

PARA LA MESA

Snacks for the table

GUACAMOLE & TOTOPOS.....	13
With Pico de Gallo and artisanal white corn chips	
SALSAS BANDERAS.....	7
Classic house made Salsas for the table – Verde, Crema and Roja	
FRIJOLES REFRITOS.....	13
Slow cooked pinto beans with salsa macha & queso fresco	
SALSAS DE LA CASA.....	3EA
Verde Roja Ranchera Chipotle Habanero Pico de Gallo Macha Flor de Jamaica Roja de Chicharonn	
<i>House made Hot Sauce complimentary</i>	
HOUSE PICKLED JALAPENOS.....	5
EXTRA GUACAMOLE.....	7
TOP UP TOTOPOS.....	SML 6/LRG 8

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 ROJOS.....	20
Mild roast tomato salsa with blackbeans, guacamole & crema	

PLATOS GRANDES

Larger dishes designed to share

PORK BELLY AL PASTOR.....	30
Oven roasted free-range pork belly cooked in aromatic broth, with charred pinapple and 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	
CAZUELA DE MARISCOS.....	30
'Tikin Xic' style seafood hotpot with a side of Habanero chili & red onion pickle, served with green rice	
NACHOS DE CALABAZA.....	23
Deluxe vegetarian nachos, oven baked with pumpkin, three cheeses & salsa macha	

ANTOJITOS

Classic Radio Mexico starters

SOPA DE TORTILLA.....	18
Chicken & guajillo chili broth with avocado, crema & crispy tortilla strips <i>"Highly recommended!"</i>	
TOSTONES.....	9
Crispy Fried Plantains with guacamole & spicy pickled onions	
CEVICHE.....	25
Rockling, avocado & ruby grapefruit served with blue corn totopos	
TOSTADITAS DE JAIBA.....	27
House Speciality! Spanner crab, corn & avocado on a bite sized crispy tortilla – 3 per serve	
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	



Scan to see photos of every dish!

ENSALADAS Y AL LADO

Salads and sides

JICAMA.....	12
Crispy raw jicama chips with lime, chipotle salt & fresh chili	
ESCABECHE.....	12
House vegetable pickles with cauliflower, jalapeño & carrot	
SLAW.....	13
Classic Mexican cabbage salad	
ESQUITES.....	13
Warm corn salad with pasilla chili, cherry tomatoes & coriander	
FRIJOLES REFRITOS.....	13
Slow cooked pinto beans with salsa macha & queso fresco	
PAPAS PICANTES.....	13
Roasted potatoes with salsa roja & mayo	
WARMED TORTILLAS (4).....	4
GREEN RICE.....	SML 4/LRG 6

TACOS DE CARNE

PORK & PINEAPPLE.....	9
Radio twist on the Mexico City classic 'Al Pastor', featuring slow cooked pork, crackling & pineapple	
BARBACOA	9
Slow cooked lamb shoulder, green salsa, crema & diced onion	
CARNE ASADA.....	9
BBQ steak with red and green salsas & house-made crema	
POLLO	9
Grilled chicken with avocado & pico de gallo	

TACO-NO-TACO

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

- *Tofu
- *Battered fish
- *Grilled fish
- *BBQ beef
- *Grilled chicken
- *Pulled lamb

POSTRES

RADIO CAJETA & PECAN TART.....	16
Goats milk caramel & toasted pecans	
MEZCAL MOUSSE TART.....	16
Dark chocolate mezcal mousse, jamaica flower jelly & elderflower cream	
FRESAS.....	16
Macerated strawberries & our house made crema on a raw sugar merengue	
CAJETA CARAMEL SUNDAE.....	14
Toasted Coconut ice cream with goats milk caramel – both made in house	
CAKEAGE.....	PER HEAD 2.5
We welcome you to BYO a celebration cake. Sparklers, cut and plating by us	

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	

ALL DAY SUNDAY!

\$20

KAIJU CERVEZA JUGS

TACOS VEGETARIANOS

TOFU & FLOR DE JAMAICA.....	8.5
Guajillo marinated tofu, hibiscus flower salsa, pickled red cabbage & avocado	
HONGOS.....	8.5
Ancho roasted mixed mushrooms with crema & green salsa	
FRIJOLES.....	8.5
Slow cooked pinto bean, avocado and black bean salsa & pickles	

CORN ON THE COB

ELOTES CALLEJEROS.....	11
Char-grilled 'street-style' corn with mayo, cheese, chipotle salt & lime – 2 per serve	

QUESADILLAS

Folded cheese tacos – 2 per serve

PAPAS & CHORIZO.....	16
Potato, corn & chorizo	
PORK & PICKLES.....	16
Pulled pork, jalapeños, pickled onions	

BEBIDAS CALIENTES

CHILLI HOT CHOCOLATE.....	10
Dark chocolate ganache melted into full cream milk with elderflower cream & a cinnamon shortbread on the side	
CAFE DE OLLA.....	5
Slightly sweetened spiced Mexican coffee	
MAKE IT BOOZY.....	+8
Add a shot of Tequila, Kahlua or Licor 43 on the side to either of our hot beverages	

AGUAS FRESCAS

Virgin drinks made from scratch in house	
JAMAICA.....	7
Iced hibiscus tea	
HOME-MADE LEMONADE.....	7
HORCHATA.....	7.5
Vanilla and cinnamon spiced rice milk	
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 15% PUBLIC HOLIDAYS