



@CARMENTEQUILERIA

PARA PICAR



GUACAMOLE 15
avocado, onion, tomato, coriander oil, tajin, jalapeño, totopos (gf, df, ve)

TROPICAL WATERMELON 18
walnuts, goat cheese, basil, tamarindo lemon sauce, tajín (gf, dfo, v)

PULPO A LA PARRILLA 28
Tulum style grilled octopus with citrus mojo, roasted potato, chilli oil (gf, df)

MEXICAN HALLOUMI 18
grilled halloumi, oregano, honey fermented lemon-chilli sauce (gf, v)

CHARRED CORN RIBLETTES 18
goat cheese, jalapeño, salsa norteña (gf, v)

LOBSTER TEMPURA 32
crispy lobster, spring onion, chilli, salsa norteña (gf)

QUESADILLAS (3) 23
oaxaca cheese, crema de remolacha, tajín (gf, v)

CORN ESQUITES 20
corn purée, braised corn, popped sorghum, parmesan, tajini (gf, v)

FLAUTAS DE POLLO (3) 22
crispy chicken cigars, cilantro, salsa verde, parmesan cheese (gf)

SIDES



ENSALADA DE SANDIA 13
fresh lettuce, watermelon, parmesan, crispy walnuts (gf, v)

CASCOS DE PAPAS 13
crispy potatoes, fine herbs, coriander (gf, ve)

★ CRUDO

YUCATÁN OSTRAS (6) (6) \$29
fresh Sydney rock oysters (gf, df) (12) \$55

WAGYU STEAK CRUDO TAQUITOS 19
crispy shell taco, grass-fed wagyu steak tartare,
avocado, shallots, mustard, capers (gf, df)

CARMEN CEVICHE 16
kingfish, leche de tigre, pickled onion, paw paw,
coriander, guajillo chilli sauce (gf, df)

TOSTADAS DE CAMARÓN 18
plantain chips, fresh shrimp, Spanish onion,
jalapeño, cilantro (gf, df)

★ TACOS

TACOS CARNITA (2) 26
slow cooked pulled beef, oaxaca cheese, spring onion,
cilantro, chilli (gf)

TACOS JALISCO (2) 26
Carmen's special vegan mince, walnuts, escabeche,
tofu, mushrooms, coriander, salsa verde (gf, ve)

TACOS DE POLLO (2) 26
chicken achiote, pickled bullhorn, spring onion,
citrus aioli (gf, df)

TACOS DE CHORIZO (2) 24
chorizo mince, feta cheese, grilled pineapple salsa,
coriander, corn (gf)

SHARES

COSTILLAS AL FUEGO 48
beef short ribs barbacoa, served with tortillas (gf, df)

PESCADO EN SALSA DE COCO 48
250g kingfish fillet, salsa de coco, pico de gallo (gf, df)

★ **CAULIFLOWER STEAK** 30
grilled cauliflower, grilled pineapple salsa,
spicy Mexican hummus, crispy chickpeas,
coriander oil (gf, ve)

FAJITAS DE CERDO 37
24hr smoky slow cooked sheared pork,
sautéed pepper, coriander, served with tortillas,
guacamole, sour cream and salsa verde (gf)

FAJITAS DE LANGOSTA 39
poached lobster, lemon butter, fine herbs,
sautéed pepper, served with tortillas, guacamole,
sour cream and salsa verde (gf)

ELOGIOS (COMPLIMENTS) 12
guacamole, sour cream, salsa verde

corn tortillas (4) (gf, df) 3

POSTRES

MEXICAN CARAMEL FLAN 14
(gf, v)

CARMEN CHURROS (2) 12
crispy taco shells, sugar-cinnamon,
chocolate cremoso, raspberry (v)

★ **PISTACHIO GELATO** 12
(gf, v)

DRINKS

SHARING

CARMENITA 49

Multiple Frozen margaritas with a Corona beer

PATRONCITA 39

700ml of frozen margarita in a Patrón Tequila bottle



SIGNATURE COCKTAILS

MERIDA 25

Fruity, Rich, Spices

Patrón Silver Tequila, Pear Williams liqueur, lime, sugar, peach purée, tamarind, tajin

CANCUN 24

Citrusy, Fresh, Juicy

Bombay Sapphire, Bramble Gin, lemon, apple, raspberries

LEON 25

Fresh, Fruity, Tropical

Fresh strawberries and jalapeño muddled with Tequila
Patrón Reposado, passionfruit, lime



OAXACAN OLD FASHIONED 24

Classy, Strong, Sweet

Patrón Tequila Reposado, crème de cacao, orange bitters, chocolate

VALLARTA 24

Rich, Sweet, Vibrant

Patrón Silver Tequila, maraschino cherry liqueur, housemade hibiscus syrup, peach purée, lime

We aim to be highly eco-friendly in all beverage processes, minimizing waste and utilizing ingredients and garnishes to their fullest potential. Our cocktail menu features sustainable tequilas and mezcals, such as Mijenta Tequila and Tres Tribus Mezcal, which are carbon neutral.

SIGNATURE COCKTAILS



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|---|----|
| SONORA | 23 |
| <i>Fruity, Sweet, Citrus</i> | |
| Patrón Silver Tequila, watermelon, lime, agave, basil | |
| HOLBOX | 24 |
| <i>Tropical, Bright, Crisp</i> | |
| Bombay Sapphire Gin, Crème De Mure, cherry liqueur, lemon, freshly muddled blueberries, sugar, aquafaba | |
| CHIHUAHUA | 23 |
| <i>Long, Colourful, Infused</i> | |
| Bacardi Blanco Rum, lime, lychee liqueur, grenadine, soda water, rosemary | |
| MORELOS | 26 |
| <i>Smokey, Sweet, Flavoursome</i> | |
| Patrón Reposado Tequila, Mezcal Espadín, lime, blackberries, sugar | |
| PUEBLA | 23 |
| <i>Light, Sweet, Citrus</i> | |
| Grey Goose Vodka, Cointreau, lemon, sugar, egg white, bitters | |
| PINEAPPLE CARAJILLO | 24 |
| <i>Coffee, Creamy, Smooth</i> | |
| The Mexican version of an espresso martini: Licor 43, Patrón Silver Tequila, espresso, pineapple | |

Upgrade your margarita from tequila to mezcal for \$4
Made with Patrón Silver Tequila

MARGARITAS

CLASSIC MARGARITA	22
MANGO MARGARITA	24
LYCHEE MARGARITA	23
SPICY MARGARITA	22
COCONUT MARGARITA	24
AVOCADO MARGARITA	26
TAMARIND MARGARITA	24
STRAWBERRY MARGARITA	26
TOMMY'S MARGARITA	24
CADILLAC MARGARITA	25

MEZCAL

THE LOST EXPLORER MEZCAL TASTING BOARD	50
ESPADÍN <i>Agave Angustifolia</i> A sweet and herbaceous expression, well-balanced with hints of red apple, ripe fruits + a mild smoky layer to finish	
TOBALÁ <i>Agave Potatorum</i> An earthy expression with hints of tobacco, cocoa, vanilla + leather, offering a unique balance between wood aromas + umami flavours	
SALMIANA <i>Agave Salmiana</i> The most herbaceous expression of all, offering a sweet + spicy profile with hints of green chili, grapefruit + fresh agave	

BEERS



CORONA	14
ESTRELLA DAMM 400ml	15
STONE AND WOOD	14
TECATE	13
DOS EQUIS	14
HEAPS NORMAL XPA Alcohol free	12

SPIRITS



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Aviation	16
Bombay Sapphire	14
Brookies Dry	13
Brookies Sloe	14
Four Pillars Dry	14
Four Pillars Olive Leaf	14
Four Pillars Bloody Shiraz	14
Gin Mare	15
Hendricks	15
Ink	15
Roku	16
Tanqueray	15
Whitley Neill Aloe & Cucumber	18
Whitley Neill Blood Orange	18
Whitley Neill Quince	18

RUM

Bacardi Carta Blanca	14
Bacardi Ocho	14
Bacardi Spiced	14
Cargo Cult Banana Spiced	15
Kraken	15
Plantation Pineapple	16
Zacapa 23	20
Zacapa XO	35

WHISKEY

Glenfiddich 15	15
High West	14
Jameson	14
Johnny Walker Black Label	15
Macallan 12	22
Woodford Reserve	16

VODKA

Belvedere	15
Ciroc	15
Grey Goose	14
Ketel Citroen	14
Ketel One	14

TEQUILA

1800 Coconut	20
1800 Añejo	24
1800 Cristalino	26
Clase Azul Reposado Tequila	50
Don Julio Blanco	16
Don Julio Reposado	20
Don Julio Añejo	22
Don Julio 1942	50
Fortaleza Blanco	28
Fortaleza Reposado	30
Gran Patrón Platinum	60
Gran Patrón Burdeos	155
Patrón Silver	15
Patrón Reposado	16
Patrón Añejo	18
Patrón El Cielo	40
Patrón Piedra	150

MEZCAL

400 Conejos Mezcal	18
Bozal Ancestral Sacatoro	42
Mezcal Blanco	20
La Grimas De Delores l'gok	40
The Los Agaves Espadin	22
The Lost Explorer Espadin	18
The Lost Explorer Tobala	28
The Lost Explorer Salmiana	40
Mezcal Vida Blanco	19
Se Busca Mezcal Rep	20
Tres Tribus Ensemble	19
Tres Tribus Cuishe	22



SPARKLING

Edmund Thery Blanc de Blanc Brut	<i>Burgundy, FR</i>	18
Chandon Brut NV	<i>Yarra Valley, VIC</i>	20
Veuve Clicquot Brut Yellow Label	<i>Champagne, FR</i>	32

WHITE

Craggy Range Te Muna Road Sauvignon Blanc	<i>Marlborough, NZ</i>	18
Breganze Savardo Pinot Grigio	<i>Veneto, ITA</i>	14
Rieslingfreak No.3 Clare Riesling	<i>Clare Valley, SA</i>	16
Craggy Range Chardonnay	<i>Marlborough, NZ</i>	19
Gotas de Mar Albarino	<i>ESP</i>	19
Tim Adams Pinot Gris	<i>Clare Valley, SA</i>	18

SWEET

Montevichio Moscato	<i>Heathcote, VIC</i>	15
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NON-ALCOHOLIC

Non 1 Salted Raspberry + Chamomile	<i>Victoria, AUS</i>	15
Non 3 Toasted Cinnamon + Yuzu	<i>Victoria, AUS</i>	15

ROSÉ

AIX	<i>Provence, FR</i>	19
Whispering Angel	<i>Provence, FR</i>	20
Rameau D'or Petit Amour	<i>Provence, FR</i>	17

RED

Poggio Anima Chianti DOCG	<i>Firenze, ITA</i>	17
Noisy Ritual Shiraz	<i>Heathcote, VIC</i>	17
Beloki Rioja Tempranillo	<i>ESP</i>	15
d'Arenberg 'The Dead Arm' Shiraz	<i>McLaren Vale, SA</i>	50
22 Degree Halo 'Chill with the Moon' (chilled)	<i>Riverland, SA</i>	16
Soumah Pinot Noir	<i>Yarra Valley</i>	17

SPARKLING

Matho DOC Prosecco Brut NV	<i>Veneto, ITA</i>	75
Edmund Thery Blanc de Blanc Brut	<i>Burgundy, FR</i>	80
Chandon Brut NV	<i>Yarra Valley, VIC</i>	85
Moët & Chandon Grand Vintage 2015	<i>Champagne, FR</i>	210
Veuve Clicquot Yellow Label	<i>Champagne, FR</i>	160
Ruinart Blanc de Blancs	<i>Champagne, FR</i>	350
Dom Pérignon Vintage 2013	<i>Champagne, FR</i>	600

WHITE

Craggy Range Te Muna Road Sauvignon Blanc	<i>Marlborough, NZ</i>	75
Breganze Savardo Pinot Grigio	<i>Veneto, ITA</i>	52
Rieslingfreak No.3 Clare Riesling	<i>Clare Valley, SA</i>	55
Craggy Range Chardonnay	<i>Marlborough, NZ</i>	85
Gotas de Mar Albarino	<i>ESP</i>	90
Tim Adams Pinot Gris	<i>Clare Valley, SA</i>	80
Crittenden 'Peninsula' Chardonnay	<i>Mornington Peninsula, VIC</i>	85
Domaine Gautheron Chablis	<i>Chablis, FR</i>	145

SWEET

Montevichio Moscato	<i>Heathcote, VIC</i>	65
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ROSÉ

AIX	<i>Provence, FR</i>	95
Whispering Angel	<i>Provence, FR</i>	125
Rameau D'or Petit Amour	<i>Provence, FR</i>	80
Minuty Prestige	<i>Provence, FR</i>	90
O By Ott	<i>Provence, FR</i>	110

RED

Poggio Anima Chianti DOCG	<i>Firenze, ITA</i>	65
Noisy Ritual Shiraz	<i>Heathcote, VIC</i>	70
Beloki Rioja Tempranillo	<i>ESP</i>	70
Soumah Pinot Noir	<i>Yarra Valley, AU</i>	70
Cullen Cabernet Merlot	<i>Margaret River, WA</i>	120
Jean-Claude Boisset 1er Cru Beaune 'Les Greves'	<i>Bourgogne, FR</i>	250
Arnaud Baillet Chambolle-Musigny	<i>Burgandy, FR</i>	360
Bricco Giubellini Barolo	<i>Cuneo, ITA</i>	225

NON-ALCOHOLIC

Non 1 Salted Raspberry + Chamomile	<i>Victoria, AUS</i>	55
Non 3 Toasted Cinnamon + Yuzu	<i>Victoria, AUS</i>	55

Our menu is designed to be shared, with each dish served when ready.

If you have allergies or any dietary requirements, please speak to the team prior to ordering.

Products may change due to availability.

*2% surcharge on all card payments. A 10% discretionary surcharge applies to groups of 10 and more. No split bills. 10% surcharge on Sundays. 15% public holiday surcharge, when applicable.