



### TRANSLATIONS/GLOSSARY

PICO DE GALLO - chunky tomato  
salsa

HABANERO - extremely hot chilli

CHIPOTLE - smoky dried jalapeño

ASADO - roasted

TOSTADA - crisp fried corn  
tortilla

TINGA - shredded chicken

BRAISED - slow cooking at low  
temperatures

HONGOS GUISADOS - mushroom  
stew

CARNITAS - braised little meats

FRIJOLES - beans

ANCHO - dried poblano chilli

TAMALE - filled corn masa

NEGROS - black

VERDE - green

V - vegetarian

LG - low gluten

CEVICHE - cured seafood

POLLO - chicken

DULCE DE LECHE -

caramelised milk

CARNE - meat

MOLE - mexican sauce



# Hot Tamale

Darwin



PLÁTOS PEQUEÑOS

these small plates are designed to be a shared starter, grazing food with drinks or a few to yourself.

CHUNKY GUACAMOLE \$15  
house speciality, fresh avocado + tomato + onion + coriander + lime + corn chips V/LG

PICO DE GALLO \$8  
diced tomato + onion + coriander + lime juice + corn chips V/LG

CHUNKY PINEAPPLE SALSA \$13  
diced pineapple + tomato + onion + coriander + lime + habanero + corn chips V/LG

ELOTE CON CREMA \$14  
oaxacan specialty. sautéed corn + cheese + crema + shallot + corn chips V/LG

QUESO FUNDIDO LG \$15  
mexican cheese fondue + spicy chorizo + corn chips

EMPANADAS V \$13  
crispy pastry filled with potato + cheese + onion + jalapeño

HOT TAMALES LG \$11  
corn masa filled parcels + asado chicken + steamed in a banana leaf + habanero + tropical fruit salsa

CRISPY HOT WINGS  
crispy chicken wings + signature tropical habanero hot sauce

250g \$10 500g \$18

TOSTADAS

3 crispy fried 2" handmade tostadas topped with;

PULLED PORK + PICKLED ONION \$13  
CHICKEN + TROPICAL HABANERO \$13  
PRAWN + GUACAMOLE \$13

CEVICHE

LOCAL REEF FISH LG S \$15 L \$25  
local reef fish cured in citrus served + cucumber + tomato + onion + crispy tostadas

PRAWNS LG S \$15 L \$25  
WA banana prawns + grilled pineapple + habanero + pico de gallo + coconut + lime dressing

SHARING FEASTS

we believe the best way to enjoy food is to share it. put down your phones. break bread, laugh, connect, celebrate and enjoy a meal the way its supposed to be.. enjoy the experience not just the food.

AMIGOS FIESTA \$35  
guacamole + frijoles negros + hot wings + apple slaw + pico de gallo + chicken tostada + mexican rice + chicken tinga + chilli, con carne + pull pork + flour tortillas.

FAMILIA FEAST \$45  
elote con crema + guacamole + ceviche + chicken tostada + crispy hot wings + apple slaw + mexican rice + chilli cheese fries + frijoles negros y chorizo + pico de gallo + beef short rib + prawns + pulled pork + flour tortillas

\* sharing feasts are designed for groups from as low as 4. for all bookings 14 or over we require ordering from the feast menu.

TACOS

all our tacos are made to order with soft flour tortillas. we can happily do gluten free upon request (except the fish) three tacos to a serve

CHICKEN TINGA TACO \$20  
orange + lime marinated slow cooked chicken + lettuce + pineapple habanero salsa

BRAISED BRISKET TACO \$20  
organic braised chipotle brisket beef + caramelized onion + pico de gallo, rocket + tangy bbq sauce

BAJA CALIFORNIA FISH TACO \$20  
south american flathead + shredded cabbage + pico de gallo + avocado + chipotle aioli

PULLED PORK TACO \$20  
pulled pork + red pickled onions + cabbage + salsa verde

HONGOS GUISADOS TACO V \$20  
sautéed mushroom + corn + black bean + pico de gallo, fetta + pepitas

Add Rice and slaw for only \$5

LOW & SLOW

like many other cultures, mexicans discovered a long time ago the delicious results of cooking large joints of meat for a long time at low temperatures. here we have tried to emulate a few of those techniques.

BEEF SHORT RIB S \$27 L \$36  
grilled then slow braised with the famous mexican beer; negro modelo + apple and radish slaw + crispy onion blossom.

PORK CARNITAS AL PIBIL LG \$25  
cooked traditionally, confit in its own lard, seasoned with a pibil spice blend. an ancient mayan recipe which uses many spices unique to the area, such as anatto, all spice and bitter orange. served with rice + beans + soft tortillas.

CHILLI CON CARNE LG \$22  
latin american stew made from braised beef shin + tomato + black beans + potato + jalapeño + onion + garlic served with mexican rice + corn chips

ORGANIC BRISKET \$27  
our slow cooked channel country beef brisket basted with tangy bbq sauce + apple slaw and potato sidewinders

ENCHILADAS

corn tortillas filled with our slow cooked meats or hongos guisados, topped with salsa + cheese + mexican rice + salad

HONGOS GUISADOS V/LG \$22  
BRISKET IN CHIPOTLE LG \$24  
POLLO CON MOLE AMARILLO LG \$24

LA CENA

POLLO AMORILLO MOLE LG \$24  
mole amarillo is traditionally served at celebrations but we believe everyday is a celebration at hot tamale. roasted chicken + mole sauce + fetta + onion + coriander + grain salad + mexican rice

CAMARON AL AJILLO \$26  
sauteed garlic prawns + adobo sauce + citrus + quinoa + salad + soft tortillas

ENSALADAS - SALADS

BURRITO BOWL V/LG \$16  
black beans + shredded lettuce + cheese + rice + corn and jalapeño aioli

ANDEAN GRAIN SALAD V/LG \$16  
quinoa + roasted pumpkin + tomato + corn + black beans + onion

add chicken \$4  
add beef \$4  
add pulled pork \$4  
add prawn ceviche \$6

NACHOS

tijuana nachos + melted cheese + roasted tomato salsa + pickled jalapeño + black beans + crema guacamole V/LG

add chilli beef LG \$4  
add chicken tinga LG \$4

SIDES

FRIJOLE NEGROS Y CHORIZO LG \$6  
MEXICAN RICE V/LG \$5  
APPLE Y RADISH SLAW V/LG \$7  
GUACAMOLE V/LG \$5  
MEXICAN CHILLI CHEESE FRIES LG \$8

DESSERTS

CHURROS V \$9  
spanish donuts tossed in vanilla + cinnamon + spiced cocoa sauce

ANCHO CHOCOLATE TERRINE V \$10  
bitter sweet chocolate terrine + hints of ancho chilli + fresh whipped cream

DULCE DE LECHE V \$10  
old family recipe slow cooked thickened salted caramelised milk served in pastry case.

KIDS ICE CREAM \$2.5

KIDS

12 years old or younger. All meals served with chips + kids juice + ice cream all \$10, see staff for kids menus