

BIG EL'S MENU

Tapas

Mexican Style Guajillo Popcorn Prawns 17
Dusted with guajillo salt and served with jalapeño tartare, with a side of crispy tostaditas

Chorizo Chiptlets (G) 13
Crispy chorizo pieces served with lime and roasted paprika twin chilli sauce

Quesadilla (6) (S)(VT) 13
Traditional style pan-fried flour tortas crisped with arbol chillies, jalapeño and Jack cheese. Topped with Chipotle Mayonnaise and Garlic Aioli
Add crispy chicken, Mexican pulled beef, achiote carnitas +3
Add fusion pizza topping +4

Nacho Bowl (G) 19
Tri-colour tortilla chips served with siete chilli con carne, topped with Jack cheese, guacamole and potato's companion

Vegetarian Nacho Bowl (G)(VT) 17
Tri-colour tortilla chips served with a mix of black bean and cilantro salsa, and oven roasted garlic and tomato salsa topped with Jack cheese and your choice of garlic aioli or chipotle mayonnaise

Elotes Callejeros (3) (G)(VT) 15
Mexican grilled street corn covered in Big El's lime mayonnaise mix, dusted with spices and topped with fine dried cheese

Peruvian Style Ceviche (G) 21
Sashimi grade salmon pickled in citrus, herbs, chilli, served with avocado, red onion, a side of crispy tostaditas and chipotle mayonnaise

Tempura Jalapeño Poppers (4) (VS)(VT) 14
Mulato dusted jalapeños stuffed with Big El's cheese trio, garlic, chilli, sundried tomatoes, and a tempura swirl finish. Served with chipotle mayonnaise

Patron Tequila Prawns (G) 22
Pan fried prawns doused in the juice of a lemon and simmered in Patron Tequila, with a side of crispy tostaditas

Ensalada De Nopales (G)(V) 11
Fusion Mexican cactus salad, with lettuce, cucumber, red onions and special dressing

Salvadorian Pupusa (4) (G)(S) 17
Big El's crispy handmade 'dumplings El Salvador Style' made with traditional masa harina, pulled beef, black beans, and cheese. Topped with Coriander, cabbage and carrots, tomato salsa, garlic aioli, and chipotle mayonnaise

Dominican Republic Style Queso Fresco Platter (VT) 18
Deep fried cheese platter with haloumi, camembert, cheddar, double brie, and Manchego. Served with black olives, assorted dips and sauces

Peruvian Lamb Cutlets (4) (G) 29
Peruvian style spice crusted lamb, topped with chipotle and citrus salsa together with Argentinian chimichurri. Served with a side of garlic bacon mash

Brazilian Style Coxinha (3) (S) 17
Brazilian chicken croquettes, soft interior with a mix of cumin chicken, and cream cheese mix, with a crispy external shell, served with chipotle cirtus salsa

Siete Chile Coquilles St Jacques (G) 23
Fresh fusion style scallops baked with mushrooms, white wine, Gruyere cheese and Big El's seven chilli mix!

Argentine Style Grilled Rib-Eye (G) 31
Argentine Chimichirri marinated fresh rib-eye steak, sliced thick, and served with 3 dipping sauces and salad

Big El's Special Soft Shell Tacos

Handmade masa harina tortilla shell served with special coleslaw, mango jalapeño salsa, and jalapeño tartare

2 Tacos 17 3 Tacos 24

- **Crispy Chicken Tacos (G)(S)** 17
with spicy jalapeño relish, chipotle mayonnaise, & chipotle citrus salsa
- **Mexican Pulled Beef Tacos (G)(S)** 17
with oven roasted tomato salsa & potato's companion
- **Achiote Carnitas (Mexican pulled pork) Tacos (G)** 19
with mango salsa & garlic aioli
- **Black Bean Tacos (G)(S)(V)** 19
with mango and jalapeño salsa, and twin chilli roasted paprika sauce

Change your Tortilla shells to taquitos (Hard shell tubular corn tacos) +1

Add siete chilli con carne or chilli con queso (S) +3 additional sauces & salsa available from the sauces & salsas sections

Latin Fusion American

Mexican Hot Dog (S) 14
Succulent weiner jammed gently between two soft buns, erotically covered in siete chilli con carne, jalapeños, and showered in chipotle mayonnaise

Mexican Warm Chihuahua 14
For those who want to eat the hot dog but can't take the heat! Premium frankfurter hot dog topped with melted cheese, garlic aioli, and potato's companion

Chilean Completo 14
Chilean style street hot dog with a premium Wiener, sauerkraut, guacamole, and chipotle mayonnaise

Kelly's Rack 25
Chipotle glazed female baby back pork ribs served with chipotle mayonnaise. Served with sweet potato wedges

Kelly's Box (S) 20
Beer battered fries grilled with pulled beef, cheese, and topped with your choice of potato's companion sauce or chipotle mayonnaise

Tex-Mex Style Pulled Beef Burger (VS) 21
Gourmet style burger with pulled beef, tomato, lettuce, onions, topped with chipotle mayonnaise and served with piquin beer battered fries, topped with garlic aioli and chipotle mayonnaise

Brazilian Style Feijoada (G) 19
Traditional Brazilian black bean stew with pulled beef, chorizo, salted dried meats, and seasonal stewed vegetables. Served in its traditional form with Brazilian garlic rice, stir fried kale, butter and garlic farofa, and slices of orange

Venezuelan Pabellón Criollo (G) 18
A traditional Venezuelan shredded meat stew served with garlic rice, black beans, and a side of tostaditas chiptlets

Sides Acompañamientos

Dipping Chiptlets (VT) 7
Your choice of chiptlets with accompanying dip or sauce

- **Tortilla chiptlets (corn) (VT)**
- **Tostadita chiptlets (flour) (VT)**
chilli con queso (S) siete chilli con carne
guacamole +1 salsa (see salsa range)

Sweet Potato Wedges (VT) 8
crispy, crinkle cut wedges made from sweet potato served with garlic aioli

Piquin Beer Battered Fries (VT) 6
Served with your choice of garlic aioli or chipotle mayonnaise

Garlic Mash 4
Creamy garlic potato mash made with sour cream, bacon, & chives

Brazilian Garlic Rice (V) 2.5
Traditional South American steamed white rice prepared with garlic

Side Salad (V) 3.5
Seasonal salad tossed with Big El's special dressing

Couve Mineira (V) 5
Brazilian style sautéed kale with garlic

+ Fresh Made Salsas

	small	large
Mango and Jalapeño Salsa	2.5	5

Mango and Jalapeño Salsa
Fresh salsa made with mango, avocados, red onion, and jalapeños

Chipotle Citrus Salsa (S)
Fresh salsa made with tomatoes, chipotle in adobo, lemon, and cilantro

Oven Roasted Garlic Tomato Salsa
Warm salsa prepared from oven roasted garlic and oven roasted tomatoes, with brown onions, pepper and cumin

Black Bean and Cilantro Salsa
Warm salsa prepared with boiled black pinto beans, cumin, brown onion, jalapeños and cilantro

+ Big El's Famous Sauces

Chipotle Mayonnaise (S) 3 each
Creamy fusion style mayonnaise with a spice kick

Jalapeño Garlic Relish (S)
Garlic, onion, and jalapeños simmered to create a sour chilli

Chipotle Barbecue
Hand prepared barbecue sauce, with a chipotle twist

Roasted Paprika Twin Chilli Sauce
Fire roasted sweet paprikas grinder to a sauce with chipotle and jalapeño

Hellish Nightmare Regret Sauce (S)
Habanero based slow burn chilli sauce, you've been warned

Devil Peach Chilli Jam (S)
Sweet and spicy sauce made with peach and habanero

Potato's Companion
Sour cream, bacon, &chives sauce. Great if your life is potato

Garlic Aioli
Big El's home made garlic aioli

Jalapeño Tartare
Special tartare sauce made with capers, jalapeños, and parsley

Desserts

Chocolate Bar Chimichangas 14
Your choice of filling (Mars, Snickers, Bounty, Cherry Ripe, Crunchie, Kit Kat, Time Out, Boost) and accompanying ice cream, served with caramelised popcorn & caramelised coconut
Add marshmallows, peanut butter or stewed apples +2
Add fresh banana or strawberries +3

Crispy Mango Cheek 13
South American style crispy mango cheek served with caramelised coconut, caramelised popcorn, and ice cream

Patron XO Cafe Dark Cocoa Fruit Fondue (G) 24
Chocolate tequila fondue, served with fresh strawberries, banana, pineapple, and mango.

Apple Pie Nachos 16
Sugar cinnamon tri-coloured tortilla chips topped with stewed apples, cream, and ice cream.

Beers

Big El's Flavoured Beers 330ml 500ml
10 13.5

Gingerbread Beer / Chocolate Chip Cookie Beer
Passionfruit Beer / Mango Beer / Peach Beer

Imported Beers

Corona / Sol / Dos Equis XX Ambar 9
Dos Equis XX Special Lager 9
Cerveza Pacifico Clara / Bohemia 10
Negra Modelo Dark Beer 10
Quilmes Cerveza Argentina 10
Aguila Cerveza Colombia 10
Carta Blanca 11

By The Tap

Estrella 330ml 500ml
10 13.5
Montieth's Crushed Apple Cider 10 13.5

Wine

Sparkling

Lorca Fantasia NV Sparkling, ARG 48
80% Chardonnay and 20% Chenin Blanc, it's fresh, elegant and persistent. White peach and tropical fruits on the nose, in the mouth it's delicious green apple with delicate bubbles and hints of shortbread

White

Don Prospero Sauv Blanc, URG 10 41
100% Sauvignon Blanc. Forget New Zealand! Intensely aromatic, tropical fruits with a flash of pear and something herbaceous. Palate is clean, dry & textural, white peach and orange with a fresh and lively finish

Estival, URG 10 41

60% Gewürztraminer, 30% Chardonnay, 10% Moscato Bianco and 100% Uruguayan. Tart passion fruit wrapped in pineapple skins, apple blossom and zucchini flowers with a almond cream finish. It's a fusion of old world and new wines, there's nothing else quite like it

Rose

Mi Terruno Malbec Rose, ARG 36
100% Malbec. Brilliant salmon in colour and full of lively fruit aromas, a mix of strawberry, rose petal and raspberry. Fresh, generous and soft bodied with a well balanced finish

Red

Juan Carrau Tannat, URG 10 41
100% Tannat. Cherry, liquorice, raspberries with a lashing of oak. Lingering, complex and spicy on the palate, there's mouth filling intensity and velvety tannins. An ideal choice to pair with rich meat dishes

Enrique Foster IQUE Malbec, ARG 10 41

100% Malbec. Intense ruby-red with violet hints. Ripe red fruits, white pepper and soft lush tannins make a dry, complex wine of firm structure and a deeply satisfying finish

Marquis Carménère, CHI 41

100% Carménère. Silky and seductive black fruit and spicy aromas. Concentrated, elegant, juicy and full-bodied, balanced by a fresh acidity and fine tannins. Great with all kinds of savoury and spicy dishes

National Mocktails

Peru 8.5
Peruvian Pisco Sour, combining lime, grapes, egg white foam & bitters

Brasil 8
Traditional virgin Caipirinha, with lime and ginger beer

Puerto Rico 9
Piña Colada blended mix of coconut and pineapple juice

Nicaragua 8.5
Original style Macuá mixing guava and lemon juice

Mexico 8
Old school virgin Margarita, with lime, sweet and sour, and of course a salted rimmed glass

Big El's Original Cocktails

Down the Rabbit Hole by Matt Simpson 23
Tall Green Fairy cocktail with a Dabel flaming passionfruit on top, ready to be plunged down the rabbit hole

The Darth Vader 17
Short dark Galliano Sambuca based cocktail combining the essences of evil and served with a detachable red lightsabre cocktail and Deathstar ice cube. Don't purchase if you don't like licorice!

The Temple of Doom 27
Spanish Sangria with a twist, served with fresh fruits, your choice of red or white

Patron Tequila Tasting Platter 37
A tasting platter of various Patron Tequilas served with limes, chilli, and chocolate

The Riddler 18
Green Fairy jelly cocktail served with a spoon with hints of melon and lychee

The Heisenberg 17
A bag of ice, blue of course

Captain Jack Sparrow 22
Avast Matey! this beauty is booty fit for ye lads and lasses, not grog for yer lowly wenches and rapsallions that crawl out of tha' bung hole! 'tis a clap of thunder that's got Nelson's folly from Appleton and Caribbean tropical delights me hearties. Handsomely given to ye' in a fresh coconut tankard & strong enough to give ye the most smartly grog blossom! Arrr!

The Donkey Kong* 23
Rum and Banana smoothie with a helping of chocolate tequila served in a totem mug

The Maria Ozawa 17
Short, sweet, and sexy. Butterscotch, chocolate and coffee tequila shot on ice splashed from a distance sexually with creamy white alcohol

The Genie, Aladdin's Genie* 19
Green Fairy sour with lychee & twin Alize, served in a lamp

The Justin Bieber 18
Fruity, girly, and incredibly overrated. Contains Patron Citronge, Blue Curacao, Parfait Amour and terrible music

Expecto Patronum 18
Parents died while protecting you from a noseless marauding wizard? Are evil spirits giving you a hard time? Is your best friend a ginger? Well then, this is for you! Cast away all the bad things in your life. A vodka fire engine floated with vanilla ice cream, blue curacao, and pop rocks

The Ronaldo 18
Big El's spin on the traditional Caipirinha, the Brazilian World Cup drink of choice. Sagatiba silver cachaca, fresh lime and sugar. Served neat, with lemonade or with soda water to top

The Michael Jackson 19
XO Café Patrón tequila twisted espresso martini. Available in black or white, but it doesn't matter

The Patrónca 19
Hot cocktail, combining a barista made mocha, and the café overtones from Patrón XO café dark cocoa and Patrón XO café

***Spoiler Alert* Joffrey's Poisoned Wine** 22
Hot mulled wine, infused with cinnamon, brown sugar, star anise, Patrón tequila, and Patrón citronge. Because winter is coming

Pan Galactic Gargle Blaster 21
After two of those babies, the dullest, most by-the-book Vagon will be up on the bar in stilettos, yodeling mountain shanties and swearing he's the king of the Gray Binding Fiefdoms of Saxaquine. Its effects are similar to having your brains smashed in by a slice of lemon wrapped round a large gold brick

Cocktail Shots

The Tony Montana 23
South American revolver, with Patron, Alize, and Agwa, served the way Tony would want it

Hemorragia Cerebral 10
A Brain Hemorrhage in a shot glass. Peach schnapps, Baileys and Chambord

Coño Mojado 10
Big El's mistress' wet pussy, with Peach Schnapps and Cranberry Juice

Bleeding Agwabomba 14
Served in a bauble glass. Redbull, Agwa, cranberry juice

Jam Donut 10
Delicious culmination of Baileys and Chambord with brown sugar coating your glass!

The Happy Camper 13
The best camp fire, combining Patron XO Cafe Dark Cocoa, Butterscotch Schnapps, and Dabel Absinthe all on fire, with a stick of marshmallows ready for cooking

#WillyWonkaAndTheYOLOSWAGFactory 12
#willy#wonka #YOLOSWAG #shot #shotshotshotshotshotshots #everybody #irishcream #chocolate #tequila #patron #bubblegum #POPROCKS #yum #fun #alcohol #bigelstlatin

The Bolivian Kiss 10
A refreshing shot of Agwa coca leaf liqueur with an oxygen rush created by fresh lime shaken against Agwa's inactive coca leaf alkaloids

The Apple Crumble 10
A mix of Fireball cinnamon whiskey, apple vodka, raw sugar, fresh apple & Irish cream creates an apple strudel in a shot glass

Just Like a Chocolate Milkshake Only Crunchy 11
Nutella based double shot with Patron XO Cafe Dark Cocoa layered with Irish cream. Served with a side of Coco-Pops for a chaser

Earthworm Jim Slammer 12
Lemonade lemon-lime slammer with Monte Alban Mezcal. Every shot contains a Mezcal Agave worm!

Frozen Margaritas



Big El's Exclusive Premium Margaritas cup jug
17 49
All margaritas are made on the spot (not in a slushy machine!) and all use 100% agave Silver Patron

Your choice of:

Traditional Lime **Mango** **Passionfruit**
Strawberry **Raspberry** **Peach** **Watermelon**
Shaken Lime Margarita with Salted Rim (not available in jug size)
shaken +2

Non-Alcoholic

Orange Juice	4	Red Bull	5
Apple Juice	4	Lemon, Lime & Bitters	4.5
Cranberry Juice	4	Peach Iced Tea	4.5
Pineapple Juice	4	Lemon Iced Tea	4.5
Coca Cola	3	Raspberry Iced Tea	4.5
Diet Coca Cola	4	Mango Iced Tea	4.5
Sprite	3	Green Tea	4
Soda Water	2.5	Young Coconut	6
Dry Ginger Ale	3		

Tequila and Other Spirits

Patron Silver 100% Agave Tequila	12	Kah Skull Anejo	14
Patron Anejo 100% Agave Tequila	14	Kah Skull Blanco	13
Patron Reposado 100% Agave Tequila	13	Kah Skull Reposado	15
Patron XO Cafe	11		
Patron XO Cafe Dark Cocoa	11	Monte Alban Mezcal	11
Patron XO Cafe Incendio	11		
Gran Patron Platinum 100% Agave Tequila	49		

Makers Mark	11	Tito's Handmade Vodka (G)	11	Alize Bleu	10
Buffalo Trace	13	The Botanist Gin	15	Alize Green	10
Fireball Cinnamon Whiskey	11	Hendricks Gin	13	Chambord	11
Chivas Regal	11	Appleston Estate Rum	11	Midori	11