

ENTRÉES

HOUSE GUACAMOLE Made fresh daily, served with crispy tortilla chips. (GF DF V)	\$17
JALAPENO POPPERS Stuffed with creamy rice and cheese, served with herb mayo.	\$20
SONORA STYLE CALAMARI Garlic & lime marinated, served with chipotle mayo. (GF DF)	\$19
KING PRAWN TOSTADA King prawns, mango chilli puree, avocado, served in a crispy tortilla. (GF DF)	\$19
ALAMBRES (2) Marinated beef or prawn skewers fired on charcoal hibachi grill, chimichurri sauce. (GF DF)	\$22
CRISPY CAULIFLOWER Beetroot and avocado mojo, agave syrup, jalapeño and parsley oil. (GF DF V)	\$19
BEEF QUESADILLAS Crispy tortilla, served with corn salsa and herb mayo. (GFO)	\$20
ORANGE ROUGHY CEVICHE Lime marinated, tomatoes, onions, served with Mexican totopos. (GF DF)	\$22

TACOS All the tacos can be GF or Vegetarian by swapping the protein to haloumi or cauliflower

CRISPY CORN CHICKEN TACOS (2) Served with guacamole, corn puree, jalapeño & pineapple jam. (GFO DF)	\$25
TINGA BEEF TACOS (2) Pulled brisket, guacamole, crunchy slaw, herb mayo, corn salsa. (GFO DFO)	\$25
OCEAN BREEZE FISH TACOS (2) Daily catch, homemade spiced, guacamole, slaw, corn salsa. (GFO DF)	\$25
BAJA PRAWN TACOS (2) Battered prawns, shredded mix cabbage, remoulade sauce. (GFO DF)	\$25

PABLITO'S 2 COURSE EXPERIENCE

SOME THINGS ARE BETTER SHARED Choose 1 entree & 1 main* and we'll plate it beautifully for two (or more) to enjoy together. All adults at the table must participate *Steak + \$18	\$51
--	------

MAINS

300G CHIPOTLE MARINATED WAGYU FLANK STEAK MB 4-5 Grilled seasonal greens, chimichurri sauce – served medium rare. (GF DF)	\$55
CHARRED CHICKEN SKEWER Marinated chicken thigh, capsicums & onions, chipotle slaw, tortillas (2), served with remoulade sauce and charred lemon. (GFO DFO)	\$33
BRISKET SUPREME NACHOS Crispy tortilla chips loaded with 12 hour cooked brisket, melted cheese, guacamole, sour cream, corn salsa. (GF)	\$34
PAELLA MEXICANA Tiger prawns, baby squid, green mussels, capsicums & onions, bomba rice, green peas, served in a Paella Disk, with chimichurri sauce. (GF DF)	\$36
PABLITO'S BURRITO BOWL Select one protein: Pulled Beef, Chicken Breast, Fish, Cauliflower or Haloumi Cheese. Guacamole, shredded cheese, corn salsa, chipotle, pinto beans & mexican rice. (GF DF V)	\$34

MADE FOR SHARING

TACO SHARE BOARD Your choice of two taco fillings with 6 tortillas, guacamole, slaw & sauces. (GFO DFO)	\$59
FAJITA BOARD YOUR WAY Select one protein: Beef or Chicken (GFO DFO) Sizzling capsicums and onions, 6 tortillas, guacamole, slaw & sauces	\$62
1.1kg BIRRIA STYLE LAMB SHOULDER Serves 3 - 4 12 hour slowed cooked lamb shoulder on the bone, roasted capsicums & onions, 9 tortillas, garlicky beans and sauces. (GFO DFO)	\$120

DESSERTS

MIL HOJAS Flaky puff pastry, layered with rich dulce leche and fresh strawberries, finished with icing sugar and berries coulis	\$17
CHURROS WITH DULCE DE LECHE Crispy churros served with dulce de leche & strawberries	\$16