



TORRENSVILLE

BOTANAS

PRAWN CEVICHE I 16.5

lime cured SA prawn cutlets, jalapeño, Spanish onion, cilantro, beach banana, hibiscus tamarindo reduction (GF)

GUACAMOLE I 12

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

NACHOS VEGETARIAN (GF)(V) I 18 PORK CARNITAS I 19

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

SMOKED CHARGRILLED ELOTE I 11

Mexican chocolate coffee bean mayonesa, lime chilli parmesan (V)(GF)

WILD MUSHROOM TOSTADA I 10

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

CRISPY FRIED CHICKEN WINGS I 17.5

watermelon salad, valentino mayo, pickled mixed cabbage (GF)

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

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

ENSALADA MEXICANA I 14.5

mixed herb, cherry tomato, chile New Mexico, smoked almond, crispy tortilla, lime jalapeño dressing (VE)(GF)



TACOS BURRITOS QUESADILLAS AND MORE

JACKFRUIT TACO I 8.5

pickled carrot, guacamole, pico de gallo, vegan mayonesa, cilantro (VE)(GF)

CHICKEN TINGA TACO I 8.5

marinated chicken, lime crema, guacamole, pico de gallo, mixed herbs (GF)

BAJA FISH TACO I 9.5

pickled red cabbage, lettuce, habanero mayo, pico de gallo

PORK CARNITAS TACO I 9.5

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

CITRUS SOY DUCK TACO I 8.5

marinated pulled duck leg, orange soy glaze, charred fennel, pico de gallo (GF)

SQUASH FLOWER QUESADILLA I 14

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

CHORIZO AND BEEF CHEEK QUESADILLA I 15

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 17

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

COMIDAS

POLLO ASADO I SML 15 I REG 26

chicken leg fillet, heirloom carrot, cilantro, burnt cucumber, charred chile salsa, chimichurri, smoked almond, lime (GF)

16-HOUR BEEF CHEEK FAJITAS SML 16 I REG 27

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

CHARGRILLED ANCHO CHILE OCTOPUS SML 19 I REG 32.5

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

ANNATTO SMOKED PORK RIBS SML 19.5 I REG 31

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

PORK CARNITAS ENCHILADAS SML 16 I REG 27

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

SMOKED CAULIFLOWER BLACK BEAN ENCHILADAS I SML 14 I REG 23

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

SMOKED CORN LA ESFERA SML 12.5 I REG 24.5

roasted capsicum sauce, crema, black bean purée, cilantro (V)(GF)

MEXICAN NOT
YOUR THING?

Ask staff for our
Pub Classics Menu

HOLA.CONDESA
HOLA.CONDESA.COM.AU

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

POSTRES

BANANA CHOCOLATE XO MOUSSE I 11

cocoa crumb, roasted almond, plantain, cajeta, strawberry, viola flower (V)

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)

OUR MENU IS MADE
FOR SHARING!

CAN'T DECIDE?

try our
Fiesta Banquet
FOR THE WHOLE TABLE I \$45PP

ENTRÉE

SMOKED CHARGRILLED ELOTE
GUACAMOLE
WILD MUSHROOM TOSTADA

TACO

choose one

JACKFRUIT TACO
CHICKEN TINGA TACO
BAJA FISH TACO
PORK CARNITAS TACO
CITRUS DUCK TACO

MAIN

16-HOUR BEEF CHEEK FAJITAS
POLLO ASADO
PORK CARNITAS OR VEG ENCHILADAS

DESSERT

ELOTE CAKE