

Not Tacos

Our kitchen's inspired snacks and sharing plates to get things rolling.

Chips and Guac	15
Fresh Guacamole + Warm Chips + Radish	
Esquites	16
Charred Corn + Queso + Doritos + Mayo	
¡Tomates!	19
Fermented Tomatoes + Pumpkin Sikil Pak + Black Olive + Herbs	
Watermelon Tostaditas	21
Compressed Melon + Avocado + Arbol Oil + Toasted Sesame	
Hot Wings	23
Frank's + Blue Cheese + Carrots & Celery	
Nuggets	24
Saltwater Crocodile + Passionfruit Sweet 'n Sour	
Charcoal Garlic Prawns	24
Jumbo Tiger Prawns + Ranchero + Lemon	
Seared Scallops	26
Smoked Corn Puree + Chorizo + Coriander	
Ceviche del Dia	MP
Local catch with today's fresh flavours.	
Mud Crab	27
Crispy Soft Shell + Mango Gel + Caviar Tartare + Salsa Picante	
Nachos	32
Corn Totopos + Gangsta Cheese Sauce + All The Good Stuff <i>Choose: Pork, Beef, Chicken, Vego or Vegan</i>	
Cochinita Pibil	42
Slow-cooked Achiote Pork + Banana Leaf + Pineapple + 'Crack' Sauce + Chicharrons + Tortillas	
Carne Asada Fajitas	49
350g 'Centre-Cut' Sirloin + Coffee Rub + <i>Sizzling Onions</i> + Chili & Garlic Crunch + Tortillas	

Tacos

We recommend choosing *three per person*.
Our corn tortillas are non-GMO, Gluten-Free &
Wholegrain.

El Vegano	9
Habañero Split Peas + Mango + Papadam	
Frijoles	9
Black Bean Refritos + Esquites + Queso	
Quesadilla	9
Zucchini + Oregano + Mushroom + Crema	
KFH	10
Halloumi + Kim Chi + Korean BBQ	
Carne Guisada	11
Beef Chuck + Salsa Negra + Mushroom	
Chicharron <i>BLT</i>	12
Pork Belly + Tomato + Iceberg + Ranchero	
Baja Fish	12
Barramundi + Cabbage + Green Chili Mayo	
Pollo a la Plancha (2pc)	23
Chicken + Queso + Capsicum + Salsa Verde	

THE MEXICAN PORT DOUGLAS

Feed Me

Allow us to create a meal for you with
all our classic favourites..

Tequila Shot
Watermelon Tostadita
Baja Fish Taco
Nachos
Cochinita Pibil
Warm Tortillas
49

Veg/vegan option available.
(This menu is for everybody or nobody)

We are unable to accommodate alterations to our dishes.
We do not list all ingredients, please inform us of any allergies.