





TORRENSVILLE

  **HOLA.CONDESA**  
**HOLACONDESA.COM.AU**

# SPARKLING

	<b>G</b>	<b>B</b>
The Lane Lois Blanc de Blancs Adelaide Hills	9	41
Chaffey Bros Funkelpunkt Eden Valley	11	50
Bird in Hand Sparkling Pinot Noir Adelaide Hills	12	52
Miguel Torres Santa Digna Estelado Rosé Chile		55
Mumm France		85

# ROSÉ

	<b>150ML</b>	<b>250ML</b>	<b>B</b>
Longview Nebbiolo Rosato Adelaide Hills	11	16	50
Casa da Passarella Rosado Portugal	9.5	14	43
d'Arenberg Stephanie the Gnome McLaren Vale	9	13	41
Whistler Dry As A Bone Barossa Valley			50
Triennes Nans-les-Pins France			48
'Roselito de Antidoto' Tinto Fino-Albillo Clarete Spain			60

# WHITE

	<b>150ML</b>	<b>250ML</b>	<b>B</b>
Wicks Sauvignon Blanc Adelaide Hills	8.5	12.5	38
Eidosela 'Charquiño' Albariño Spain	9	13	41
Giesen Sauvignon Blanc Marlborough NZ	8.5	12.5	38
Quinta do Ameal Loureiro Portugal	13	19.5	57
Shaw and Smith Sauvignon Blanc Adelaide Hills	12	18	54
Turon Chardonnay Adelaide Hills	12	18	54
Shut the Gate Fiano Clare Valley	11	16	50
Tatachilla Pinot Grigio McLaren Vale	9	13	41
Sons Of Eden Freya Riesling Barossa Valley	9.5	14	43
Mars Needs Moscato Clare Valley			38
Serra i Barceló 'Aucalá' Garnatxa Blanca Spain			60

# RED

	<b>150ML</b>	<b>250ML</b>	<b>B</b>
Ricca Terra Bullets Lagrein/Nero d'Avola	9	13	41
Chaffey Bros Pax Materina Grenache Barossa Valley	11	16	50
Alamos Malbec Argentina	9	13	41
Jericho GSM Adelaide Hills	11	16	50
First Drop Mothers Milk Shiraz Barossa Valley	9.5	14	43
Unico Zelo The Truffle Hound Nebbiolo Barbera Adelaide Hills	10	15	45
Ministry of Clouds Tempranillo Grenache McLaren Vale	10	15	45
Parker Estate Interloper Cab Malbec Coonawarra	8.5	12.5	38
Poggio Anima Montepulciano Italy	8.5	12.5	38
Coriole Cabernet Sauvignon McLaren Vale	9.5	14	43
Ventisquero Reserva Carmenere Chile	9.5	14	43
Bodegas Pirineos 'Principio' Moristel Spain			54
Biurko Gorri Tempranillo Joven Spain			45
Ministry of Clouds Shiraz McLaren Vale			45
Otellia Sangiovese Limestone Coast			50

# RED

	<b>150ML</b>	<b>250ML</b>	<b>B</b>
Lagarde Cabernet Sauvignon Argentina			55
Jericho Syrah Adelaide Hills			60
Henschke Keyneton Euphonium Shiraz Cabernet Merlot Barossa Valley			80

# HOUSE WINES

		<b>G</b>	<b>B</b>
Jock's Block Sparkling White Murraylands		6	27
	<b>150ML</b>	<b>250ML</b>	<b>B</b>
Jock's Block Classic Dry White Murraylands	6	9.5	27
Jock's Block Classic Dry Red Murraylands	6	9.5	27
Willow Point Rosé Murraylands	7	11	32
Willow Point Sauvignon Blanc Murraylands	7	11	32
Willow Point Chardonnay Murraylands	7	11	32
Willow Point Moscato Murraylands	7	11	32
Willow Point Shiraz Murraylands	7	11	32
Willow Point Cabernet Merlot Murraylands	7	11	32



Dos Equis Lager | 9  
Ocho Reales Ale | 9  
Ocho Reales Porter | 9  
Modelo Especial | 11  
Corona | 10  
Bohemia Lager | 10  
Alhambra | 12

**ASK STAFF  
ABOUT OUR  
TAP BEER**

## GIN & TONICS

### **Prohibition | 12**

Fevertree Indian tonic,  
dehydrated grapefruit and  
peppercorn

### **78 Degree | 13**

Fevertree Indian tonic,  
dehydrated pineapple and kiwi

### **Four Pillars | 13**

Fevertree Indian tonic,  
cilantro, lime

### **Seppeltsfield Barossa**

#### **House Gin | 12**

Fevertree Mediterranean tonic,  
olive, rosemary

### **Botanist | 14**

Fevertree Elderflower tonic,  
lemon zest, dehydrated  
strawberry

### **Aviation | 14**

Fevertree Elderflower tonic,  
apple, cinnamon

### **23rd Street | 12**

Fevertree Mediterranean tonic,  
dehydrated orange and basil



# COCKTAILS

## THE REGULARS

### Mojito | 14

Bacardi White Rum  
classic  
strawberry  
passionfruit

### Margarita | 14

Espolon Blanco Tequila  
classic  
jalapeño  
raspberry

### Caipirinha | 14

Sagatiba Cachaca  
classic  
strawberry  
kiwi

## OUR TWISTED STAFF SPECIALTIES

### Morgan's Margarita Shots | 9

Patron Citronge, lime, salt

### Bobby's Bloody

#### Mary/Maria | 14

vodka or tequila, tabasco,  
worcestershire, pepper,  
lime, tomato juice

### Georgia's Gin-Berry | 14

gin, raspberry, lime

### Lucy's Lychee Martini | 13

vodka, lychee, vermouth

### Chloe's Cherry Sour | 13

amaretto, lemon, sugar,  
egg white



# TEQUILA & MEZCALS

What's the difference between tequila and mezcal?

## TEQUILA

is only made from blue agave plants, produced using steam in industrial ovens and then distilling in copper pots. There's also some regional differences, much like we see with whiskey.

## MEZCAL

can be made from more than 30 different varieties of agave plant and is generally cooked in earthen pits filled with lava rocks, wood and charcoal before being distilled in clay pots.

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## TEQUILA

José Cuervo | 7.6  
Espolon Blanco | 7.8  
Espolon Reposado | 8.1  
Calle 23 Blanco | 11  
Calle 23 Reposado | 12  
Calle 23 Anejo | 13  
Patron Silver | 11.5  
Patron Anejo | 15  
Patron XO Café | 10  
Patron XO Café Dark | 10  
Patron Citronge | 8  
1800 Anejo | 12  
1800 Coconut | 10.5

## MEZCAL

Del Maguey Vida Blanco | 12  
Ilegal Reposado | 16  
Ilegal Joven | 14  
Derrumbes Zacatecas Joven | 16

TRY ONE OF OUR  
TASTING FLIGHTS!

Blanco – not aged

Reposado – aged in wood barrels up to 11 months

Anejo – aged in wood barrels minimum 12 months

Joven – mezcal bottled straight after distillation

# SPIRITS

We have a wide range of

**RUMS, VODKAS, Bourbons, WHISKIES, LIQUEURS,**  
Tequilas, **GINs, APERTIFS,** Brandies **AND PORT**

Ask staff for more information

## SANGRIA

**GLASS 9 | JUG 20**

### **Sparkling**

#### **White**

triple sec  
brandy  
passionfruit  
kiwi

#### **Rosé**

triple sec  
brandy  
apple  
strawberry  
soda

### **Red**

brandy  
triple sec  
orange  
cinnamon-clove  
syrup  
dry ginger ale



## NON ALCOHOLIC

### **Jarritos | 5**

pineapple  
lime  
guava  
mandarin

### **Kombucha | 5.5**

ginger lemon  
raspberry lemonade  
cherry plum

### **Craft sodas | 6**

strawberry mint  
honey basil

### **Mock-ito | 8**

classic  
passionfruit  
kiwi

# LEARN SPANISH WITH US

**Hola**

**¿Qué pasa!**

**¿Cómo estás?**

**Uno cervesa por favour**

**Uno más por favour**

**Gracias**

**Mucho gusto**

**¿De dónde eres?**

**Buenas noches**

**Hasta la vista (baby)**

**Te Amo**

**Buenas Días**

Hello

What's up!

How are you?

1 beer please

1 more please

Thank you

Nice to meet you

Where are you from?

Good evening

Bye!

I love you

Good morning

¡!  
**SPICE UP  
YOUR LIFE**  
!!

## **HOT SAUCE GUIDE**

Cholula Salsa Picante 🌶️

Jalapeño Hot Sauce 🌶️🌶️

Chipotle Hot Sauce 🌶️🌶️

Habanero Hot Sauce 🌶️🌶️🌶️



# CONDESA

TORRENSVILLE

La Condesa is a beautiful bohemian district within Mexico City. The streets are lined with trees, stunning Art Deco buildings and a bounty of hip and arty boutiques, restaurants and cafes. From cosy and charming bookshops during the day to dancing in the streets at night, you will fall in love with the place. Condesa Torrensville is a new take on traditional Mexican food, encapsulating the essence and flavours of the beloved Mexican streets. Our menu is made for sharing but even if flying solo, we have an extensive list of tequilas and mezcals to keep you company.

**Head Chef Ashley Nguyen** was born in Australia and completed his apprenticeship at Zapata's Mexican (North Adelaide). He has twice won Best Mexican Restaurant in South Australia at Viva Zapata's (Semaphore) and Mexican Society (Chinatown) in his career as Head Chef since then. Born to Vietnamese/French and Irish parents, Ashley shows you can excel with any cuisine no matter your background, through passion and dedication. Living by the motto "food is everything" he has taken every opportunity to develop his culinary skills and knowledge of Mexican cuisine – allowing us to serve you some of the most authentic and modern Mexican dishes in Adelaide.

¡SALUD!