# **SIDES**

POTATO CHIPS (gf)	\$8
SWEET POTATO CHIPS (gf)	\$10
EXTRA MEAT	\$5
TORTILLA CHIPS	\$4
GUACAMOLE	\$4
Fresh vocado, red onion, lime juice	
PICO DE GALLO	\$3

Our freshly chopped blend of tomato, red onion, jalapenos and coriander.

#### DIPPING SAUCE \$2.50ea

Choose from: Crema, Queso, Salsa Roja, Chipotle Aioli, Signature Chilli Sauce, Salsa Verde, Chimichurri

# **COCKTAILS**

**EL CHAPOS SANGRIA \$10/glass \$40/jug** Red Wine, Orange Juice, Sugar, Fresh Orange & Apple

#### **CLASSIC MARGARITA \$17**

Tequila Blanco, Triple Sec, Lime, Salt

#### **COCONUT MARGARITA \$18**

Tequila Blanco, Triple Sec, Lime, Coconut

#### **TROPICAL MARGARITA \$19**

Tequila, Triple Sec, Lime, Pineapple, Passionfruit, Salt

#### **SPICY MARGARITA \$19**

Tequila Blanco, Triple Sec, Lime, Chilli, Tajin

#### ESPRESSO MARTINI \$18

Vodka, Kahlua, Espresso, Butterscotch Schnapps

#### **PINA COLADA \$19**

Bacardi, Coconut, Pineapple, Butterscotch, Lime

#### **MEXICAN PALOMA \$19**

Tequila Blanco, Grapefruit, Lime, Sugar, Soda

#### **MOJITO \$18**

Lime, Mint, Bacardi, Sugar, Soda

# NON-ALCOHOLIC

COKE	\$4.50
COKE ZERO	\$4.50
LEMONADE	\$4.50
SOLO	\$4.50
GINGER BEER	\$5
LEMON LIME BITTERS	\$5
VIRGIN MOJITO	\$12
VIRGIN PINA COLADA	\$12

# LOCAL SELTZER

LEMON, PASSIONFRUIT, MANGO, PEACH, \$9 WATERMELON - TIN

# **BEER + WINE**

CORONA - BOTTLE	\$9
CORONA - BUCKET (4)	\$32
<b>GREAT NORTHERN SC - BOTTLE</b>	\$8
CARLTON DRY - BOTTLE	\$8
STONE & WOOD PA - BOTTLE	\$10
HOUSE WHITE	\$8/34
LATE HARVEST SEMILLON	\$8/34
PINOT GRIS	\$9/38
HOUSE RED	\$8/34
SHIRAZ	\$9/38

# **SPIRITS**

SPIRIT + MIXER	\$9
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Ask one of our friendly team members on our available selection of house spirits

\$30

#### TEQUILA TASTING PADDLE

20ml, Tequila Blanco, 20ml Tequila Reposado, 20ml Tequila Anejo. Served with salt flakes and fresh lime.



# EL CHAPOS TAQUERIA

Open Tue - Sun Lunch: 11:30 - 3:00 Dinner: 5:00 - 9:00 CLOSED SUNDAY DINNER

448 High St Maitland NSW 2320 www.el-chapos.com.au

### **WELCOME TO EL CHAPOS** TAQUERIA



# **STARTERS** & SMALL BITES

#### **TORTILLA CHIPS & GUAC \$10**

Fresh tortilla chips with our home made guacamole & pico de gallo. (v) (gfo)

#### **JALAPENO POPPERS \$13**

Fried jalapenos, stuffed with cheese and rice. served with roja dipping sauce. 3pcs (vg) + extra popper \$4

#### STREET CORN \$10

Single cob, coated in crema, coriander, cheese blend and tajin. (gf) (vg) (vo)

#### **LOADED FRIES \$15**

Potato fries, loaded with bean & corn salsa, cheese blend, guacamole and crema sauce (vg) Sweet potato fries + \$2

#### **ONION RINGS \$14**

Crispy onion rings, tossed in our house seasoning, served with chipotle aioli. (vg)

#### **CHIPOTLE CHICKEN WINGS \$16**

10pcs. Fried chicken wings, tossed in our house made sticky BBQ sauce. Spicy + \$1

#### MINI BURRITO \$15

Pulled pork, Mexican red rice, cheese blend, pico de gallo and salsa roja.

#### MININACHOS \$15

Tortilla chips, pulled beef, guacamole and cheese blend. Topped with salsa roja.

Please notify staff if you have any allergies. (vo) = vegan option. (vg) = vegetarian. (gf) = gluten free. (gfo) = gluten free option.

# **BURRITOS** & BOWLS

12" wheat flour tortilla, filled with your choice of meat or veg, Mexican red rice, cheese blend, pico de gallo, guacamole and pickled cabbage. CRISPY CHIMICHANGA + \$2.50

**BEAN BURRITO** (vo) \$19 \$19 **BEEF BRISKET BURRITO CHICKEN BURRITO** \$19 **CRISPY FISH BURRITO** \$19 **PULLED PORK BURRITO** \$19 \$19 **BURRITO BOWL** (vo) Deconstructed burrito, served in a bowl with tortilla chips and your choice of above.

Corn chips, topped with your choice of below, bean & corn salsa, pico de gallo, guacamole, queso and crema/sour cream sauce. (vo) (gfo)

SHREDDED MUSHROOM NACHOS \$22 **BEEF BRISKET NACHOS** \$22 \$22 **CHICKEN NACHOS** \$22 **PULLED PORK NACHOS** 

# **CLASSIC TACOS**

6" soft tortilla. Filled with lettuce, bean and corn salsa. pico de gallo and cheese blend. Topped with fresh coriander, lime & jalapenos. 1pce

**BEEF BRISKET TACO** (gfo) \$7.50 topped with crema sauce **CHICKEN TACO** (gfo) \$7.50 topped with chipotle aioli **PULLED PORK TACO (gfo)** \$7.50

topped with sweet chilli onion jam

# **SIGNATURES**

#### **PORK BELLY TACOS (2pcs)**

Crispy pork belly, pickled cabbage, fresh pineapple salsa, mixed cheese and chilli onion jam. (gfo)

\$17

\$17

\$18

\$15

\$14

#### FISH TACOS (2pcs)

Crumbed fish, pickled cabbage, pico de gallo, mixed cheese, avocado, crema sauce and tajin. (vg)

#### MUSHROOM TACOS (2pcs)

\$17 King oyster mushrooms, pickled cabbage, pico de gallo, avocado and chimichurri. (v) (gfo)

#### PRAWN TACOS (2pcs)

Grilled prawns, pickled cabbage, pico de gallo, cheese, avocado and salsa verde. (vg) (gfo)

#### **CHICKEN ENCHILLADAS**

\$19 2x 6" tortillas filled with Mexican spiced chicken, roasted capsicum, bean and corn salsa, pico de gallo. Topped with salsa roja and melted cheese blend.

# **ESADILLAS**

12" wheat flour tortilla. Filled with your choice of below, black bean and corn salsa, Mexican red rice, cheese blend and gueso. Topped with fresh coriander, lime & jalapenos. Served with crema dipping sauce.

**VEGETARIAN BEEF BRISKET CHICKEN PULLED PORK** 

### \$20 \$22 \$22 \$22

# **DESSERT**

#### **BANANA + CINAMMON CHIMICHANGA**

Covered in chocolate or salted caramel.

Topped with vanilla ice cream

#### **CINAMMON CHURROS**

With chocolate or salted caramel dipping sauce. 6pcs