Creamy cheesecake topped with berry sauce.

Churros — $13.50
Crispy golden dough sticks rolled in cinnamon sugar, served with warm chocolate sauce or dulce de leche.

Three Milk Cake — $13.50
Soft tres leches cake topped with whipped cream and fresh strawberries.

Panna Cotta de Guanábana — $13.50
Silky soursop panna cotta with a light, fresh tropical finish.
Silky • tropical • refreshing

Seasonal Ice Cream — $6.50
Ask our staff for today's flavour. One scoop.



BEVERAGES

Hot Drink — Small — $4.50
Cappuccino, Flat White, Latte, Mocha, Piccolo, Chai Latte, Hot Chocolate, Long Black or Matcha.

Hot Drink — Regular — $5.60
Cappuccino, Flat White, Latte, Mocha, Piccolo, Chai Latte, Hot Chocolate, Long Black or Matcha.

Tea — $5.10
English Breakfast, Spring Green, Peppermint or Earl Grey.

Extra coffie — $0.50
Extra shot, decaf, caramel, vanilla or hazelnut.

Milk Options — $0.50
Soy, almond, oat or lactose free.