

ANTOJITOS

Classic Radio Mexico starters!

ELOTES – 2 PER SERVE.....	10
Char grilled corn on the cob, served 'street style' with mayo, cheese, chili salt & lime	
JALAPEÑOS RELLENOS.....	9.5EA
Cheese stuffed jalapeños, panko crumbed & crispy fried	
<i>Limited number each day, get in quick!</i>	
ESCABECHE.....	10
House pickled jalapeños & vegetables	
TOTOPOS.....	10
Artisanal white corn chips with home made salsas	
GUACAMOLE.....	12.5
With totopos & pico de gallo	

PLATOS GRANDES

PORK BELLY AL PASTOR.....	30
Oven roasted free range pork belly cooked in achiote broth; with charred pineapple salsa & it's own to-die-for crackling, served with green rice	
POLLO VERDE.....	25
Shredded roasted chicken & poblano peppers in a green sauce with home made crema, served with green rice	
ENCHILADA DE RES.....	25
Mezcal marinated slow cooked beef wrapped in tortillas and baked, topped with herb salad & house made crema	
ROAST CHICKEN.....	25
Free range chicken Maryland, cooked and served in mushroom & jalapeño broth, served with green rice	
CALABAZA.....	21
Chili roasted pumpkin with crispy chipotle kale, goats curd, toasted seeds & salsa	

CHILAQUILES

If you like nachos, try these instead! Corn chips pan tossed with home made salsas, and served with select toppings & garnishes

BARBACOA DE RES.....	21
Slow cooked ancho chili beef with iceberg lettuce & crema	
VERDE.....	21
Green tomatillo salsa with shredded chicken & queso fresco	
PICOSO.....	19
Spicy arbol chili based sauce with guacamole & crema	
ROJO.....	19
Mild roast tomato salsa with blackbeans, guacamole & crema	

SOPA DE TORTILLA.....	16
Chicken & guajillo chili broth with avocado, crema & crispy tortilla strips <i>Highly recommended!</i>	
CEVICHE.....	24
Rockling, avocado & ruby grapefruit served with blue corn totopos	
TOSTADITAS DE JAIBA – 3 PER SERVE.....	26
House Speciality! Spanner crab, corn & avocado on a bite sized crispy tortilla	
COSTRA DE CARNITAS – 2 PER SERVE.....	16
Pulled pork, blackbeans & slaw on bite sized, cheese crusted taco	
CHULETA DE CORDERO.....	14EA
Rustic long bone lamb cutlets with ancho chili marinade & sesame rub	
COSTILLAS.....	24
Slow cooked pork ribs with chipotle tamarind glaze, sesame & lime	
NACHOS DE CALABAZA.....	22
Deluxe vegetarian nachos, oven baked with pumpkin, three cheeses & arbol chili salsa	

ENSALADAS Y AL LADO

SLAW.....	14	WARMED TORTILLAS (4).....	4
Classic Mexican cabbage salad		ARROZ VERDE.....SML 4/LRG 6	
JICAMA & JALAPEÑO.....	12	Green rice	
Crispy raw jicama salad with lime, chili salt & jalapeño		TOP UP TOTOPOS.....SML 5/LRG 7	
<i>Street food staple! Worth a try.</i>		EXTRA GUACAMOLE.....	7
ESQUITES.....	12	PICO DE GALLO.....	3
Warm corn-off-the-cob salad with pasilla chili, cherry tomatoes, coriander & lime		Fresh tomato, onion & coriander salsa	
FRIJOLE MEXICANOS.....	12	CREMA.....	3
Our slow cooked black beans, served with salsa ranchera & queso fresco		House made sour cream	
PAPAS PICANTES.....	12	HOUSE MADE TABLE SALSA.....	2EA
Roasted potatoes with guajillo chili salsa, sesame & mayo		GUAJILLO Garlic & onion free	
		VERDE Tomatillo	
		ROJA Chili arbol	
		RANCHERA Char roasted tomato	
		CHIPOTLE Smoky	
		HABANERO EXTRA Extra hot	
		HABANERO Complimentary	



Scan to see photos of every dish!



TAQUERIA



TACOS DE CARNE

BBQ PORK BELLY.....	9
Radio favourite – our twist on the Mexico City classic 'Al Pastor', featuring pork crackling & pineapple	
BARBACOA.....	9
Slow cooked lamb shoulder, green salsa, crema & diced onion	
COCHINITA PIBIL.....	9
Yucatan style slow cooked pork with frijoles, red onion & jalapeño pickles	
CARNE ASADA.....	9
BBQ hanger steak, chili arbol, avocado salsa, crema & cheese	
POLLO.....	9
BBQ chicken, pico de gallo, iceberg lettuce & avocado salsa	

TACOS DEL MAR

BAJA.....	9.5
Beer battered fish, chipotle, pico de gallo & slaw	
PESCADO DE LA CASA.....	9.5
Grilled rockling, black bean & avocado salsa & pickled red cabbage	
CAMARON.....	9.5
Grilled garlic butter prawn with chipotle, tomatillo & slaw	
CALLO DE HACHA.....	9.5
Scallop with garlic butter, pork crackling, pickled red cabbage & habanero crema	

TACOS VEGETARIANOS

TOFU & FLOR DE JAMAICA.....	8.5
Guajillo marinated tofu with hibiscus flower salsa, pickled red cabbage & avocado	
HONGOS.....	8.5
Ancho roasted mixed mushrooms with crema poblano	
CALABAZA.....	8.5
Chili roasted pumpkin and corn with crema, goats curd & pepitas	
FRIJOLE.....	8.5
Slow cooked black bean, pickled jalapeños, avocado & pico de gallo	

TACO-NO-TACO

MEXICAN DINNER FOR ONE.....25
With frijoles, guacamole, salad, salsas & your choice of one protein:

- *Pulled pork *Grilled fish *Pumpkin & goats curd
- *Pulled lamb *Grilled beef
- *Battered fish *Grilled chicken

POSTRES

RADIO CAJETA & PECAN TART.....	15
Goats milk caramel & toasted pecan tart	
MEZCAL MOUSSE TART.....	15
Dark chocolate mousse with a hint of smoky mezcal, jamaica flower jelly & elderflower cream	
CAJETA CARAMEL SUNDAE.....	12
Coconut icecream with homemade goats milk caramel & toasted coconut	
FRESAS.....	15
Mascerated strawberries served with our house made crema & a raw sugar merengue	
BYO CELEBRATION CAKE.....PER HEAD	2.5

ALL DAY SUNDAY!

\$20

KAIJU CERVEZA JUGS

QUESADILLAS

Folded cheese tacos – 2 per serve	
PAPAS & CHORIZO.....	16
Potato, corn & chorizo	
COCHINITA.....	16
Pulled pork, jalapeños, pickled onions	
NOPAL.....	16
Cactus, black bean, queso fresco	

BEBIDAS CALIENTES

ADD a shot of Kahlua on the side +\$8	
CAFE DE OLLA.....	4.5
Slightly sweetened spiced Mexican black coffee	
CAFE MEXICANO.....	12
Cafe de olla with a shot of tequila	
CHILLI HOT CHOCOLATE.....	10
Dark chocolate ganache whisked into warmed milk with a dob of elderflower cream & a sprinkle of chili, biscuit on the side	

AGUAS FRESCAS

Our favourite virgin drinks made from scratch in house, served tall on ice	
JAMAICA.....	7
Iced hibiscus tea	
HOME-MADE LEMONADE.....	7
Made with fresh lemon & lime juice	
CAJETA CARAMEL MILKSHAKE.....	7.5
CAJETA CARAMEL ICED COFFEE.....	8.5
SANGRITA.....SHOT 3/TALL	7.5
House recipe spiced tomato juice	

PLEASE NOTE NO SPLITTING BILLS IN BUSY TIMES
10% SURCHARGE ON SUNDAY AND PUBLIC HOLIDAYS