

## FOR THE TABLE

**chicharron** - crunchy pork rinds, chilli, salt, lime \$8

**popcorn** - freshly popped, with chilli, salt, lime \$6

**guacamole** - with house-made tortilla chips \$10

**queso fundido** - molten cheese dip with crispy tortillas \$14

**elotes** - corn on the cob, roasted in the husk served with crema, queso, hot sauce and lime \$9

## TACOS

SERVE OF 2 - \$16  
FRESH PRESSED CORN TORTILLAS

**pollo** - charcoal chicken shredded with tomato salsa and crema

**carnitas** - slow-cooked pork, cheese and pickled jalapeno

**bistek** - char-grilled steak, black bean, queso

**pescado** - grilled fish, fresh and pickled cabbage, chipotle crema

**sabina** - roasted mixed mushrooms, huitlacoche puree



**CHUPA  
CABRA**

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## PLATES

**lechon** - crispy pork belly, chile agua sauce, coriander \$26

**sandia** - grilled watermelon, pepita and coriander salsa, salad greens \$20

**fish wings** - reef fish collars on the bone, chargrilled with jalapeno agave butter \$20

**mussels** - mussels and pipis in guajillo broth, fresh green chilli \$22

## SHARE

**lamb barbacoa** - slow-smoked lamb shoulder in mole rub of coffee, cacao, dried chillis and nuts. served with greens, pickles and tortillas \$59

## SIDES

ensalada of local greens, vinaigrette, sharp sheeps cheese \$14

fresh black beans in broth \$12

herbed rice \$7

fresh-pressed tortillas \$4

## SWEET

**champurrado** - mexican hot chocolate \$7

**tres leches** - 'three milk' soaked vanilla cake \$10

## DRINKS

### COCKTAILS

**margarita** - tequila, lime, agave \$17

+ add chilli

+ add passionfruit

**cancun cosmo** - tequila, triple sec, cranberry, lime \$18

**horchata colada** - white rum, coconut, rice milk, cinnamon \$18

**amarillo** - bitter aperitif, vermouth, mezcal, lime-cello \$19

### REFRESCOS (house-made soda)

\$5 each

lemonade

mandarina

pink grapefruit

hibiscus

+ add tequila or rum + \$8

+ add mezcal + \$12

### CERVEZA & VINO

**tecate** - mexican lager \$7

**white, rose, red** \$10/gls \$48/btl

## SPECIALS

**wednesday** - CHOOK DINNER - charcoal chicken pieces, salad, soup, rice or black beans & tortilla chips \$14

**friday** - 'HAMBURGUESA' - chupa burger with beef patty, lettuce, tomato, queso, jalapeno, burnt onion & bacon, served with a mini nachos on the side \$16