

CON MIS AMIGOS

3 SALSAS ●●●●● El Jefe's Choice, Totopos... Always Delicious!	\$13
SMASHED AVOCADO GUACAMOLE ●●●●● Pickled Onions, Pepitas, Totopos	\$15
QUESO FUNDIDO ●● Crema, Toasted Seeds, Mixed Tortilla Chips	\$18
COCA COLA BBQ PORK RIBS ●●● Corn Crumble, Chipotle Mustard	\$22
COCONUT POPCORN SHRIMP ●● Valentina Mayo, Mango Drizzle, Pickled Cabbage	\$19
MANA GOAT BARBACOA EMPANADAS ● Escabeche, Sikil Pak, Lime Mayo	\$18
LAMB CARNITAS QUESADILLA ● Toasted Feta, Coconut & Mint Mayo, Pickled Peppers	\$18
ALOHA STYLE TUNA CEVICHE ●● Pineapple Salsa, Avocado Whip, Soy Caramel, Flour Tortilla Chips	\$21

"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

CRISPY BEEF CHEEK ● Flour Tortilla, Pickled Peppers, Blue Cheese Foam, Chipotle Mustard	\$9
BUTTERMILK FRIED CHICKEN ●● Achiote Bun, Valentina Slaw, Smoked Agave	\$10
CRUNCHY ARTICHOKE ●●●●● Corn Tortilla, Baby Lettuce, Coconut & Mint "Mayo", Salsa Fresca, "Parmesan"	\$9
SONORA STYLE ZAMORA HOT DOG ● Steamed Bun, Lime Mayo, Chipotle Mustard, Jalapeños, Crispy Shallots	\$11
BIRDSEED CRUSTED FISH ●● Flour Tortilla, Escabeche, Drive Thru Sauce	\$10

HAPPY HOUR 5PM 'TIL 6PM

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

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



WE KINDLY ASK THAT YOU SCAN THE QR CODE (LEFT) TO SIGN IN USING THE NEW ZEALAND COVID TRACER APP



MARGOS.CO.NZ
@MARGOS_QT

SIZZLIN' FAJITAS

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

SUPER NACHOS

NUTTY NACHOS ●●● Fiesta Corn Chips, Black Beans, Cashew "Queso", Walnut "Picadillo", Avocado Whip, Smoked Corn Salsa, Pickled Jalapeños	\$27
BBQ DUCK NACHOS ● Flour Chips, Goats Cheese, Apricot Jam, Pineapple Salsa, Avocado Whip, Soy Caramel	\$29

DULCES

CINNAMON TOSSED CHURROS ●● Mexican Hot Chocolate, Dulce De Leche	\$15
HOUSEMADE ICE CREAMS & SORBETS ICE CREAM: Banoffee Pie, Mexican Vanilla, Mexican Chocolate ●●● SORBET: Lime, Orange ●●●●● *ASK THE TEAM FOR VEGAN & DAIRY FREE OPTIONS	\$6
COCONUT ARROZ CON LECHE ●● Spiced Brownie, Raisin & Walnut Crumble	\$15
SHOUT EL JEFE A MICHELADA Thank the chef with a cold cerveza	\$5

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

#VEGANVIBES

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

#VEGANVIBES SET MENU \$49PP

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

WITH 3 COCKTAILS \$89PP

LET'S TALK ABOUT MEX BABY!

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