

Frida

COCINA MEXICANA
& TEQUILA BAR

EST. 2015

BOTANAS

starter dishes

GUACAMOLE & CORN CHIPS / 16.5 [v, vg, ng]
avocado, pico de gallo, lime, coriander, corn chips

FLAUTAS / 21.5 [v, ng] ★ **signature dish**
fried corn tortilla rolls, spiced potato, sour cream, refried beans, queso fresco, aguacate salsa, pico de gallo

CEVICHE / 27.5 [ng]
marinated fresh fish of the day, cucumber, pico de gallo, fresh lime, chilli, avocado, coriander, corn chips

TOSTADA DE CAMARON / 28.5 [ng] ★ **signature dish**
poached prawns, mango, cucumber, pico de gallo, lemon, chipotle mayo, crunchy corn tortilla

CALAMARES FRITOS / 26.5
fried calamari, chilli tajin, lime mayo, fresh lemon

ALITAS DE POLLO / 23.5
spicy buffalo salsa fried chicken wings, sour cream

PAPAS FRITAS / 13.5 [v, ng]
spicy chilli tajin fries, chipotle mayo

TACOS

soft yellow corn tortillas (two per serving)

CARNITAS / 19.5 [ng]
caramelised pulled pork, grilled mozzarella, pineapple, salsa verde, pickled onion, coriander

BAJA / 19.5
battered market fish, cabbage slaw, chipotle mayo, pickled onion, coriander

COLIFLOR ASADA / 19.5 [v, vg, ng]
achiote marinated cauliflower, aguacate salsa, pineapple, salsa asada, diced onion, coriander

POLLO AL PASTOR / 19.5 [ng]
achiote grilled chicken, guacamole, pickled onion

BIRRIA / 27.5 [ng] ★ **signature dish**
street style corn tortillas (x4 small), slow braised beef, mozzarella, diced onion, coriander, aguacate salsa, consome dip, fresh lemon

FIESTA PLATE / 46.5
platter with one of each taco from above (no mix and match)

EXTRAS

macha hot sauce (contains nuts) / 3.5
warm corn or flour tortillas (two) / 6.5
corn chips / 6.5
ensalada mixta side seasonal salad, vinaigrette / 14.5
mexican rice red rice, corn, peas, carrots / 5.5
refried beans / 6.5
guacamole / 6.5
jalapeños / 4.5
chipotle mayo / 3.5
sour cream / 3.5

PLATOS FUERTES

specialty main dishes

NACHOS DE CASA / 35.5 [ng]
yellow & blue corn chips, refried beans, mozzarella, jalapeños, pico de gallo, coriander, sour cream, guacamole, choice of one:
– braised beef barbacoa
– achiote cauliflower [v]

GORDITA / 33.5 [v, vg, ng]
fried thick corn tortilla, refried beans, sauteed seasonal vegetables, salsa roja, sour cream

ENCHILADAS BANDERA / 34.5 [ng]
baked corn tortilla rolls, achiote grilled chicken, salsa verde, salsa roja, mozzarella, sour cream, red onion, coriander

BURRITO / 35.5
flour tortilla wrap, pulled pork carnitas, refried beans, mexican rice, salsa taquera, mozzarella, sour cream, pico de gallo

QUESADILLA / 35.5
toasted flour tortilla, mozzarella, chipotle mayo, sour cream, pico de gallo, choice of one:
– achiote grilled chicken
– pulled pork carnitas
– braised beef barbacoa
– achiote cauliflower [v]

CARNE ASADA / 56.5 [ng]
grilled angus eye fillet steak, salsa roja chilaquiles, mexican crema, queso fresco, corn salsa, fried egg, spicy macha oil (contains nuts)

PORK BELLY PIPAN / 45.5 [ng] ★ **signature dish**
14-hour slow roasted pork belly, crispy skin, signature green salsa mole (contains nuts), coriander, pumpkin seeds, chargrilled seasonal vegetables, sour cream

POSTRES

house made desserts

CHURROS / 16.5
cinnamon sugar fried donuts, chocolate, sweet cajeta dip

CHOCOFLAN / 18.5
the impossible cake – vanilla infused custard flan, chocolate cake, whipped cream

TEQUILA PECAN PIE / 19.5
mexican pecan pie, 1800 anejo tequila, toasted coconut, vanilla gelato

MANGONADA SORBET / 14.5
frozen mango sorbet, spicy chamoy, fresh mint

COFFEES & TEAS / ask staff for our selection

[v] vegetarian
[vg] vegan on request
[ng] no added gluten

please inform staff of allergies / trace elements may be present / surcharge applies on public holidays