

CON MIS AMIGOS

EL JEFE'S SALSAS ●●●●●	Choose 1 for \$7/2 for \$10/3 for \$13
Salsa Fresca, Salsa Verde, Salsa Roja, with Totopos	
SMASHED AVOCADO GUACAMOLE ●●●●●	\$15
Pickled Onions, Pepitas, Totopos	
QUESO FUNDIDO ●●	\$18
Crema, Toasted Seeds, Mixed Tortilla Chips	
COCA COLA BBQ PORK RIBS ●●●	\$22
Corn Crumble, Chipotle Mustard	
COCONUT PRAWNS ●●	\$19
Valentina Mayo, Mango Drizzle, Pickled Cabbage	
RED MOLE RABBIT EMPANADAS ●	\$18
Escabeche, Sikil Pak, Lime Mayo	
MARKET FISH CEVICHE ●●●	\$21
Pineapple Salsa, Coconut Leche de Tigre, Pickled Papaya, Blue Corn Tostada	

EL JEFE'S SECRET MENU \$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

BEEF CHEEK DOUBLE DECKER ●	\$13
Crunchy Corn Tortilla, Flour Tortilla, Black Beans, Lime Crema, Salsa Fresca, Avocado Whip	
BUTTERMILK FRIED CHICKEN ●●	\$10
Chipotle Corn Tortilla, Sweet Corn Crema, Escabeche	
SMOKED WILD MUSHROOM ●●●●●	\$11
Flour Tortilla, Baby Lettuce, Smoked Corn Salsa, Huitlacoche, Herb "Mayo"	
GREEN CHILLI PORK BELLY ●●	\$11
Agave Nectar Steamed Bun, Cucumber Salsa, Lime Mayo	
BIRDSEED CRUSTED FISH ●	\$11
Flour Tortilla, Roasted Capsicum Salsa, Drive Thru Sauce, Honky Tonk Slaw	

HAPPY HOUR 5PM 'TIL 6PM

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

* Excludes Beef Cheek Double Decker Taco + Green Chilli Pork Belly Bun 



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

MARGO'S

MARGOS.CO.NZ
@MARGOS_QT

SIZZLIN' FAJITAS

All Fajitas served with Flour Tortillas, Salsa Fresca, Guacamole, Crema, Beans & Baby Lettuce

CHICKEN ADOBO ●	\$32
Salsa Macha, Chamoy Caramel, Pickled Papaya, Spoon's Egg	
ZAMORA LAMB CHORIZO ●●	\$33
Chimichurri, Cucumber & Mint Salsa	
SALT & CUMIN CAULIFLOWER ●●●●	\$30
Marinated Artichokes, Roasted Capsicum Salsa, Burnt Lemon	

SUPER NACHOS

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

DULCES

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

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

#VEGANVIBES

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Salsa Fresca, Salsa Verde, Salsa Roja, with Totopos	
SMASHED AVOCADO GUACAMOLE ●●●●●	\$15
Pickled Onions, Pepitas, Totopos	
CASHEW "QUESO" FUNDIDO ●●●	\$18
Mixed Tortilla Chips, Raglan Coconut Yoghurt, Toasted Seeds	
SPICED KUMARA TAQUITOS ●●●	\$20
Coconut & Herb "Mayo", Pickled Cabbage, Sikil Pak	
SMOKED WILD MUSHROOM TACO ●●●●●	\$11
Flour Tortilla, Baby Lettuce, Smoked Corn Salsa, Huitlacoche, Herb "Mayo"	
NUTTY NACHOS ●●● *CAN BE VEGETARIAN. JUST ASK THE TEAM.	\$27
Fiesta Corn Chips, Black Beans, Cashew "Queso", Walnut "Picadillo", Avocado Whip, Smoked Corn Salsa, Pickled Jalapeños	
SALT & CUMIN CAULIFLOWER FAJITAS ●●●●●	\$30
Marinated Artichokes, Roasted Capsicum Salsa, Burnt Lemon, served with Flour Tortillas, Salsa Fresca, Guacamole, Coconut Crema, Beans & Baby Lettuce	

#VEGANVIBES SET MENU \$49PP

Minimum 2 persons. Full table participation required
Upgrade to 3 "Trust the Bartender" cocktails

WITH 3 COCKTAILS \$89PP

LET'S TALK ABOUT MEX BABY!

AGAVE: Cactus nectar
CERVEZA: Beer!
CEVICHE: Cured fresh raw fish
CHAMOY: Pickled fruit sauce
CHIMICHURRI: Latin American sauce made from herbs & vinegar
CHIPOTLE: Smoke-dried ripe jalapeño
CHURRO: Fried dough pastry
CREMA: Sour cream... don't worry, El Jefe makes a vegan option too
DULCE DE LECHE: Sweetened caramelised milk
DRIVE THRU SAUCE: Our version of BigMac or Special Sauce
EL JEFE DE MARGO: Margo's boss [The chef]
ESCABECHE: Pickled vegetable blend
HONKY TONK: A cheap bar
HUITLACOCHÉ: Corn fungus known as the Mexican truffle
LECHE DE TIGRE: Tiger's milk or the liquid from ceviche
MOLE: Indigenous Mexican word for sauce
PEPITAS: Toasted pumpkin seeds
PICADILLO: Cooked mince dish with many variations in Latin America
QUESO FUNDIDO: Dipping sauce of melted cheese
SALSA FRESCA: Fresh salsa with tomatoes, onions and coriander
SALSA MACHA: Rich chilli infused oil sauce
SALSA ROJA: Roasted tomato salsa
SALSA VERDE: Roasted green tomato (tomatillo) salsa
SIKIL PAK: Toasted pumpkin seed salsa dating back to the Mayans
TAQUITOS: Crispy rolled taco
TOTOPOS: Fried corn chips
VALENTINA: Mexican hot sauce from Jalisco... El Jefe's favourite!