



A proudly South Australian, family-owned business.



# 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.

# SPARKLING

	<b>G</b>	<b>B</b>
Jock's Block Sparkling White Murraylands	6.5	29
Devil's Corner Tasmania	10	44
Bird in Hand Australia	12	50
Varichon & Clerc Sparkling Blanc de Blancs 200ml France	10	
Mumm Cordon Rouge Sparkling Chardonnay Pinot Noir France		85
Pauletts Trillians Sparkling Red 200ml Clare Valley	10	

# ROSÉ

	<b>150ML</b>	<b>250ML</b>	<b>B</b>
Willow Point Murraylands	7.5	11	32
Nepenthe Altitude Adelaide Hills	9	13.5	40
Estandon Provence, France	11	16.5	48
Turkey Flat Barossa Valley	11	16.5	48

# WHITE

	<b>150ML</b>	<b>250ML</b>	<b>B</b>
Jock's Block White Blend Murraylands	6.5	10	29
Willow Point Sauvignon Blanc Murraylands	7.5	11	32
Wicks Estate Sauvignon Blanc Adelaide Hills	8.5	13	36
Giesen Sauvignon Blanc Marlborough, NZ	9	13.5	40
Shaw and Smith Sauvignon Blanc Adelaide Hills	12.5	18.5	54
Willow Point Chardonnay Murraylands	7.5	11	32
O'Leary Walker Chardonnay Adelaide Hills	11	16.5	48
Willow Point Moscato Murraylands	7.5	11	32
Tatachilla Little by Little Pinot Grigio South Australia	8	12	34
Paracombe Grüner V5 Grüner Veltliner Blend Adelaide Hills	9.5	14.5	42
Rieslingfreak #4 Riesling Eden Valley	11.5	17.5	50
Vickery Eden Valley Riesling Eden Valley			44

# RED

	<b>150ML</b>	<b>250ML</b>	<b>B</b>
Jock's Block Red Blend Murraylands	6.5	10	29
Willow Point Shiraz Murraylands	7.5	11	32
Hentley Farm Villain & Vixen Shiraz Barossa Valley	10.5	15.5	46
First Drop Mother's Milk Shiraz Barossa Valley	11	16.5	48
Willow Point Cabernet Merlot Murraylands	7.5	11	32
Zema Estate Cabernet Sauvignon Coonawarra	11.5	17.5	50
Tomich Hill Pinot Noir Adelaide Hills	9	13.5	40
Kilikanoon Killerman's Run GSM Clare Valley	10	15	44
Chaffey Bros Tempranillo Garnacha Graciano Barossa Valley	10.5	15.5	46
Mike Press Shiraz Adelaide Hills			34
Tide Chaser by Shottesbrooke Cabernet Sauvignon Langhorne Creek			36
Paxton Queen of the Hive Shiraz Tempranillo Grenache McLaren Vale			44

# PREMIUM RED

B

Sons of Eden Zephyrus Shiraz  
Barossa Valley

70

Henschke Keyneton Euphonium Shiraz Cabernet  
Barossa Valley

75

Kaesler The Bogan Shiraz  
Barossa Valley

75

# SANGRIA

## GLASS 10 | JUG 25

### Sparkling White

triple sec  
brandy  
passionfruit

### Rosé

triple sec  
brandy  
apple  
strawberry  
soda

### Red

brandy  
triple sec  
orange  
cinnamon-clove syrup  
dry ginger ale



# COCKTAILS

## MEXICAN

### Mojito | 17

Bacardi white rum (classic, mango or coconut)

### Margarita | 17

Espolon Blanco Tequila (classic, jalapeño or raspberry)

### Caipirinha | 17

Santuário Cachaca (classic, strawberry or mango)

### Palmoa | 18

Patron Silver, Patrón Citrónge, grapefruit, lime

## OUR SPECIALTIES

### Pina Colada | 16

white rum, coconut, pineapple, lime

### Tequila Sunset | 17

coconut tequila, mango, raspberry, soda

### Espresso Martini | 17

Ketel One vodka, espresso, Kahlua

### Raspberry Gimlet | 17

gin, raspberry, lime

### Green Envy | 17

Midori, vodka, Bacardi, lemonade

### Purple Haze | 17

vodka, gin, blue curacao, grenadine, lemon juice, soda

## NON ALCOHOLIC

### Jarritos | 5

pineapple  
lime  
guava  
mandarin

### Kombucha | 5.5

ginger lemon  
raspberry lemonade  
cherry plum

### Craft sodas | 6

strawberry mint  
passionfruit lime

### Mock-ito | 8

classic  
mango



# 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.

---

## TEQUILA

José Cuervo  
Espolon Blanco  
Espolon Reposado  
Don Julio Blanco  
Don Julio Reposado  
Calle 23 Blanco  
Calle 23 Reposado  
Calle 23 Anejo  
Patron Silver  
Patron Anejo  
Patron XO Café  
Patron Reposado  
Patron Citronge  
1800 Anejo  
1800 Coconut

## MEZCAL

Del Maguey Vida Blanco  
Ilegal Reposado  
Ilegal Joven  
Derrumbes Zacatecas Joven

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



## GIN

### **Aviation | 16**

Fever-tree elderflower tonic,  
apple, cinnamon

### **78 Degrees | 14**

Fever-tree Indian tonic,  
dehydrated pineapple and lime

### **23rd Street | 15**

Fever-tree Mediterranean tonic,  
dehydrated orange

### **Never Never Juniper Freak | 19**

Fever-tree Mediterranean tonic,  
orange, rosemary



# LEARN SPANISH WITH US

¡Hola!

Hello!

¿Qué pasa?

What's up!

¿Cómo estás?

How are you?

Una cerveza por favor

1 beer please

Uno más por favor

1 more please

¡Gracias!

Thank you

Mucho gusto

Nice to meet you

¿De dónde eres?

Where are you from?

Buenas noches

Good evening

Hasta la vista (baby)

Bye!

Te Amo / Te Quiero

I love you

Buenas Días

Good morning

¡!  
SPICE UP  
YOUR LIFE  
'!'

## HOT SAUCE GUIDE

Cholula Salsa Picante 🌶️

Tapatio Hot Sauce 🌶️

Jalapeño Hot Sauce 🌶️🌶️

Chipotle Hot Sauce 🌶️🌶️

Habanero Hot Sauce 🌶️🌶️🌶️

