

EL BIGOTON

LATIN STREET FOOD

STREET SNACKS

STREET CORN	\$ 9
Char grilled sweet corn, Bigoton aioli and cheese (GF)	
GUACAMOLE DIP	\$ 9
Toasted corn chips topped with guacamole (GF, DF, V)	
POTATO FRIES	\$ 10
Potato fries served with Bigoton aioli (DF)	
LOADED FRIES	\$ 17
Potato fries topped with stir-fried beef and onion, melted cheese, Bigoton aioli, pico de gallo and jalapeno	
SWEET POTATO FRIES	\$ 10
Sweet potato fries served with chipotle aioli (DF)	
MANDIOCA / YUCA FRIES	\$ 10
Fried cassava sticks served with chipotle aioli (*GF, DF)	
PATACONES & GUACAMOLE	\$ 12
Fried green plantain served with guacamole (*GF, DF, V)	
TAPIOCA DICES	\$ 12
Cheesy tapioca fritters served with chilli guava jam	
DEDOS DE QUESO	\$ 12
Soft mozzarella stick in a crispy and spicy crumb served with chilli guava jam (6un)	

AREPA \$15 each

Colombian cornmeal flatbread (*GF) toasted and filled with your choice of:

- VEGGIES**, beans, sweet plantains, fresh salsa (V)
- CHICKEN**, cheese, fresh salsa, Bigoton aioli
- CHIPOTLE PULLED PORK**, cheese, pickled onion, aioli
- CRIOLLA**, braised beef, cheese, black beans, sweet plantains, vinaigrette salsa

Add a side of sweet potato fries for \$4

CHORIPAN \$16

Char grilled Argentinean sausage served in a bread roll with chimichurri, aioli and vinaigrette salsa.

DF - Dairy Free, V - Vegan
*GF - Gluten Free Friendly
(be aware of cross contamination)

LA TABLA DEL JEFE \$ 40

The Chef's board!

Char grilled rump cap steak, parrillero sausage, chimichurri, sweet corn, fried cassava, sweet potato fries, salad and chipotle aioli. **Add extra steak for \$15**

MAIN MEALS

BRAZILIAN PF

"Prato Feito" is the Brazilian everyday main meal, composed of rice, black beans, farofa, fried egg, salad, vinaigrette and a choice of protein (*GF,DF)

PICANHA (char grilled rump cap steak)	\$ 25
BEEF & ONION (stir fried onion and beef strips)	\$ 23
CHICKEN (pulled chicken thighs)	\$ 21
VEGAN (grilled veggies and corn instead of egg)	\$ 21

Add a side of potato fries for \$4

PICANHA & FRITAS (Steak & Fries) \$ 23

Char grilled rump cap steak with chimichurri, potato fries, salad and vinaigrette salsa (DF)

FEIJOADA \$ 23

Brazilian stew made of black beans, chorizo, smoked pork and beef, served with rice, farofa, kale and vinaigrette salsa (DF)

CUBAN BOWL \$ 23

Cuban "Ropa Vieja" braised pulled beef, served with sweet plantains, black beans, rice, cabbage, pickled onion and coriander (*GF, DF)

SALAD BOWL

Mix leaves, cabbage, pico de gallo, charred sweet corn, spiced pepitas, guacamole (GF, DF)
Choice of dressing: Chimichurri or House Aioli

Plain	\$ 14
Grilled Veggies	\$ 17
Crispy Fish Bites (not GF)	\$ 17
Pulled chicken	\$ 17
Grilled Beef Strips	\$ 19

VEGAN MENU AVAILABLE

TACOS \$6 each

6 inch soft corn tortillas (GF, DF)

FISH, lettuce, pickled onion, chilli mango, Bigoton aioli (not GF)

VEGGIES, slaw, beans, guacamole (V)

CHIPOTLE JACKFRUIT, slaw, pickled onion and chipotle mayo (V)

CHIPOTLE PULLED PORK, slaw, pickled onion and chipotle aioli

ACHIOTE CHICKEN, slaw, charred corn, pico de gallo, Bigoton aioli

BRAISED BEEF, braised beef, slaw, pickled onion and Bigoton aioli

Please tell us if you hate CORIANDER, we love it!

TACO TUESDAY!

Tacos for \$4

Coronas for \$7

BURRITO

Great combination of cheese, salsa, guacamole, beans, rice, lettuce and a choice of filling, all wrapped in a soft toasted tortilla

Grilled veggies \$17

Chipotle jackfruit \$17

Achiote chicken \$17

Chipotle pulled pork \$17

Braised beef \$19

Grilled beef strips \$19

Add sour cream OR pickled jalapeno for \$2

NACHOS

Toasted corn chips topped with melted cheese, mild salsa, black beans, guacamole, sour cream and pico de gallo. (GF)

Plain Nachos \$14

Grilled veggies \$17

Chipotle jackfruit \$17

Achiote chicken \$17

Chipotle pulled pork \$17

Braised beef \$19

QUESADILLAS

Serve of 3 toasted flour tortillas (6 inch) with house mild salsa, cheese and a choice of filling:

Grilled veggies \$16

Chipotle jackfruit \$16

Achiote chicken \$16

Chipotle pulled pork \$16

Braised beef \$18

Add a side of sour cream for \$2 OR guacamole for \$3

EXTRA SIDES

Guacamole \$3

Sour cream \$2

Salsas/Aioli \$2

Jalapeno \$2

Plain rice \$3

Black beans \$4

Corn chips \$4

Sweet plantains \$3

Fried green plantains \$5

KIDS (under 12 years old)

KIDS NACHOS (GF) \$9

Corn chips, mild salsa, cheese, sour cream

KIDS QUESADILLA \$9

2 toasted tortillas, mild salsa, cheese

KIDS PF \$12

Small bowl of rice, beans, salad, a choice of protein:
pulled chicken OR beef strips

DRINKS

Spring water \$3

Sparkling water \$4

Coke, Coke Zero, Sprite \$4

Bundaberg Ginger Beer \$6

Bundaberg Guava \$6

Bundaberg L&L Bitters \$6

Kids Juices (orange/apple) \$4

Guarana (Brazil) \$4

Colombiana \$6

MOCKTAILS

Pink Lemonade \$9

Fresh lime, pink grapefruit soda

Sunset \$9

Orange and passion fruit juice, strawberry syrup

BEERS

Corona Extra (Lager) \$9

James Squire (Pale Ale) \$9

Imported Beers* \$10

Wines* (piccolo bottle) \$10

*ask our staff for available options

COCKTAILS

Classic Margarita \$17

Blanco Tequila, Trip Sec, fresh lime, salt rim

Spicy Mango Margarita \$17

Blanco Tequila, mango, habanero infusion, fresh lime, chilli salt rim

Rio Sunrise \$17

Sunshine & Sons Original Cane, passion fruit pulp, strawberry syrup, soda

Caipirinha \$17

Sunshine & Sons Original Cane (cachaça), muddled lime, soda

Pink Mojito \$17

Pink Mojito (jug) \$39

Bacardi, mint, fresh lime, grape fruit soda

Refajo (jug) \$16

Colombiana, Corona beer, lime juice, fresh citrus

