



LOS BANDITOS



MARGARITAS

\$16

THE BANDITOS CLASSIC MARGARITA

Blanco, Cointreau, Lime & Sea Salt

RASPBERRY ROSEMERRY MARGARITA

Blanco, Cointreau, Lime & House Raspberry Rosemerry Cordial, Sea Salt

PASSION MINT MARGARITA

Blanco, Passionfruit, Mint, Lime & Keffir Lime Salt

SPICED PINEAPPLE MARGARITA

Reposado, Lime, Pineapple, Chilli Syrup & Chipotle Salt

PIRATA MARGARITA

House Coconut Tequila, Havana 7, Blood Orange, Lime & Coconut Salt

SMOKIN' GUN MEZCALITA

Mezcal, Cointreau, Lime, Orange & Chipotle Salt

FROZEN MARGARITAS

FROZEN MARGARITA SPECIAL

Bartenders Special - Ask your Server!

ROSEBUD MARGARITA

Vanilla Blanco, Cointreau, Pomegranate, Pineapple, Lime

WINES

\$14 GLSS / \$60 BTTL

WHITES

PINOT GRIS - Roaring Meg (Otago)

SAUVIGNON BLANC - The Raptor (Marlborough)

CHARDONNAY - Saving Grace (Canterbury)

REDS

PINOT NOIR - Madame Sass (Otago)

MALBEC - Chakana (Argentina)

SHIRAZ - Ink (Barossa)

ROSÉ - Gwen (France)

BUBBLES

BRUT CUVÉE - Deutz

CHAMPAGNE - G H Mumm (bottle only)

\$80

COCKTAILS

\$16

PANACEA

Coconut Tequila, apricot brandy, Lime, Ginger, Jalapeno

HORCHATA-COLADA

Havana 3, Disaronno, Horchata, Pineapple, Lime

MEXI MAI TAI

Mezcal, Havana 7, Almond Orgeat, Passionfruit, Lime, Pineapple, Bitters

HEMINGWAY

Anejo, Mezcal, Luxardo, Grapefruit, Lime, Cherry

TINTO DE VERANO (RED WINE OF SUMMER)

Malbec, Apricot Brandy, Pomegranate, Lemonade

\$18

AZTEC OLD FASHIONED

House Spiced Tequila, Mezcal, Agave, Chocolate Mole, Bitters

PABLO'S NEGRONI

Mezcal, Campari, Vermouth, Ancho Chilli, Coffee tincture

DESPERADO ESPRESSO MARTINI

Havana 7, Kahlua, Horchata, Espresso, Cinnamon

SUNBURNT RUSSIAN

Hennessey, Kahlua, Horchata, Almond, Cinnamon

PERUVIAN SOUR

Pisco, Lime, Mint, Elderflower, Egg White

SANGRIA

\$30 / 700ML

WHITE PITCHER

Sauve, Triple Sec, Pineapple, Chai, Ginger,

RED PITCHER

Malbec, Apricot Brandy, Pomegranate, Boysenberry, Cinnamon

ROSÉ PITCHER

Rosé, Triple Sec, Ruby Grapefruit, Hibiscus, Apple

TAP BEER

\$12

LAGER - Estrella Damm Barcelona

APA - Panhead Supercharger

PILSNER - Deep Creek Undercurrent

IPA - Deep Creek 'Senorita' Hazy

CIDER - Monteith's crisp apple cider

GUEST TAP - Ask your Server!

BOTTLE BEER

\$10

Corona

Pacifico

Dos Equis Amber

\$8

Heineken Light (2.5%)

Heineken Zero (0.1%)

ALCOHOL-FREE

HORCHATA

Traditional Refreshing Mexican Rice Drink (Try it!) 6

JARRITOS MEXICAN SODAS

Ask your server for available flavours! 7

SIMPLE SQUEEZED JUICES

Orange, Apple, Pineapple, Pomegranate, Grapefruit, Apple 5

COFFEE & TEAS

Black 4

White 5

Teas 5

MOCKTAILS - AVAILABLE UPON REQUEST

\$8



LOS BANDITOS



ALL DISHES ARE MADE FOR SHARING. ASK A BANDITO TO LEAD THE WAY.

Please advise us of any and all allergies before ordering!

BOCADITOS - SHARING PLATES

- EL PLATO GORDO** 50
Our Famous Flaming Cheese served with two other Bocadoitos of the day.
- TOTOPOS (V) (GF)** 12
House-made corn chips with pico de gallo
- PATATAS BRAVAS (V) (GF)** 14
Crispy potatoes with kafir lime, chipotle, salsa and Spanish style aioli
- YELLOW PAPAYA SALAD (V) (GF)** 16
Toasted coconut, red rice, confit garlic, fresh herbs
- BANDITOS GUACAMOLE (V) (GF)** 16
Freshly made guac with corn chips, chili pico, and pickled onions
- CEVICHE TOSTADA (GF)** 17
Market fresh fish, coconut, mango, chili, served on a crispy corn tostada
- BANDITOS FRIED CHICKEN (GF)** 18
Buttermilk battered chicken served with Coriander and Chipotle Mayo
- PINEAPPLE GLAZED STICKY CHICKEN (GF)** 18
Our house fried chicken tossed in pineapple green chilli glaze, served with pickled red cabbagesauce

PLATOS GRANDES 60

All served with chargrilled Courgettes, Guacamole, Salsa, Mixed Greens, and your choice of Flour or Corn Tortillas (GF)

Please allow up to 30 minutes to prepare

EL CREDO

Slow roasted Pork Belly, capsicum sauce, crackling

CARNE ASADA

Medium Rare Premium Ribeye, tomatillo salsa

TACOS 18

Tacos come in matching pairs of two.
Served on house-made corn tortillas.

PASTOR (GF)

Pork Belly, Pineapple Pico, Pink Onion Slaw, Capsicum Sauce, Crackling

POLLO (GF)

Guajillo spiced Chicken, Tomatillo Salsa, Chorizo Crumb, fresh Tamarillo, Chili Feta

PESCADO

Tempura Battered Market Fish, Pear Chili Jam, Golden Beets, Coconut Yogurt

CARNE (GF)

Sticky Beef Cheek, Crispy Onions, Chili Feta,

CALA (GF) (V)

Black bean and courgette with Fennel, puffed Peas, and black garlic crema

QUESADILLAS 18

All Quesadillas served with cheese in a flour tortilla beside a mixed green salad
GF corn tortillas or vegan cheese options - \$2 extra

BRAISED BEEF CHEEK

Mulato spiced beef, Black garlic Crema

CHARRED CHICKEN

Spiced Chicken, Chipotle Aioli, Mango Salsa

ROASTED CAULIFLOWER AND GREEN PEPPER (V)

Roasted Cauliflower with charred Green Peppers, Tomatillo

WILD MUSHROOM (V)

Mixed Mushrooms, Whipped Basil Feta



  **LOS BANDITOS WELLINGTON**

DESSERTS

BANDITOS CHURROS

Hand made churros, Mango sugar, cinnamon cream, pistachio

DARK CHOCOLATE MOUSSE

with Pasilla Negra chili, coconut ice cream, hazelnut crisp, caramelized white chocolate

12

14