

Aperitivos

Jalapeño Poppers ★ 🌱 \$19.90
Freshly cut jalapeños stuffed with cheese, corn, crumbed & fried.
Served with chipotle mayo. (Bacon / Veg)

Chipotle Chicken Wings 🌱 \$14.90
Chicken Wings marinated in Chipotle Sauce, Deep fried & served
with chipotle mayo.

Calamari Rings \$14.90
Freshly made tatin spiced calamari rings, served with chipotle
mayo.

Sharing Plates

Loaded Nachos ★ 🌱 🌱 \$19.90
Corn chips somothered in nacho cheese, sour cream, pico de gallo,
guacamole.

Carne Nachos 🌱 \$23.90
Loaded Nachos with our famous chilli con carne (beef).

Chorizo Queso \$25.90
A bed of black beans covered with mozzarella baked, topped with
smokey chorizo, served with flour tortillas & corn chips.

Dips & Totpos

All dips are served with corn chips.

Chilli Con Queso 🌱 🌱 \$11.90
A homemade queso dip that's rich, creamy, and dangerously
addictive. A true favourite to all our amigos. Also known as chillies
and cheese.

Guacamole ★ 🌱 🌱 \$11.90
A cool blend of delicious, locally farmed avocado with fresh
coriander and red onion and topped with diced tomatoes.

Chilli Con Carne ★ 🌱 \$11.90
Stew made with beef, chilli peppers, beans and mexican
seasonings.

Trio Dips 🌱 \$19.90
Combination of all three dips served with corn chips.

Tacos

Your choice of protein nested on bed of lettuce \$8.00
topped with pico de gallo, ricotta salata cheese.

Pulled Beef
Marinated slow cooked pulled beef, guacamole, salsa verde.

Chipotle Chicken
Marinated grilled chicken, chipotle mayo.

Baja Fish ★
Beer battered fish, chipotle mayo.

Veggie Taco 🌱
Sauteed Veggies, guacamole, salsa verde.

Taquitos

Deep fried tacos, topped with sour cream, salsa verde, pico de
gallo. (Two to a serve)

Pulled beef or chicken \$19.90

Platos Grandes

Add Guacamole \$3

Burrito & Bowl 🌱 🌱 \$21.90
12 inch flour tortilla with choice of pulled beef or chicken, black
beans, lettuce, rice, sour cream & cheese.
Make a Bowl \$5

Enchilada ★ 🌱 (Three to a serve) \$28.90
6 inch corn tortilla with choice of pulled beef or chicken, baked in
housemade red sauce, cheese. Served with rice, beans & slaw mix.

Quesadilla 🌱 \$21.90
12 inch flour tortilla with choice of protein, pico de gallo & cheese.
Served with Tomatillo sauce.

Pulled beef, Chipotle chicken, Smokey Chorizo

Sizzling Fajitas

Add Guacamole \$3

Accompanied by sour cream, pico de gallo, flour tortilla & rice.

Veggie Fajitas 🌱 \$26.90

Fajitas de Pollo (Chicken) \$29.90

Fajitas de Carne (Beef) \$29.90

Smokey Chorizo Fajitas \$29.90

Tostada

Your choice of filling on crisp corn tortilla \$9.00
baked nested on bed of lettuce

Seafood
Tatin spiced lime seafood mix, pico de gallo, ricotta salata cheese.

Chilli Con Carne
Our famous beef with chilli & beans, pico de gallo, ricotta salata
cheese.

Desserts / Postres

Churros \$11.90
churros dusted with cinnamon sugar drizzled with chocolate
sauce.
+ Vanilla Ice Cream - \$2

Sizzling Brownie \$13.90
House made brownie served with vanilla ice cream drizzled with
chocolate sauce

Mexican Cafe 🌱 \$13.90
Vanilla ice cream topped with coffee tequila.

Sides

Sour Cream \$2.00

Flour or Corn Tortillas \$3.00

Guacamole 🌱 \$3.00

Garden Salad \$5.00

Corn Chips 🌱 🌱 \$6.00

Hot Chips \$8.00
(Served with chipotle mayo)

Kids Menu / Ninos

Served with chipotle mayo

Cheese Quesadilla \$12.90

Fish Tenders & Chips \$12.90

Soft Drinks

Can - 375 ml \$4.00
Coke, Coke Zero, Fanta, Sprite, Sparkling Water

Jarritos \$6.00
Pineapple, Mango, Cola, Mandarin, Lime, Guava

Weekly Specials

| | |
|---|------------------------------|
| Margarita Mondays (Classic or Chilli) All day | \$14.00 |
| Taco Tuesdays Per Tacos | \$6.00 |
| Wings Wenesdays Serve of Chipotle chicken wings | \$9.00 |
| Taquito Thursdays (Two to a serve) Per Taquitos | \$14.00 |
| Weekend Bottomless Brunch Unlimited chilli or classic margs, corn chips, guacamole, tacos & tostadas for 1.5 hours. | \$65.00 Per Person |

(Our weekly special are not in conjunction with any other discount/offers.)

Beers

| | |
|----------------------------|----------------|
| Corona, Dos Equis, Tecate, | \$8.00 |
| Negra Modelo, Pacifico | \$11.00 |

Margaritas

| | |
|--|----------------|
| Classic Margarita Reposado Tequila, Lime Juice, Triple Sec | \$18.00 |
| Chilli Margarita ★ Chilli Infused Tequila, Lime Juice, Jalapeno Chilli, Agave | \$18.00 |
| Mango/Pineapple/Strawberry/Lychee Margarita Silver Tequila, Triple sec, Lime Juice (Frozen Available) | \$20.00 |
| Mezcal Margarita Monte Alban Mezcal, Triple sec, Lime juice | \$20.00 |
| Tommy's Margarita Patrón Silver, Lime, Agave | \$20.00 |

Cocktails (Jug Serves 4)

| | |
|---|----------------|
| Mojito Bacardi White Rum, Mint, Lime and Lemonade | \$18.00 |
| Pina Colada ★ Bacardi white rum, Coconut liquor & Pineapple | \$18.00 |
| Mexican Standoff Reposado Tequila, Ginger Ale, Lime Juice | \$19.00 |
| Paloma ★ Reposado Tequila, Lime Juice, Grapefruit Soda | \$19.00 |
| Tequila Sunrise Silver Tequila, Triple Sec, Orange Juice, Grenadine | \$20.00 |
| Long Island Cocktail Made with Vodka, Tequila, Rum, Gin, Triple Sec & Splash of Cola. | \$22.00 |

Mocktails

| | |
|--|----------------|
| Nojito Mint, lime, lemonade | \$12.00 |
| PI-NO-Colada ★ Coconut Cream, Pineapple Juice, Lime & Soda | \$12.00 |
| Virgin Sangria Red Blanco (White) Cranberry Juice, Lime, Fresh Fruit | \$12.00 |
| Ginger Mule Mint, Lime, Ginger ale | \$12.00 |

Spirits

30ml - \$10.00 | 60ml - \$15.00

Served with choice of soft drink or sparkling water.

Belvedere Vodka, Bombay Sapphire Gin, Jack Daniel Whisky, Jameson Irish Whisky, Malibu, Tequila, Bacardi White Rum

Tequila Shots

| | |
|----------------------------------|----------------|
| Any 2 x 30ml shots | \$18.00 |
| Patrón Silver / Reposado / Anejo | |
| El Jimador Silver / Reposado | |
| 1800 Silver / Coconut / Reposado | |
| Monte Alban Mezcal | |
| Casamigos Silver / Reposado | |

Sangria ★ Glass - \$12 | 500ml - \$20 | 1L - \$35

Our refreshing Sangria is made from a specially selected blend of Wine, Triple sec, Fruit juices & Freshly cut fruit.

Choice of red or white wine sangria.

Wines

| | 150ml | 250ml | |
|--|-------|-------|------|
| Whites | | | |
| Cantina Tollo Pinot Grigio Chieti, ITALY | \$9 | \$14 | \$38 |
| Growers Gate Moscato Riverland, SA | \$9 | \$14 | \$38 |
| Babich "Black Label" Sauvignon Blanc Marlborough, NZ | \$10 | \$17 | \$48 |
| Paul Conti Chardonnay Margaret River, WA | \$11 | \$17 | \$50 |
| Red | | | |
| Johnny Q Shiraz Mc laren vale ,SA | \$9 | \$14 | \$38 |
| Johnny Q Cabernet Sauvignon Coonawarra, SA | \$9 | \$14 | \$38 |
| Juniper "Originals" Cabernet Merlot Margaret River, WA | \$10 | \$17 | \$48 |
| Turkey Flat Rose Barossa Valley, SA | \$11 | \$17 | \$50 |
| Balgownie Black Label Pinot Noir Yarra Valley, VIC | \$12 | \$19 | \$54 |



SEÑOR MEXICO

Kitchen & Bar

PLEASE ASK OUR FRIENDLY STAFF TO ASSIST YOU WITH DIETARY AND ALLERGEN REQUIREMENTS

☎️ Gluten Friendly | 🌿 Vegetarian | 🍃 Vegan option | ★ Chefs Special

BYO Wine Only. Corkage & Cakeage fee will apply.

Card processing surcharge of 2% will apply.
15% public holiday surcharge will apply.



7046 6826 | senormexico.com.au

376 Bridge Rd, Richmond

