

# CON MIS AMIGOS

<b>3 SALSAS</b> ●●●●● El Jefe's Choice, Totopos... Always Delicious!	<b>\$13</b>
<b>SMASHED AVOCADO GUACAMOLE</b> ●●●●● Pickled Onions, Pepitas, Totopos	<b>\$15</b>
<b>QUESO FUNDIDO</b> ●● Crema, Toasted Seeds, Mixed Tortilla Chips	<b>\$18</b>
<b>STEWART ISLAND SALMON CEVICHE</b> ●●●● Chipotle Leche De Tigre, Smoked Corn, Puffed Rice Cracker, Crunchy Capers	<b>\$23</b>
<b>COCA COLA BBQ PORK RIBS</b> ●●●● Corn Crumble, Chipotle Mustard	<b>\$22</b>
<b>COCONUT POPCORN SHRIMP</b> ●● Valentina Mayo, Mango Drizzle, Pickled Cabbage	<b>\$19</b>
<b>MANA GOAT BARBACOA EMPANADAS</b> ● Escabeche, Sikil Pak, Lime Mayo	<b>\$18</b>
<b>LAMB CARNITAS QUESADILLA</b> ● Toasted Feta, Coconut & Mint Mayo, Olive & Raisin Salsa	<b>\$18</b>

## "TRUST EL JEFE" **\$59PP**

Just say "Trust El Jefe" and we'll feed you!  
Minimum 2 persons. Full table participation required  
Upgrade to 3 "Trust the Bartender" cocktails

## WITH 3 COCKTAILS **\$99PP**

## MARGO'S TACOS & BUNS

<b>CRISPY BEEF CHEEK</b> ● Flour Tortilla, Pickled Peppers, Blue Cheese Foam, Chipotle Mustard	<b>\$9</b>
<b>SALT &amp; CUMIN SQUID</b> ●●● Flour Tortilla, Cactus Salsa, Lime Mayo, Spring Onions	<b>\$9</b>
<b>ALOHA STYLE TUNA CEVICHE</b> ●●● Hard Shell, Red Slaw, Pineapple Salsa	<b>\$10</b>
<b>BUTTERMILK FRIED CHICKEN</b> ● Achiote Bun, Valentina Slaw, Pickled Onions, Smoked Agave	<b>\$10</b>
<b>SONORA STYLE ZAMORA HOT DOG</b> ● Steamed Bun, Lime Mayo, Chipotle Mustard, Jalapeños, Crispy Shallots	<b>\$11</b>
<b>BIRDSEED CRUSTED FISH</b> ●● Flour Tortilla, Escabeche, Drive Thru Sauce	<b>\$10</b>

● GLUTEN FRIENDLY ○ CAN BE GF ● NUT FREE ● DAIRY FREE ● VEGAN ● VEGETARIAN

## HAPPY HOUR 5PM 'TIL 6PM

**\$7 TACOS\*** **\$14 FROZEN MARG'S** 

\* Excludes Buttermilk Fried Chicken Taco + Sonora Style Zamora Hot Dog

# MARGO'S

MARGOS.CO.NZ  
@MARGOS\_QT

## SIZZLIN' FAJITAS

<b>PORK BELLY PASTOR</b> ●● Burnt Pineapple Jam, Lime Crema, Pineapple Salsa, Cowboy Beans, Guacamole, Baby Lettuce, Flour Tortillas	<b>\$32</b>
<b>CARNE ASADA STEAK</b> ●● Bone Marrow, Chimichurri, Lime Crema, Guacamole, Smoked Corn Salsa, Baby Lettuce, Flour Tortillas	<b>\$36</b>
<b>SALT &amp; CUMIN CAULIFLOWER</b> ●● Raglan Coconut Yoghurt, Guacamole, Salsa Fresca, Baby Lettuce, Flour Tortillas	<b>\$28</b>

## SUPER NACHOS

<b>COWBOY CHILLI NACHOS</b> ● Fiesta Corn Chips, Ballpark Cheese Sauce, Avocado Whip, Lime Crema, Salsa Fresca, Pickled Jalapeños	<b>\$28</b>
<b>NUTTY NACHOS</b> ●● Fiesta Corn Chips, Black Beans, Cashew Queso, Walnut Picadillo, Avocado Whip, Smoked Corn Salsa, Pickled Jalapeños	<b>\$27</b>
<b>BBQ DUCK NACHOS</b> Flour Chips, Goats Cheese, Apricot Jam, Pineapple Salsa, Avocado Whip, Soy Caramel	<b>\$29</b>

## DULCES

<b>CINNAMON TOSSED CHURROS</b> ●● Mexican Hot Chocolate, Dulce De Leche	<b>\$15</b>
<b>HOUSEMADE ICE CREAMS &amp; SORBETS</b> ●● ICE CREAM: Banoffee Pie, Mexican Vanilla, Mexican Chocolate SORBET: Lime, Orange Ask Margo's team for vegan and dairy free options	<b>\$6</b>
<b>COCONUT ARROZ CON LECHE</b> ●● Spiced Brownie, Raisin & Walnut Crumble	<b>\$15</b>
<b>SHOUT EL JEFE A MICHELADA</b> Thank the chef with a cold cerveza	<b>\$5</b>

## #VEGANVIBES

<b>3 SALSAS</b> ●●●●● El Jefe's Choice, Totopos... Always Delicious!	<b>\$13</b>
<b>SMASHED AVOCADO GUACAMOLE</b> ●●●●● Pickled Onions, Pepitas, Totopos	<b>\$15</b>
<b>CASHEW "QUESO" FUNDIDO</b> ●●●● Mixed Tortilla Chips, Raglan Coconut Yoghurt, Toasted Seeds	<b>\$18</b>
<b>SPICED KUMARA TAQUITOS</b> ●●●● Raglan Coconut Yoghurt, Pickled Cabbage, Sikil Pak	<b>\$20</b>
<b>CRUNCHY ARTICHOKE TACO</b> ●●●● Corn Tortilla, Baby Lettuce, Coconut & Mint Mayo, Salsa Fresca, "Parmesan"	<b>\$9</b>
<b>WILD MUSHROOM TACO</b> ●●●● Flour Tortilla, Smoked Corn, Baby Spinach, Chipotle Coconut Yoghurt, Chimichurri	<b>\$9</b>
<b>NUTTY NACHOS</b> ●● *CAN BE VEGETARIAN. JUST ASK THE TEAM. Fiesta Corn Chips, Black Beans, Cashew Queso, Walnut Picadillo, Avocado Whip, Smoked Corn Salsa, Pickled Jalapeños	<b>\$28</b>
<b>SALT &amp; CUMIN CAULIFLOWER FAJITAS</b> ●●●● Flour Tortillas, Raglan Coconut Yoghurt, Guacamole, Salsa Fresca, Baby Lettuce	<b>\$28</b>

## #VEGANVIBES SET MENU **\$49PP**

Minimum 2 persons.  
Upgrade to 3 "Trust the Bartender" cocktails

## WITH 3 COCKTAILS **\$89PP**

## LET'S TALK ABOUT MEX BABY!

<b>ACHIOTE:</b> Natural red shrub from Mexico
<b>ALOHA:</b> Hawaiian for hello/goodbye
<b>AGAVE:</b> Cactus nectar
<b>ARROZ CON LECHE:</b> Rice pudding
<b>BARBACOA:</b> Slow cooked meat
<b>CARNE ASADA:</b> Marinated and grilled beef
<b>CARNITAS:</b> Little meats (usually shredded)
<b>CEVICHE:</b> Cured fresh raw fish
<b>CHIMICHURRI:</b> Latin American sauce made from herbs & vinegar
<b>CHIPOTLE:</b> Smoke dried ripe jalapeño
<b>CHURRO:</b> Fried dough pastry
<b>COWBOY BEANS:</b> Pinto beans cooked with lots of meat
<b>CREMA:</b> Literally fresh cream, similar to sour cream
<b>DULCE DE LECHE:</b> Sweetened caramelised milk
<b>DRIVE THRU SAUCE:</b> Margo's special sauce
<b>EL JEFE DE MARGO:</b> Margo's boss [The chef]
<b>ESCABECHE:</b> Pickled vegetable blend
<b>LECHE DE TIGRE:</b> Liquid by-product from ceviche making
<b>MESCLUN:</b> Baby salad greens
<b>PASTOR:</b> Shepherd style way of cooking pork
<b>PEPITAS:</b> Toasted pumpkin seeds
<b>PICADILLO:</b> Cooked mince dish with many variations in Latin America
<b>SONORA:</b> State in Northern Mexico
<b>SIKIL PAK:</b> Toasted pumpkin seed salsa dating back to the Mayans
<b>TAQUITOS:</b> Crispy rolled taco
<b>TOTOPOS:</b> Fried corn chips
<b>QUESO FUNDIDO:</b> Dipping sauce of melted cheese and chopped chilli peppers
<b>VALENTINA:</b> Mexican hot sauce from Jalisco... El Jefe's favourite!