EL GROTTO

TAQUERIA Y BAR DE COCTELES
ELGROTTO.COM
IG ~ @EL_GROTTO

DIRECCION - 5/148 THE ESPLANADE
TELEFONO - 1300 - DONT CALL - ELGROTTO
* EMAIL - HOLA@ELGROTTO.COM

HORARIO ~ SEVEN DAYS A WEEK
11AM - LATE | MON 4PM

COCTELES FRESCOS Y TACOS RICOS

SHARE

BIENVENIDO!

GUACAMOLE w/ corn chips
smashed avo | pico de gallo | lime y salt — **12** V

QUESO w/ corn chips
hot melted cheese dip | add chorizo 3 — **9** V

SALSA w/ corn chips, choose one of the below
__ **roja** | blended roasted tomato y coriander y onion y spices — **8** V
__ **verde** | blended tomatillo y lime y coriander y onion y jalapeno
__ **pico de gallo** | fine diced fresh tomato y red onion y lime

NACHOS
guac | cheese | pico | crema | beans | pickled jalapenos | add chorizo 4 — **19** V

MEXICAN CORN RIBS
fried corn quarters | arbol crema | ricotta salata — **14** V

SEAFOOD CEVICHE
fresh fish | octopus | tiger prawn | cured in citurs | pico de gallo | avocado — **16**

TOSTADAS Y QUESAS

BEEF BIRRIA TOSTADA
cheese chicharron | refried beans | pickled onion y habanero
coriander on a crispy deep fried tortilla — **9**

CHICKEN QUESADILLA
tinga de pollo | cheese | chilli | pickled onion | salsa verde
coriander | in a pan fried tortilla — **12**

ESPECIALES

FRIED POLLO WEDNESDAY
Mexican fried chicken w\ your choice of housemade sauce
and fresh herbs ~ Wednesday only! — **12**

GROUP FIESTAS
Grab a team and come through for a lunch
or evening of Hot Mex ~ Tacos y Margaritas
Book hola@elgrotto.com
We can accomodate groups of up to 60 people!

MUY RICO

PLEASE LET US KNOW OF ANY ALLERGIES | VEGAN Y GLUTEN FREE OPTIONS AVAILABLE | N - CONTAINS NUTS | V - VEGETARIAN

TACOS

CAULIFLOWER
fried cauli | roasted pepitas | salsa macha | ricotta salata | coriander — **10** V

TINGA DE POLLO
braised chipotle chicken | lettuce | arbol crema | pico de gallo — **10**

BAJA FISH
battered fish | salted cabbage | chipotle mayo — **13**

CARNITAS
confit pork | chicharron | pickled onion y habanero | coriander — **12**

TACOS GRANDE

6 DIY TACOS
2-3 PEOPLE

PORK BELLY SHARE TACOS
six serves of pork | refried beans | salsa verde | coriander
pickled onion y habanero | y six steamy tortillas to build your own taco! — **30**

GRANDE

FISH BURRITO
battered fish | slaw | pickled jalapeno | coriander rice | cheese | chipo mayo — **20** N

BEEF BIRRIA BURRITO
short rib | black beans | jalapeño | cheese | coriander rice | pico | chipo mayo | consommé — **20** N

VEG BURRITO
battered cauli | capsicum | zucchini | guac | coriander rice | cheese | kale | macha — **17** V | N

LA BURGER ROYALE
chuck and brisket beef | pickled jalapeno | lettuce | tomato | cheese — **17**
(Spicy beef burger w/ Habanero Chilli or Double Patty options available!)

ASK THE STAFF FOR HOT SAUCE OR MORE CHILLI

KIDS MENU AVAILABLE!

FOOD

BUEN PROV-ECHO!

El Grotto

DRINK

CÓCTELES FRESCOS

JAMAICA JUICE $16
blackberry gin, hibiscus fruit tea, agave, cascabel, soda

SPRITZ REPÚBLICA $16
republic of freo vodka, fennel, elderflower, prosecco, soda

PALOMA ROYALE $18
blanco, french earl grey, soda, agave, salted white grapefruit

MEXICAN STANDOFF $19
mezcal, aperol, lime, passionfruit, pineapple

GREEN MISCHIEF $18
blanco, white rum, kiwi, green juice blend, yuzu soda

OLÉ CAFE $22
espresso coffee, reposado, rum, maple syrup, banana, mole

TEQUILA Y MEZCAL

Explore our selection of 100% de agave spirits!

Mezcal served w/
Sliced Orange and
Sal de Gusano
or Agua de Jamaica

Tequila w/ either
– Sangrita
– Verdita
– Agua de Jamaica

BUBBLY

RANGE LIFE Prosecco, VIC $10|50
SUNNY Pet Nat, SA $11|55

WHITE ORANGE

GILBERT Sauv Blanc, NSW $10/50
LE VIANDIER Fiano, WA $11|55
INTREPIDO 'POUND OF FLESH' Vermentino, VIC $11|55
SOMOS 'LOS MELONES DINAMICOS' Viognier, SA $12|60

ROSE & CHILL RED

GILBERT 'ROSE' Sangiovese, NSW $9|45
NOISY RITUAL 'MIXED BUSINESS' Pinot Blend, VIC $11|55

RED

ROCKY GULLY Cab Sauv, WA – $9|45
BETWEEN FIVE BELLS Pinot Noir, VIC $12|60
IN PRAISE OF SHADOWS Shiraz, SA $11|55

LOCAL Y NATURAL

VIÑO

¡MUY BUENO!
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CÓCTELES CLÁSICOS

TOMMY'S MARGARITA $19
arette blanco, lime, agave

EL DIABLO $17
blanco, blackcurrant lime, gingerbeer

SPICY MARGARITA $17
jalapeno blanco, apricot lemon, orgeat

SALUD!

LOW & NO ALC

MANDARIN SPRITZ (0%) $10
mandarin soda, jasmine lemon, rhubarb

PI-NO COLADA (0%) $10
coconut, pineapple lime, soda

STRANGELOVE SODA (0%) $6
Low Sugar Soft Drink
– Mandarin
– Yuzu
– Grapefruit

0%

NON-ALC BEERS
HEAPS NORMAL QUIET XPA (0.5%) $10
LIGHTNING MINDS PALE ALE (0.5%) $10
GARAGE PROJECT TINY (0.5%) $10

SUPPORT INDEPENDENT

BEER

¡BREWERS!
¡BREWERS!
¡BREWERS!
¡BREWERS!
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¡BREWERS!
¡BREWERS!

GROTTO FAVOURITES

CAFÉ NIX-O $13
a mini espressso martini made with Nixta licor... Coffee y tequila!

SNACKARITA $10
a snack sized tommys margarita made to share with a mate, minimum order of 2!

MEXICAN PICKLEBACK $13
The American whiskey and picklejuice classic done Mex style – Abasolo corn whisky w/ jalapeño y corn picklejuice!

PINEAPPLE MARY $15
Poblano chili liqueur w/ fluffy fresh pineapple

AGAVE APPLE $14
tequila or mezcal w/fresh apple juice

MICHELADAS

ZEST YOUR BEER! Extra $2!
Salt, lime, hot sauce and sangrita; think a bloody mary type mix, mixed with your favourite lager.

TAP

We have eight taps
Check the other four at the bar
BEERFARM WEST COAST LAGER (4.4%) $9
CHEEKY MONKEY 'HAZY PALE' (4%) $10
SHELTER PALE ALE (4.7%) $10
NAIL RED ALE (6%) $10

CERVEZA

PACIFICO (4.4%) $10
TECATE CAN (4.5%) $8
DOS EQUIS (4.5%) $9
NEGRA MODELO (5.4%) $11

CRAFTS

HEAPS ON OFFER
Hit the bar check the fridge & have a chat with the bartender!