



CONDESA

TORRENSVILLE

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ENTRÉES

HIBISCUS KINGFISH CEVICHE I 16

lime, hibiscus glaze, jalapeños, tomato, Spanish onion, bonito flake, pickled daikon, cilantro pesto (GF)

GUACAMOLE I 11

avocado, plantains, totopos, smoked heirloom tomato, roasted pepitas (GF)(VE)

NACHOS VEGETARIAN (GF)(V) I 18 PORK CARNITAS I 18

totopos, queso, dry aged ricotta, chipotle crema, pico de gallo, smoked corn, cilantro, hoisin and guajillo sauce, black beans

SMOKED CHARGRILLED ELOTE I 10

chipotle mayonesa, lime chilli parmesan (GF)(V)

WILD MUSHROOM TOSTADA I 10

wild mushrooms, carrot, tinga sauce, crema, black bean puree, dry aged ricotta (GF)(V)

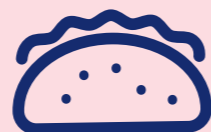
CRISPY FRIED CHICKEN WINGS I 17

watermelon snow pea tendrils salad, valentino mayo, pickled mixed cabbage (GF)

LOCO FRIES VEGETARIAN (GF)(V) I 15 CHILLI CON CARNE (GF) I 15

fries topped with lime and chilli salt, queso, pico de gallo, guacamole, crema, black beans, hoisin and guajillo sauce

(GF) Gluten Free (V) Vegetarian (VE) Vegan



TACOS BURRITOS QUESADILLAS AND MORE !!

CAULIFLOWER FRITO TACO I 7

pico de gallo, vegan mayonesa, lettuce, greens (GF)(VE)

CHICKEN TINGA TACO I 8

marinated chicken, lime crema, mango salsa, lettuce, crispy skin flakes (GF)

SOFTSHELL CRAB TACO I 10

lettuce, soybean and habenero mayonesa, pico de gallo (GF)

PORK CARNITAS TACO I 9

slow roasted pork shoulder, crispy pork rind, lettuce, cherry salsa, chipotle tamarind reduction (GF)

SQUASH FLOWER QUESADILLA I 13

squash, cheese, carrot tinga, dry aged ricotta, lime crema, black beans, pico de gallo (V)

CHORIZO AND BEEF CHEEK QUESADILLA I 14

slow cooked beef cheek, Spanish chorizo, egmont cheese, chipotle crema, dry aged ricotta, pico de gallo

BURRITO BOWL OR WRAP VEGETARIAN (GF)(V) I 16 PORK (GF) I 16

lettuce, red rice, sour cream, guacamole, black beans, cheese, pico de gallo, smoked corn, chipotle mayonesa

MAINS

ROASTED CHICKEN MOLE

SML 13 I LGE 26

heirloom carrot puree, cilantro, jalapeños, roast pepitas, charred cucumber and lime (GF)

16-HOUR BEEF CHEEK FAJITAS

SML 14 I LGE 27

black beans, red rice, pickled mixed cabbage, pico de gallo, cilantro, pomegranate avocado salad, flour tortilla

CHARGRILLED ANCHO CHILE OCTOPUS

SML 19 I LGE 32.5

sous vide octopus tentacles, basil pesto, salsa fresca, ancho chile dressing (GF)

ANNATTO SMOKED PORK RIBS

SML 19 I LGE 30.5

red rice, black beans, chipotle bourbon BBQ sauce, poblano coleslaw, pico de gallo (GF)

PORK CARNITAS ENCHILADAS

SML 15.5 I LGE 26.5

salsa de tomato sauce, lime crema, dry aged ricotta, greens, pico de gallo, egmont cheese (GF)

SMOKED CAULIFLOWER BLACK BEAN ENCHILADAS I SML 13.5 I LGE 22.5

poblano tomatillo sauce, lime crema, dry aged ricotta, pico de gallo, epazote, greens (GF)(V)

EGGPLANT FRITO I SML 12 I LGE 24

roasted capsicum sauce, epazote, greens (GF)(VE)

CHILLI
GUIDE

hoisin and guajillo = sweet & spicy
habenero mayo = hot
chipotle = mild smokey
ancho chile = medium



LEARN SPANISH WITH US

pico de gallo = salsa
totopos = tortilla chips
carnitas = "little meats"
cajeta = caramel
elote = corn cob

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**FEEL LIKE A CLASSIC PUB MEAL?
ASK STAFF FOR THE MENU**

POSTRES

(desserts)

HORCHATA PANNA COTTA I 11

coconut, vanilla, Mexican chocolate, edible flowers, cocoa crumb, roasted almond, candied strawberry (VE)

HOUSE MADE CHURROS I 11

orange powdered sugar, cajeta, vanilla ice-cream, Mexican chocolate, edible flowers (GF)(V)

ELOTE CAKE I 11

vanilla cream, edible flowers, lemon balm, pistachio praline crumb (GF)(V)

CAN'T DECIDE?

try our
Fiesta Banquet
\$45PP I MINIMUM 2 PEOPLE

ENTRÉE

**SMOKED CHARGRILLED ELOTE
GUACAMOLE
WILD MUSHROOM TOSTADA**

TACO

choose one

**CAULIFLOWER FRITO TACO
CHICKEN TINGA TACO
SOFTSHELL CRAB TACO
PORK CARNITAS TACO**

MAIN

**16-HOUR BEEF CHEEK FAJITAS
ROASTED CHICKEN MOLE
PORK CARNITAS OR VEG ENCHILADAS**

DESSERT

ELOTE CAKE