




EL REY

YOUR LOCAL CANTINA



ENTREES

TOTOPOS CON GUACAMOLE gf, ve Tortilla chips served with guacamole & salsa roja	18
CORN RIBS (4) gf Charred corn ribs tossed in spicy glaze topped with chipotle aioli, queso fresco & coriander	14
RED TUNA CEVICHE gf Red tuna sashimi with cucumber, onion, avocado, citrus soy sauce & sesame seeds	28
CAMARON ACAPULCO TOSTADA (4) Black tiger prawns, smoky, spicy tomato sauce, cucumber, pico de gallo & avocado	25
MEZCAL BURNT BUTTER SCALLOPS (4) Seared scallops in a mezcal burnt butter on a creamy butter bean puree topped with a crispy chorizo crumb	32
QUESO FUNDIDO Fondant cheese with white wine topped with matcha oil & your choice of mushroom or chorizo. Served with pico de gallo, salsa roja & flour tortillas	25
CHORIZO CROQUETAS (4) Chorizo and cheese in a fluffy potato croquette lightly crumbed served with jalapeno aioli, sesame seeds	18
CHIMICHANGAS (6) gf Hand rolled corn tortillas filled with patatas, flash fried, topped with avocado mousse, salsa roja, sour cream, queso fresco & matcha oil	18
NACHOS DEL REY gf  Pulled beef, chorizo, pico de gallo, guacamole, cheese & sour cream. Hongos option (v) Add prawns + \$8	30

gf - gluten free*

gfo - gluten free option*

ve - vegan*

* by ingredient

For all dietary requirements, please speak to our staff.
10% Surcharge on Sundays & 15% on public holidays

TACOS




BAJA PESCADO gfo	8
Blue corn battered barramundi, pico, mixed cabbage, pickled onion & chipotle aioli	
BAJA CANGREJO gfo	9
Crispy soft shell crab, slaw, pico, coriander & pickled onion	
CHIMMI CHORIZO gf	9
Chorizo, crispy cheese, chimmi churri & avocado mousse	
GRILLED HALLOUMI	8
Grilled halloumi, beans, pico de gallo & macha salsa	
HONGOS gf	8
Seasonal mushrooms, macha oil, crispy cheese & coriander	
BIRRIA (X3) gfo 🌶️	26
Slow cooked birria beef, crispy cheese, salsa roja, spanish onion & coriander	

QUESADILLAS

CAMARON QUESADILLA	26
Prawns, queso, guajillo oil, grilled in a flour tortilla topped with chipotle aioli	
POLLO QUESADILLA	24
Slow cooked chicken, queso, grilled in a flour tortilla served with salsa verde	
HONGOS QUESADILLA	24
Seasonal mushrooms, salsa macha, salsa roja, queso, grilled in a flour tortilla	

MAINS GREAT TO SHARE!

ESQUITES CON CAMARON gf	40
Pan-fried pascilla oil tiger prawns served on a bed of warm corn & queso with chipotle aioli, avocado mousse, coriander, served with warm tortillas (6)	
POLLO ALAMBRE gf	35
Panfried chicken breast with mix mushroom, capsicum and spanish onion cooked in guajillo oil & citrus sauce served with pico de gallo and beans from the pot, served with warm tortillas (6)	
BEEF BARBACOA gf 	38
8-hour slow-cooked beef in-house marinade, served with black beans, salsa roja & pico de gallo, served with warm tortillas (6)	
ENCHILADA POTOSINAS (3) gf	28
Corn tortillas filled with cheese and patatas, topped with warm guajillo oil, crema, queso fresco, avocado, red pickled onion & coriander	
CARNE ASADA gf	42
400g Beef flank served medium rare with chimichurri, & a creamy white bean puree	
PORK RIBS gf	40
Twice cooked pork ribs with chipotle bbq glaze served with charred corn & cabbage slaw dressed in a jalapeno aioli	
CHARGRILLED MACHA HALLOUMI gf	28
Halloumi, broccoli & patatas bravas, salsa macha, served with warm tortillas (6)	

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SIDES

PEPINO SALAD gf	10
Thinly sliced cucumber, tossed in a ginger, orange & soy dressing on a bed of leafy greens	
MEXICAN SLAW	10
charred corn and cabbage slaw dressed in a jalapeno aioli	
PATATAS BRAVAS	10
Crispy potatoes tossed in spanish spices served with chipotle aioli	
BROCCOLINI BLANCHED	8
Blanched dressing in lemon juice and olive oil	
SALSA	3ea
Roja, Macha, Verde, Habanero, Chipotle aioli, Jalapeno aioli	
BEANS FROM THE POT	3
WARM TORTILLAS (5)	4

POSTRES

CHURRO SANDWICH	20
Churro bun, ice cream, chocolate & dulce de leche	
CHOCOLATE BROWNIE	15
Baked Collective's famous chocolate brownie warmed with ice cream & dulce de leche	
CHURRITOS CON DULCHE DE LECHE	15
SORBET DEL REYS Ask our staff for the flavour of the week	14
Sorbet, seasonal berries, drizzled in mezcal sauce	
MEXICAN AFFOGATO	18
Kahlua, burnt caramel ice cream, churritos	

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TEQUILA

Don Julio Blanco	13
1800 Silver	10
Patron Silver	12
818 Blanco	14
Herradura Plata	12
Don Julio Reposado	15
1800 Reposado	11
Patron Reposado	13
Herradura Reposado	13
Don Julio Anejo	17
1800 Anejo	12
Patron Anejo	15
Herradura Anejo	15
1800 Coconut	10

MEZCAL

Monete Alban	9
Scorpion Reposado	11

SPIRITS

Stolichnaya	9
Belvedere	13
Tanqueray	11
Angostura Reserva Blanco	8
Kraken Spiced Rum	10
Canadian Club	9
Jack Daniels Black Label	9
Johnnie Walker Red Label	9
Monkey Shoulder	10
Aperol	8
St Germain Elderflower	10
Malibu	8
Kahlúa	8



MARGARITAS

CLASSIC

1800 blanco tequila, triple sec, lime, agave
Upgrade to cadillac using Reposado for +\$5

18



JALAPENO

House infused jalapeno 1800 blanco tequila,
triple sec, lime, agave

20



PEACH & APEROL

1800 blanco tequila, aperol, lime, agave, peach puree

20



COCONUT

1800 coconut tequila, lime, agave

20



STRAWBERRY & BASIL

1800 Blanco tequila, triple sec, fresh strawberry,
house infused basil simple syrup, lime juice

20



SPICY SENORITA

House infused jalapeno 1800 blanco tequila, triple,
lime juice, house mango syrup

20



SMOKY PINEAPPLE MEZCAL

Alban mezcal tequila, triple sec, lime juice, pineapple
juice, agave

20



THYME & GRAPEFRUIT

Patron blanco tequila, triple sec, grapefruit juice,
lemon juice, house infused thyme simple syrup
Served on the rocks in a mini patron bottle

22



COCKTAILS

SPRING FLING

Stoli vanilla vodka, peach schnapps, passionfruit syrup, lime juice sparkling wine & popping pearls.



RASPBERRY KISS

Tanqueray gin, chambord, lime, house made raspberry syrup, egg whites, topped with persian fairy floss



LEMON MERTINI

Vanilla vodka, Limoncello, lemon juice, agave, egg whites



MOJITO

Beenleigh white rum, fresh mint, lime juice, agave



CARTEL NEGRONI

1800 Reposado, sweet vermouth, campari served with a twist of orange peel



ELDERFLOWER & GIN SPRITZER

Elderflower liqueur, gordons gin, cucumber ribbon topped with sparkling water



ESPRESSO MARTINI

Your choice of classic or salted caramel
Stoli vodka, kahlua, agave, cold pressed espresso



SOUR

With your choice of Mezcal, Amaretto or Whiskey



WINE

NV Blanc de Blanc Palmetto Wine Co, Murray Darling, SA	10 / 47
NV Yellow Label Brut Veuve Cliquot, Remis, Fr	130
2021 Pinot Grigio Alpha Box & Dice, Adelaide Hills, SA	12 / 49
2018 Sauvignon Blanc, Alpha Box & Dice, Adelaide Hills, SA	12 / 45
2022 Rosé Alpha Box & Dice, Langhorne Creek, SA	12 / 50
2021 Grenache Alpha Box & Dice, McLaren Vale, SA	13 / 51
2016 Shiraz Palmetto Wine Co, Barossa Valley, SA	14 / 55

BEER

Tecate	8
Dos Equis	10
Corona Extra	10
Pacifico Clara	12
Corona Cero 0%	9

MOCKTAILS

MINI MI MARGARITA

The Mexican staple can now be enjoyed by the whole family

6

TROPICAL SUNRISE

Mango, lime, pineapple, grenadine,

7

STRAWBERRY FEELS

Strawberry, mint, lime, sprite

7

LIGHTER

JARRITOS MEXICAN SODA

Lime, Guava, Cola

7

SOFT DRINK CANS

Coke, Coke No Sugar, Fanta, Sprite

4

JUICE

Orange, Apple, Pineapple

5

