

TAQUERIA CHIHUAHUA

3/8 BYRON STREET, BYRON BAY | (02) 6685 6777

TACOS

ALL TACOS COME WITH SLAW AND FRESH PICO DE GALLO

PESCADO | \$11

Beer battered fresh local fish, charred corn & roast pepper salsa with chipotle aioli.

CHILI COCO FISH | \$11

Poached local fish, jalapeño & avocado coco cream & toasted coco.

SALT & PEPPER CALAMARI | \$11

Crumbed calamari on guacamole with chipotle aioli & agave cucumber salsa.

CARNE | \$11

Slow roast pulled beef brisket, charred corn, salsa verde & chipotle aioli.

CERDO | \$11

Slow roast pulled pork, pineapple & roast pepper salsa, crackling & chipotle aioli.

POLLO | \$10

Adobo grilled free-range chicken, tomatillo salsa, jalapeño & avocado coconut cream.

TEMPURA QUESO | \$10

Byron Bay battered halloumi with cumin aioli & sweet potato crisps.

CALABAZA | \$9.5 VEGAN

Roasted pumpkin, rocket, maple tahini, sweet potato crisps & toasted pumpkin seeds.

SOMETHING BIGGER

QUESADILLA | \$25.50 *vegetarian option*

Quesadilla filled with slow roast beef brisket, queso, pico de gallo, chipotle aioli, sour cream & guacamole.

NACHOS | \$26.50 *vegetarian & vegan options*

Totopos, slow-cooked beef brisket, queso, pico de gallo, chipotle aioli & topped with sour cream & guacamole.

We take pride in serving only the best ingredients to our customers that's why most of our food is made in-house. All of our meat comes from local farms and is free-range, hormone-free, and antibiotic-free. Our fish is freshly caught and locally sourced. Our corn tortillas are made the traditional way by a Mexican family in the Byron area.

SIDES

CORN COB | \$9.5

Chipotle aioli, queso & house salt.

TOTOPOS | \$14.5

Corn chips, pico de gallo & fresh guacamole.

MEXICO CITY FRIES | \$12

Fries, house salt, queso & cumin aioli.

JALAPEÑO POPPERS (4) | \$16.5

Crumbled jalapeños stuffed with cheese.

DON'T FORGET TO ASK US ABOUT THE DESSERT OF THE DAY!

Please note, a 10% surcharge will be added to your bill on weekends and 15% on public holidays.

 @chihuahuabyronbay