

# CON MIS AMIGOS

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

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

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

## SUPER NACHOS

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

## DULCES

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

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

## #VEGANVIBES

<b>3 SALSAS</b> ●●●●● El Jefe's Choice, Totopos... Always Delicious!	\$13
<b>SMASHED AVOCADO GUACAMOLE</b> ●●●●● Pickled Onions, Pepitas, Totopos	\$15
<b>CASHEW "QUESO" FUNDIDO</b> ●●● Mixed Tortilla Chips, Raglan Coconut Yoghurt, Toasted Seeds	\$18
<b>SPICED KUMARA TAQUITOS</b> ●●● Raglan Coconut Yoghurt, Pickled Cabbage, Sikil Pak	\$20
<b>CRUNCHY ARTICHOKE TACO</b> ●●●●● Corn Tortilla, Baby Lettuce, Coconut & Mint "Mayo", Salsa Fresca, "Parmesan"	\$9
<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	\$27
<b>SALT &amp; CUMIN CAULIFLOWER FAJITA</b> ●●●●● 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!