

# LOS CLASSICOS

## QUESADILLAS

Three portions of the same flavour served with cumin yogurt in tortillas

### MUSHROOM (V)

With queso fresco, spinach and lemon sauce, served in flour tortillas | \$15

### FRIJOLES (V)

Beans with corn, coriander, and cheddar cheese, served in flour tortillas | \$15

### PULLED PORK (GF)

Slow cooked pork with cheese and coriander, served in corn tortillas | \$15

## SOFT TAGOS

Two portions of the same flavour served with salad in soft corn tortillas

### SOUTHERN FRIED CHICKEN

Tenderloins coated in southern style crumbs, topped with guacamole | \$15

### PORK CARNITAS (GF)

Slices of crispy pork belly, served with red beans, topped with morita caramel and charred pineapple | \$15

### FISH

Fresh market fish grilled in a light buttermilk, topped with guacamole and queso fresco | \$15

## NACHOS

Corn tortillas served with refried beans, cheddar cheese, guacamole, sour cream and jalapeños | \$19  
(With Beef or Chicken | \$6)

## BURRITO

Rolled and grilled in 12" flour tortillas

### CHICKEN

Sautéed tenderloins, sweet red peppers, corn, red beans and a mild blend of Mexican spices, with cheese and sour cream | \$15

### PULLED PORK

Cooked in orange juice and rolled with rice, red dressing, queso fresco and creamy slaw | \$15

### FISH

Fresh market fish in a light buttermilk, with lettuce, tomato, cucumber, salsa verde and lemon | \$15

### VEGETABLE (V)

Red beans, guacamole, lettuce, red and white cabbage, grilled pineapple and cheese with apple dressing | \$14

### NAKED BURRITO (GF)

Any of the burritos in a bowl with rice and salad, no tortilla | \$15

# MENU

# paco + lola

BAR AND RESTAURANT

## STARTERS

### TOTOPOS (V)(GF)

Corn Chips, red beans, corn kernels, guacamole and queso fresco | \$12

### ELOTES (V) (GF)

Sweet corn on the cob rolled in chipotle sour cream, finely grated asadero cheese and tahini | \$8

### PUPUSAS

Flattened, soft pockets of maize flour filled with Oaxaca cheese, cheddar and chorizo, served with salsa roja and salsa verde | \$12

### TOSTADA

Three per serve of crispy discs of maize flour with a variety of toppings, please ask the staff whats on today | \$12

### CHICKEN SPARE RIBS

Fried crispy and tossed in smokey chipotle and morita caramel | \$15

### LOADED CHIPS (V)

Beer battered chips topped with red beans and cheese | \$14

### CHIPS (V)

Beer battered chips | \$10

## SALADS

### SUMMER SALAD

Poached chicken, mixed leaves, mint and fried shallots in a guajillo dressing | \$16

### SUPER SALAD (V)

Finely chopped kale, charred corn, black beans, jalapeños, crispy rice, cherry tomatoes and pomegranate with a mango dressing | \$15  
(With Chicken | \$6)

## MAINS

### FAJITAS

DIY style dish with sautéed red and green peppers, sour cream, cheese, corn salsa, guacamole, six flour tortillas and either: | \$35

### CHICKEN

Rubbed in smoked paprika, cumin and cinnamon

### BEEF

Tender strips of rump steak

### VEGGIE (V)

Sautéed mushroom, sweet red peppers and eggplant

### SOPES

Fried small cakes made from nixtamal Mexican corn flour, served with red beans, soft cheese, corn salsa and either: | \$22

### CHICKEN

Rubbed in smoked paprika, cumin and cinnamon

### BEEF

Chimichurri rump steak

### VEGGIE (V)

Sautéed mushroom, sweet red peppers and eggplant

### GOODNESS BOWL (V)

Steamed rice, charred corn, sautéed mushrooms, eggplant, guacamole and creamy coleslaw with apple dressing | \$15  
(With Beef or Chicken | \$6)

## SIDES

Cheese | \$3

Sour cream | \$3

Guacamole | \$8

Red beans | \$4

Corn chips | \$3

Tortillas (x4) | \$3

## KIDS MENU

### MINI TOTOPOS (V) (GF)

Corn chips served with guacamole | \$10

### CHICKEN TACO

One taco with fried chicken served in a corn tortilla and cheese | \$8

### CHEESE QUESADILLAS (V)

Two tortillas served with melted cheese and tomato | \$10

## DESSERT

We always have two desserts on the go, please ask the staff what we have for you today

## SOFT DRINKS

**PUREZZA SPARKLING WATER**  
(750ml) | \$6

**JARRITOS** (Mexican soft drink)  
Cola, guava, pineapple, watermelon,  
lime, mandarin, mango | \$5

**JUICES** (Glass)  
Orange, apple or  
pineapple | \$5

## ICED DRINKS

**ICED COFFEE** | \$6

**ICED CHOCOLATE** | \$6

**MILKSHAKES**  
Chocolate, strawberry, vanilla | \$6

## HOT DRINKS

**ALL COFFEES**  
Regular | \$4  
Large | \$5

**HOT CHOCOLATE** | \$5

**CHAI LATTE** | \$5

(Soy or Almond milk | \$0.50)

### TEA

English breakfast, earl grey, green tea,  
lemongrass and ginger, peppermint,  
camomile | \$4

## COCKTAILS



**MARGARITA**  
Tequila, triple sec,  
lemon juice and  
sugar syrup | \$15

**JALAPEÑO MARGARITA**  
Tequila, jalapeño, triple sec,  
lemon juice and sugar  
syrup | \$15

**MOJITO**  
Fresh mint, white rum,  
brown sugar and  
lime | \$15

## TEQUILA

**ESPOLON BLANCO** | \$8  
House tequila

**PATRON**  
Silver | \$14  
Reposado | \$16  
Anejo | \$18  
XO cafe | \$16

**QUINTA DE GOMEZ** (Organic) | \$17

**MEZCAL**  
**ZIGNUM**  
Silver | \$14  
Anejo Mezcal | \$18

**ENMASCARADO** (45%) | \$20  
**ENMASCARADO** (54%) | \$20

### PISCO SOUR

Pisco, lemon juice, egg white and  
sugar syrup | \$15

### BLOOD MARY

Absolut vodka, tomato juice, salt,  
tabasco, worcestershire sauce  
and lemon juice | \$15

### APEROL SPRITZ

Aperol, prosecco, orange, topped  
with sparkling water | \$15

### EXPRESSO MARTINI

Kahlua, frangelico, tequila, sugar  
syrup, and fresh coffee | \$15

### MIMOSA

Prosecco and orange juice | \$12

## BEERS

**CORONA** | \$9  
**PACIFICO** | \$9  
**XX LARGER** | \$9  
**NEGRA MODELO** | \$9.5  
**CIDER VERANO** (500ML) | \$12

## SANGRIA

**PEACH or BERRY**  
Glass | \$8  
1L caraf | \$25  
2L jug | \$48

## WINES

### WHITE

**Chardonnay** (Sherwood- NZ)  
Glass | \$9    Bottle | \$42

**Pinot Gris** (Sherwood - NZ)  
Glass | \$9.5    Bottle | \$45

**Sauvignon Blanc** (Sherwood - NZ)  
Only by bottle | \$45

### RED

**Pinot Noir** (Sherwood - NZ)  
Glass | \$9    Bottle | \$42

**Shiraz** (Galafrey - WA)  
Glass | \$10    Bottle | \$48

**Tempranillo** (Toro Organic - ES)  
Only by bottle | \$48

### SPARKLING

**Janz Sparkling** (Tasmania)  
Only by bottle | \$50

**Sparkling Pinot Noir**  
(Bird in Hand - Adelaide)  
Only by bottle | \$45

**Prosecco** (Maschio - ITA)  
Glass | \$10    Bottle | \$48



@PACOYIOLAMEXICAN f PACO Y IOLA