

## ◆◆ SMALL PLATES & STARTERS ◆◆

JALAPEÑO PICKLES	5
TOTOPOS	10
Hand cut, batch fried, organic white corn chips with home made salsas	
GUACAMOLE	12
With totopos and Pico de Gallo	
SOPA DE TORTILLA	15
Roast tomato, guajillo chili chicken broth with avocado, crema and crispy blue corn strips	
Highly Recommended	
CEVICHE	22
Rockling, avocado and ruby grapefruit served with blue corn totopos	
COSTRA DE CARNITAS 2 PER SERVE	14
Slow cooked pork shoulder with blackbeans and slaw on bite sized, cheese crust tortilla	
JALAPEÑOS RELLENOS	7.5 EACH
Panko crumbed, cheese stuffed jalapeños	
CHULETA DE CORDERO	11 EACH
Rustic long bone lamb cultlets with sesame ancho rub	
COSTILLAS	22
Slow cooked Chipotle Tamarind Pork ribs	
TOSTADITAS DE JAIBA 3 PER SERVE	25
House Speciality! Spanner Crab, corn and avocado on a bite sized crispy tortilla	
NACHOS DE CALABAZA	20
Vegetarian Nachos at its best! Arbol chili roasted pumpkin, three cheeses and totopos, topped with Salsa Ranchera	

## CHILAQUILES

*IN MEXICO THIS WOULD BE BREAKFAST. AT RADIO MEXICO THESE ARE OUR NACHOS*

BARBACOA DE RES	20
Slow cooked ancho chili beef with iceberg lettuce and crema	
VERDE	20
Green Tomatillo Salsa with Shredded Chicken, queso fresco	
PICOSO	18
Spicy Red Arbol Chili based red sauce with Guacamole and crema	
ROJO	18
Mild Roast Tomato Salsa with Blackbeans, Guacamole and Crema	

RADIO MEXICO CAJETA		FRESAS	15
CARAMEL PECAN TART	15	Mascerated Strawberries served with our own house made Crema and a raw sugar merengue	
Goats Milk Caramel and toasted Pecan Tart		CAJETA CARAMEL SUNDAE	12
MEZCAL MOUSSE TART	15	Coconut Icecream with homemade Goats Milk Caramel and Toasted Coconut	
Dark Chocolate Mousse with a hint of smoky Mezcal, Jamaica Flower and Grapefruit jelly with Elderflower cream			

## LARGER PLATES

PORK BELLY AL PASTOR	28
Oven roasted free range Pork Belly with charred Pineapple Salsa, served with green rice	
POLLO VERDE	24
Shredded Roasted Chicken and Poblano Peppers in a green sauce with home made crema, served with green rice	
ENCHILADA DE RES	24
Mezcal marinated slow cooked Beef wrapped in tortillas and baked in the oven, topped with herb salad and house made crema	
ROAST CHICKEN	24
Free range Chicken Maryland, cooked and served in its own mushroom and jalapeño broth, with green rice	

## VEGETARIAN

JICAMA Y JALAPEÑO	10	FRIJOLES MEXICANOS	10
Raw salad of the quintessential Mexican Root Vegetable: with lime, chili salt and jalapeño		Our slow cooked black beans, served with Salsa Ranchera and queso fresco	
ESCABECHE	10	CALABAZA Y QUINOA	18
Pickled vegetables, highly recommended!		Arbol chili roasted Pumpkin with Quinoa, Black bean, herbs and goats curd	
PAPAS PICANTES	10	SLAW	12
Crispy Potatoes with Guajillo Chili salsa, sesame and mayo		Classic Mexican Cabbage Salad	

## ON THE SIDE

ARROZ VERDE	SML 3/LGE 5	HOME MADE TABLE SALSAS	2 EACH
Green Rice		Guajillo: (garlic & onion free)	
WARMED TORTILLAS	4	Verde: (green - tomatillo)	
4 per serve		Roja: (red - chili arbol)	
TOP UP TOTOPOS	SML 5 /LGE 7	Ranchera: (roast tomato salsa)	
GUACAMOLE	6	Chipotle: (smoky & slightly sweet)	
PICO DE GALLO	2.5	Habanero Extra: (extra hot)	
Fresh Tomato Salsa		Crema: (home made sour cream)	
		Habanero Hot Sauce: Complimentary	

## SWEETS

CAFÉ DE OLLA	4
Slightly sweetened spiced Mexican black coffee	
CAFÉ MEXICANO	12
With a shot of Tequila	
CHILLI HOT CHOCOLATE	10
Dark chocolate ganache whisked into warmed milk with a dob of elderflower cream & a sprinkle of chili, biscuit on the side	
AFTER DINNER TIPPLES	
Ask your waiter for our Special Menu of recommended Agave Spirits, Digestifs and Coffee Cocktails	

ADD A SHOT OF KAHUA ON THE SIDE \$+8

## AFTER DINNER DRINKS

SEE PHOTOS OF EVERY DISH!

SCAN THE QR CODE WITH YOUR PHONE CAMERA. NO APP REQUIRED.



FROM THE

# TAQUERIA

BBQ PORK BELLY 8.5	8.5	BAJA
Radio Mexico Favourite our twist on the Mexico City classic, 'Tacos al Pastor'. Featuring pork crackling and pineapple		Beer Battered Fish, Chipotle Pico de Gallo and slaw
CARNE ASADA 8.5	8.5	PESCADO DE LA CASA
BBQ Hanger Steak, Arbol and Avocado Salsas, crema, cheese		Grilled Rockling, Black Bean, avocado and pickled cabbage
BARBACOA 8.5	8	TOFU Y FLOR DE JAMAICA
Slow cooked lamb shoulder, red cabbage, tomatillo and crema		Guajillo Marinated Tofu with Hibiscus flower and avocado
COCHINITA PIBIL 8.5	8	HONGOS
Slow Cooked Pibil Pork with Frijoles, red onion and jalapeño pickles		Ancho roasted Mixed Mushrooms and crema poblano
POLLO 8.5	8	CALABAZA
BBQ Chicken, Pico de Gallo, Iceberg and Avocado Salsa		Spicy Roasted Pumpkin and Corn with goats curd and pepitas
		FRIJOLE
		Black Bean, pickled jalapeño, avocado, Pico de Gallo

## TACO-NO-TACO

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Bowl of Beans, Slaw, Guacamole and Salsas with your choice of Grilled Fish, Pulled Pork, Pulled Lamb, Grilled Chicken or Pumpkin

\$22

## TACOS DELUXE

### CALLO DE HACHA

SCALLOP with garlic butter, Pork Crackling, pickled cabbage, habanero crema on blue corn tortilla

### CAMARON

PRAWN with Chipotle, Tomatillo and Slaw on blue corn tortilla

9.5 EACH

## QUESADILLAS

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PAPAS Y CHORIZO  
Potato, chorizo & cheese

PUERCO  
Pulled pork, jalapeños, pickled onions and cheese

NOPAL  
Cactus, black bean, queso

2 PER SERVE<sup>14</sup>

ALL DAY  
SUNDAY

EL JEFE BEER JUGS

\$20

## OUR FAVOURITE VIRGIN DRINKS

ALL MADE FROM SCRATCH IN HOUSE, SERVED TALL ON ICE

CAJETA CARAMEL MILKSHAKE	7.5
CAJETA CARAMEL ICED COFFEE	8.5
SANGRITA, HOUSE RECIPE SPICED	7.5
TOMATO JUICE	
JAMAICA ICED HIBISCUS TEA	7
HOME-MADE LEMONADE	7

## ELOTES

2 PER SERVE

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CORN ON THE COB  
street style. Chargrilled with mayo, cheese, chili salt & lime

9.5