

ANTOJITOS Classic Radio Mexico starters!	
ELOTES – 2 PER SERVE.....	11
Char grilled corn on the cob, served 'street style' with mayo, cheese, chili salt & lime	
JALAPEÑOS RELLENOS.....	9.5EA
Cheese stuffed jalapeños, panko crumbed & cripsy fried	
<i>Limited number each day. get in quick!</i>	
ESCABECHE.....	11
House pickled jalapeños & vegetables	
TOTOPOS Y SALSAS.....	12
Artisanal white corn chips served with three home made salsas	
GUACAMOLE.....	13
Served with white corn chips & 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.....	26
Shredded roasted chicken & poblano peppers in a green sauce with home made crema, served with green rice	
ENCHILADA DE RES.....	26
Mezcal marinated slow cooked beef wrapped in tortillas and baked, topped with herb salad & house made crema	
ROAST CHICKEN.....	26
Free range chicken Maryland, cooked and served in mushroom & jalapeño broth, served with green rice	
CALABAZA.....	22
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	
CHILAQUILES DE RES.....	22
Slow cooked ancho chili beef with iceberg lettuce & crema	
CHILAQUILES VERDES.....	22
Green tomatillo salsa with shredded chicken & queso fresco	
CHILAQUILES PICOSOS.....	20
Spicy arbol chili based sauce with guacamole & crema	
CHILAQUILES ROJOS.....	20
Mild roast tomato salsa with blackbeans, guacamole & crema	

SOPA DE TORTILLA.....	18
Chicken & guajillo chili broth with avocado, crema & crispy tortilla strips <i>*Highly recommended!*</i>	
CEVICHE.....	25
Rockling, avocado & ruby grapefruit served with blue corn totopos	
TOSTADITAS DE JAIBA – 3 PER SERVE.....	27
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.....	16EA
Rustic long bone lamb cutlets with ancho chili marinade & sesame rub	
COSTILLAS.....	25
Slow cooked pork ribs with chipotle tamarind glaze, sesame & lime	
NACHOS DE CALABAZA.....	23
Deluxe vegetarian nachos, oven baked with pumpkin, three cheeses & arbol chili salsa	

ENSALADAS Y AL LADO

SLAW.....	15	WARMED TORTILLAS (4).....	4
Classic Mexican cabbage salad		ARROZ VERDE.....	SML 4/LRG 6
		Green rice	
JICAMA & JALAPEÑO.....	12	TOP UP TOTOPOS.....	SML 6/LRG 8
Crispy raw jicama salad with lime, chili salt & jalapeño		EXTRA GUACAMOLE.....	
<i>Street food staple! Worth a try.</i>			
ESQUITES.....	13	PICO DE GALLO.....	3.5
Warm corn-off-the-cob salad with pasilla chili, cherry tomatoes, coriander & lime		FRESH TOMATO, ONION & CORIANDER SALSA	
FRIJOLES MEXICANOS.....	13	CREMA.....	3.5
Our slow cooked black beans, served with salsa ranchera & queso fresco		HOUSE MADE SOUR CREAM	
PAPAS PICANTES.....	13	HOUSE MADE TABLE SALSA.....	3EA
Roasted potatoes with guajillo chili salsa, sesame & mayo			



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	

TACO-NO-TACO

MEXICAN DINNER FOR ONE.....	25
With frijoles, guacamole, salad, salsas & your choice of one protein:	
* Pulled pork	* Grilled fish
* Pulled lamb	* Grilled beef
* Battered fish	* Grilled chicken
	* Pumpkin & goats curd

POSTRES

RADIO CAJETA & PECAN TART.....	16
Goats milk caramel & toasted pecan tart	
MEZCAL MOUSSE TART.....	16
Dark chocolate mousse with a hint of smoky mezcal, jamaica flower jelly & elderflower cream	
CAJETA CARAMEL SUNDAE.....	14
Coconut icecream with homemade goats milk caramel & toasted coconut	
FRESAS.....	16
Mascerated strawberries served with our house made crema & a raw sugar merengue	
BYO CELEBRATION CAKE.....	PER HEAD 2.5

TAQUERIA



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	
FRIJOLES.....	8.5
Slow cooked black bean, pickled jalapeños, avocado & pico de gallo	



QUESADILLAS

Folded cheese tacos – 2 per serve	
PAPAS & CHORIZO.....	16
Potato, corn & chorizo	
PORK & PICKLES.....	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.....	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