

CON MIS AMIGOS



EL JEFE'S SALSAS ●●●●● Choose 1 Salsa for \$10, 2 for \$13, 3 for \$16 Salsa Fresca, Salsa Verde, Salsa Roja, White Corn Chips	
SMASHED AVOCADO GUACAMOLE ●●●●● Pickled Onions, Pepitas, White Corn Chips	\$17
QUESO FUNDIDO ●● Lime Crema, Toasted Seeds, Smoked Corn Salsa, Mixed Tortilla Chips Add Chorizo	\$18 \$4
COCA COLA BBQ PORK RIBS ●●●● Corn Crumble, Chipotle Mustard	\$24
COCONUT PRAWNS ●● Valentina Mayo, Mango Drizzle, Pickled Cabbage	\$22
MARKET FISH CEVICHE ●●● Leche De Tigre, Smoked Corn Salsa, Kumara Crisps	\$24
DUCK CARNITAS QUESADILLA Cashew Crumble, Avocado Whip, Goat's Cheese Crema, Chamoy Caramel	\$25

TACOS Y BUNS



CRUNCHY BEEF CHEEK ● Flour Tortilla, Chipotle Mustard, Pickled Cucumber Salsa, Blue Cheese Whip	\$12
SALT 'Y' CUMIN SQUID ●●● Flour Tortilla, Cactus Salsa, Drive Thru Sauce, Spring Onions	\$11
BAD HOMBRE STYLE FRIED CHICKEN ●● Roti Flatbread, "Buffalo" Hot Sauce, Celery Salted Crema, Pickled Celery Root Slaw	\$14
LAMB SHANK BIRRIA ● Achiote Bun, Salsa Seca, Bomba Mayo	\$13
BAJA BANANA BLOSSOM ●●●● Flour Tortilla, Cantina Slaw, Jalapeño "Mayo", Pickled Onions	\$10

SUPER NACHOS

NUTTY NACHOS ●●● Fiesta Corn Chips, Black Beans, Cashew "Queso", Walnut "Picadillo", Avocado Whip, Smoked Corn Salsa, Coconut Crema	\$30
COWBOY NACHOS ● Fiesta Corn Chips, Pork Belly Beans, Chorizo, Avocado Whip, Salsa Fresca, Cheese Sauce	\$32

WINTER BOTTOMLESS BRUNCH

SAT 2 JUL | SUN 7 AUG | SAT 3 SEP | SAT 22 OCT
First sitting 12pm.
Ask server for more details or scan QR code to book your ticket now.

\$65PP +BF



AFTERNOON 'TEA'QUILA

SAT 16 JUL
From 2pm. Ask server for more details or scan QR code to book your ticket now.



\$80PP +BF



MARGOS.CO.NZ
@MARGOS_QT

SIZZLIN' FAJITAS

All Fajitas served with Flour Tortillas & El Jefe's perfectly paired bespoke condiments

CARNE ASADA STEAK ●● Salsa Macha, Roasted Bone Marrow, Salsa Fresca, Escabeche, Guacamole, Celery Salted Crema, Salsa Verde, Pork Belly Beans	\$42
ZAMORA PORK CHORIZO ●● Spoon's Egg, Chicharron, Chipotle Ketchup, Pineapple Salsa, Guacamole, Lime Crema, Pork Belly Beans	\$38
BAD HOMBRE STYLE FRIED MUSHROOMS ●●●●● Jalapeño "Mayo", Smoked Corn Salsa, Guacamole, Huitlacoche, Black Beans	\$34

SMOTHERED ENCHILADAS

SPICED KUMARA 'Y' WALNUT ●●●● Peanut Mole, Cashew Crumble, Mom's Rice, Black Beans	\$27
ADOBO CHICKEN 'Y' CHORIZO ● Salsa Suiza, Smoked Corn Salsa, Pork Belly Beans, Mom's Rice	\$27

DULCES

CINNAMON TOSSED CHURROS ●● Mexican Hot Chocolate, Dulce De Leche	\$15
WINTER ORANGE CRÈME BRÛLÉE ●● Candied Coconut, Goji Berry Granola	\$15
CASHEW CHEESECAKE ●●●● Corn Biscuit Crumble, #Meetmehere Preserves	\$15
LIME SORBET ●●●●●	\$5
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

EL JEFE'S SALSAS ●●●●● Choose 1 Salsa for \$10, 2 for \$13, 3 for \$16 Salsa Fresca, Salsa Verde, Salsa Roja, White Corn Chips	
SMASHED AVOCADO GUACAMOLE ●●●●● Pickled Onions, Pepitas, White Corn Chips	\$17
CASHEW "QUESO" FUNDIDO ●●● Mixed Tortilla Chips, Raglan Coconut Crema, Smoked Corn Salsa, Cashew Crumble	\$18
SPICED KUMARA 'Y' WALNUT ENCHILADAS ●●●● Peanut Mole, Cashew Crumble, Mom's Rice, Black Beans	\$27
BAJA BANANA BLOSSOM TACO ●●● Flour Tortilla, Cantina Slaw, Jalapeño "Mayo", Pickled Onions	\$10
NUTTY NACHOS ●●● Fiesta Corn Chips, Black Beans, Cashew "Queso", Walnut "Picadillo", Avocado Whip, Smoked Corn Salsa, Coconut Crema	\$30
BAD HOMBRE STYLE FRIED MUSHROOM FAJITAS ●●●● Jalapeño "Mayo", Smoked Corn Salsa, Guacamole, Huitlacoche, Black Beans	\$34

HAPPY HOUR 5PM 'TIL 6PM
\$8 TACOS* \$16 FROZEN MARG'S

* Excludes Bad Hombre Style Fried Chicken & Lamb Shank Birria Bun



LET'S TALK ABOUT MEX BABY!

ANNATTO: Orange/Red dye obtained from the achiote tree
BAD HOMBRES: Margo's kitchen legends!
BAJA: Coastal state in Northwest Mexico
BIRRIA: Traditional Mexican stew
BOMBA MAYO: A Margo's style twist on Japanese mayo
CANTINA: Bar or pub
CERVEZA: Beer!
CEVICHE: Cured fresh raw fish
CHAMOY: Pickled fruit sauce
CHICHARRON: Puffed pork skin 'cracklin'
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 Big Mac or Special Sauce
EL JEFE DE MARGO: Margo's boss [The chef]
ESCABECHE: Pickled vegetable blend
HUITLACOCHÉ: Corn fungus known as the Mexican truffle
LECHE DE TIGRE: Citrus based marinade or "tiger milk"
MOLE: Indigenous Mexican word for sauce
MOM'S RICE: Traditional annatto dyed rice
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 SECA: Dried salsa consisting of nuts and seeds
SALSA SUIZA: Meaning Swiss, an interpretation of a cheese sauce
SALSA VERDE: Roasted green tomato (tomatillo) salsa
VALENTINA: Mexican hot sauce from Jalisco... El Jefe's favourite!
#MEETMEHERE PRESERVES: A selection of handmade condiments El Jefe creates for our sister venue, Little Blackwood on Steamer Wharf