

# WELCOME TO BAJA CANTINA

[www.bajacantina.com.au](http://www.bajacantina.com.au)

**Baja Cantina opened in May 2006**

**BAJA CANTINA is fully licensed. No BYO.**  
**A 2% surcharge applies to all credit cards.**  
**Absolutely no separate bills.**  
**2 hour time limit on all tables, unless approved during booking.**  
**Set menu available**  
**Functions available, please ask staff for details.**  
**For bookings, please call 9571 1199**



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## Botanas ~ Dips, Combinations and Nachos

Our dips are all handmade and our handmade chips are cooked fresh and served hot

<b>Chips and Salsa.....</b> Choice of Salsa Fresca Tomato salsa with onion garlic, jalapeno, lime & coriander (hot or mild) Chipotle Salsa (medium and smoky) Salsa Verde (green tomatillo, garlic & coriander)	\$6/ \$11
<b>Chips and Guacamole</b> Avocado, garlic, onion, lime, tomato & coriander	\$10/ \$15
<b>Chips and Queso</b> Cheese dip melted with capsicum, coriander, tomato, & fire-roasted mild chillies	\$8/ \$14
<b>Mixed Dips</b> Large tray of corn chips with guacamole, queso fundido and choice of one salsa	\$15/ \$20
<b>Bajas Famous Nachos</b> Fresh corn chips topped with your choice of refried or black beans, melted cheese, salsa of your choice, guacamole, sour cream & jalapenos (fresh or pickled) <i>For a little extra, you can top it with the following:</i> Shredded beef, shredded chicken or carnitas (pork) House made Mexican chorizo and potato Steak or chipotle prawns	\$13 \$16 \$16 \$17

## Antojitos Appetisers

<b>Baja Chipotle or Beer Batter Prawns</b> Sauté of prawns with tomato, garlic & chipotle chillies or in a crisp beer batter with chipotle aioli	\$14
<b>Quesadilla</b> Crispy flour or corn tortilla filled with cheese, jalapenos & cream. Add your choice of: Shredded beef, shredded chicken or carnitas (pork) Steak* or house made Mexican chorizo & potato* or chipotle prawns* * Please allow extra time for these choices, it's well worth it	\$9 \$12 \$14
<b>Chicken Flautas (3)</b> Guajillo chilli marinated chicken, black beans, chilli and cheese rolled in flour tortilla and fried crisp. Served with guacamole	\$12
<b>Carnitas Taquitos (3)</b> Classic pork rolled in corn tortillas and fried. Served with salsa verde	\$12
<b>Calamari</b> Masa & ancho chilli-coated squid served with chipotle aioli	\$14
<b>Tostadas (3)</b> Served on crispy corn tortillas. Choose from vegetarian, chicken, beef or pork. Topped with beans, lettuce, cheese & pico de gallo. Vegetarian is topped with seasonal vegetables	\$12
<b>Ceviche of the Day</b> (Market Price) Citrus marinated seafood sourced daily from the Sydney Fish Market. Ask your server for today's selection.	
<b>Beef Taquitos (3)</b> Shredded beef, queso and chorizo wrapped in a corn tortilla fried crispy and served with chipotle salsa	\$12

## Ensaladas and Sopas

<b>Baja Salad</b> Mixed salad greens. Rocket & baby spinach tossed with olives, feta, tomatoes & citrus jalapeno vinaigrette. Add your choice of: Shredded beef, shredded chicken or carnitas (pork) Steak, house made chorizo & potato, or chipotle prawns	\$12 \$15 \$17
<b>Tortilla Soup</b> Guajillo chilli & tomato broth with guacamole, crispy tortilla strips & crema	\$10

## Baja Cantina Specialities

<b>Baja Fish or Prawn Tacos (2)</b> Beer battered flathead or prawn with chipotle aioli cabbage, wrapped in flour tortillas. Served with rice & beans.	\$25
<b>Chicken Suiza</b> Chicken and cheese enchilada, slow baked in a rich cream and covered with salsa verde & cheese. Served with rice & beans	\$22.9
<b>Chicken Molé</b> A Mexican classic! A complex sauce of over 20 ingredients. It contains chillies, nuts & chocolate. Served with beans, rice & corn tortilla.	\$20.9
<b>Tamale</b> Corn masa with a meat & salsa filling of your choice (pork with salsa verde or add beef with chipotle salsa steamed in corn husks). Served with rice & beans	\$23.9
<b>California Burrito</b> A California invention/tradition! A large flour tortilla filled with carne asada (marinated skirt steak), potato gems, salsa, cheese & crema. Make it Surf & Turf (steak & prawns)	\$22.9 + \$3
<b>Enchirito</b> Giant flour tortilla stuffed with rice, beans, cheese & salsa. Smothered in enchilada sauce & cream. Add your meat choice: Shredded beef, shredded chicken, carnitas (pork) or house made Mexican chorizo & potato Steak or chipotle prawns	\$20.9 + \$3 + \$4
<b>Fajitas</b> House recipe - marinated meat with sautéed capsicum, onions & tomatoes. Served with salsa, cheese, crema, lettuce, guacamole, rice & beans and flour or corn tortillas. With chicken With steak With prawns With vegetables	\$24.9 \$25.9 \$26.9 \$20.9

## Baja Cantina Classics

<b>CHOOSE ANY OF THE FOLLOWING FOR</b> Add your meat choice Shredded beef, shredded chicken, carnitas (pork) or house made Mexican chorizo & potato Steak or chipotle prawns	\$18.9 + \$3 + \$4
<b>Burrito Grande</b> Giant flour tortilla stuffed with rice, beans, cheese & salsa. Served with guacamole & a side salad.	
<b>Tacos (3)</b> Choice of flour or corn tortilla, served soft or crispy. Topped with salsa, cheese & lettuce. Served with a side of rice & beans. Vegetarian is topped with seasonal vegetables.	
<b>Enchilada (3)</b> Large 6 inch corn tortilla smothered in house made guajillo chilli sauce and covered with cheese & cream. Served with rice & beans. Vegetarian is filled with seasonal vegetables & cheese.	
<b>Quesadilla</b> Crispy flour or corn tortilla filled with cheese & seasonal vegetables. Served with rice, beans & cream	
<b>Chimichanga</b> Giant flour tortilla stuffed with rice, beans, cheese & salsa and lightly fried. Served with guacamole & a side salad	
<b>Taco Supremo</b> A family tradition, lightly crisped flour or corn tortilla filled with beans, lettuce, salsa, guacamole, cheese & crema. Served with rice & a side salad. Lettuce & salsa served cold.	

## Dessert

<b>Churros (3)</b> A sweet snack consisting of a strip of fried dough dusted with sugar & cinnamon, served with chocolate sauce	\$6.5
<b>Mud Cake</b> Dense chocolate cake, generously covered in a rich, dark chocolate ganache. Served with ice cream	\$6.5
<b>Mars Tart</b> Delicious chocolate & caramel with a layer of chocolate cream, caramel butterscotch & a layer of milk chocolate ganache. Decorated with Mars Bar pieces, nuts, chocolate & caramel swirls. Served with ice cream	\$6.5
<b>Lime Tart</b> A tangy lemon curd tart in a fluted sweet pastry topped with lime puree. Served with ice cream	\$6.5

## BAJA CANTINA BEER LIST

### Mexican Bottled Beers

Corona	\$7
Sol	\$6
Dos Equis Lager	\$7
Dos Equis Amber	\$7
Day of the Dead Blonde Ale	\$7.5
Day of the Dead Porter	\$7.5
Day of the Dead Hefeweizen (wheat)	\$7.5
Tecate	\$7.5
Negra Modelo	\$8.5
Pacifico	\$7.5
Bohemia	\$7.5

### Australian Beers

Tooheys New	\$5
Light Beer	\$4.5

### Sangria Jugs

<b>Baja Red Sangria</b> ~ Red wine, fresh fruit, Triple Sec, fruit juices	\$17
<b>Baja White Sangria</b> ~ White wine, fresh fruit, apple juice, citrus liquor	\$17
<b>Baja Sparkling Sangria</b> ~ Sparkling wine, fresh fruit, mixed berries, strawberry liquor, Lemoncello & fruit juices	\$21
<b>Glass of Baja Sangria Red</b>	\$5

### Non-alcoholic Beverages

Coke, Diet, Lemonade	\$3.5
Lemon, lime & bitters	\$5
Natural mineral water 500ml	\$5
Sparkling mineral water 250ml	\$5
Sparkling mineral water 750ml	\$8
Jarritos Mexican soda	\$5
Lime, mandarin, pineapple, Coke, grapefruit, mango & strawberry	
<b>Juices:</b> Apple, guava, passionfruit, orange, pineapple	\$5

### Margaritas de la Casa

<b>Bajarita</b> ~ Cuervo Esp, Triple Sec, lime juice & a secret ingredient	\$12
<b>Classico</b> ~ Heradura Tequila, Triple Sec & lime juice	\$14
<b>Frozen Pomegranate</b> ~ Cuervo, pama, lime & pomegranate juice	\$15
<b>Margarita de Jalapeño</b> ~ El Jimador Tequila, Triple Sec, lime juice & jalapeño	\$15
<b>La Suprema</b> ~ Patron, Citronage, lime juice & agave nectar	\$18

### Specialty Cocktails

<b>Lychee Caprioska</b> ~ Lychees, lychee liquor, & Vodka	\$15
<b>Honey Bunny</b> ~ Vodka, lemon, honey & apple	\$15
<b>Kiwi Daiquiri</b> ~ Kiwi, Rum, lime & Midori	\$16
<b>Mai Tiki Thai</b> ~ Flor de Cana Rum, lime, Cointreau, coconut & vanilla	\$16
<b>House Cocktails</b>	\$14

**Strawberry Daiquiri** ~ Strawberry, Rum, pineapple & lime

**Mojito** ~ Lime, Rum & mint

**Pina Colada** ~ Pineapple, Rum, lime & coconut

## Wine List

### Sparkling Wines

	Glass	Bottle
<b>Richland Sparkling Chardonnay Pinot Noir</b>	\$7	\$23
<i>Deliciously fresh with a delicate creamy mouthfeel with lemon &amp; nutty flavours</i>		
<b>Calabria Private Bin Prosecco</b>	\$8	\$25
<i>Upfront fruit flavours of fresh pear &amp; crisp apple with hints of lemon, finishing with a lingering soft creamy length &amp; acidity</i>		
<b>Charles Pelletier Blanc de Blanc</b>		\$30
<i>A citrus nose is followed by a palate of fresh peaches &amp; apricots</i>		

### White Wines

<b>Chalk Hill Blue Semillon Sauvignon Blanc</b>	\$5	\$15
<i>Tropical characters of Sauvignon Blanc are followed by citrus notes of the Semillon. These flow into the palate with a clean crisp finish.</i>		
<b>Kissing Booth Marlborough Sauvignon Blanc</b>	\$7.5	\$23
<i>Blackcurrant leaf, freshly cut grass &amp; aromatic passionfruit are evident on the nose. A fresh, vibrant palate with flavours of tropical &amp; citrus fruits</i>		
<b>Rhythm and Rhyme Chardonnay</b>	\$6	\$20
<i>Stone fruit, ripe melons and a hint of toasty oak swirl. A palate with abundant ripe tropical fruits and a long soft finish.</i>		
<b>Richland Pinot Grigio</b>	\$7	\$22
<i>Hints of pear &amp; green apple fruit flavours with a soft richly textured finish</i>		
<b>Long Row Moscato</b>	\$6.5	\$21.5
<i>Crisp and fresh bursting with grapey flavours</i>		
<b>Calabria Cool Climate Riesling</b>		\$30
<i>A seamless expression of passionfruit, lemons &amp; limes that show stylish restraint with underlying base notes of mineral &amp; fresh herbs</i>		

### Rose Wines

<b>Nine Vines Rose</b>	\$7	\$23
<i>Vibrant strawberry, raspberry &amp; cherry aromas. Fresh fruit salad &amp; lovely crispness on the palate</i>		

### Red Wines

<b>Calabria Cool Climate Pinot Noir</b>	\$8	\$25
<i>Textural &amp; elegant with a light bodied palate of ripe cherry plums &amp; dried herbs. Well supported by earthy spices &amp; oak</i>		
<b>Chalk Hill Blue Cabernet Merlot</b>	\$5	\$15
<i>A delightful combination of berry aromas. The palate is full and soft displaying black cherry and plum fruits</i>		
<b>Richland Cabernet Sauvignon</b>	\$7	\$23
<i>A warm rich wine with bright raspberries, a hint of blackcurrant &amp; a touch of spice</i>		
<b>Studio Series Merlot</b>	\$6	\$20
<i>This voluptuous wine abounds in enticing aromas of cherry &amp; blackcurrant with a well-balanced palate of dark berry fruits and a soft finish</i>		
<b>Avior McLaren Vale Shiraz</b>	\$8	\$27
<i>Morello cherries, bright raspberry &amp; vanillin aromas come to the fore on the palate</i>		
<b>Three Bridges Barossa Valley Shiraz</b>		\$37
<i>Spicy blackcurrant &amp; mulberry fruits merging with oak overtones</i>		

## MEZCAL

Most Mezcal is made in the state of Oaxaca and can be made from five different varieties of agave. Baked in a rock lined pit over charcoal. Mezcal has a strong, smoky flavour.

<b>Monte Alban</b> ~ Very smooth, slightly smoky, slightly sweet, with distinct fruit overtones	\$8	<b>La Reliquia</b> ~ Organic. 100% agave. Smoky and bold mescal from Oaxaca	\$8
<b>Don Juan Escobar</b> ~ Smoke, wood, citrus, leather & tobacco notes		<b>Scorpion Mezcal Reposado</b> ~ Dry and sweet at the same time somehow; with citrus, leather, dry smoke, lime, hints of cardamom & nutmeg	\$8
More understated than some of the other Mezcals	\$8		

## TEQUILA

Tequila, a type of Mezcal. It is a spirit made primarily in the areas surrounding Tequila, a town in the state of Jalisco in Western Mexico. It is made from Maguey, also known as blue agave, which is native to Mexico. With hundreds of species of agave in Mexico, only the blue agave is allowed for use in Tequila production. In addition, only Mezcals produced in designated areas of Mexico may be called Tequilas. All Tequilas listed below are 100% blue agave.

### SPECIALTY TEQUILAS

<b>Cuervo Reserva de la Familia</b> ~ Jose Cuervos finest tequila, a truly exceptional taste sensation. The flavours of rich oak, toasted almonds, apples, vanilla & cinnamon.	\$19
<b>Don Julio 1942</b> ~ A thick, straw-coloured aged tequila. It is filled with aroma of cherry, vanilla & fresh cut straw to show off its complexity.	\$17

### Plata ~ Silver

Not aged, except for a resting period after distillation of up to 60 days before bottling. These Tequilas will show characteristics of fruit floral & spice

<b>30-30</b> ~ Citrus, spice, earthy mint	\$5
<b>Cuervo</b> ~ Fresh agave	\$6
<b>Campo Azul</b> ~ Smokey agave & vanilla	\$6
<b>Cazadores</b> ~ Floral & citrus	\$7
<b>Calle 23</b> ~ Agave, citrus & herbs	\$7
<b>Patron XO Café</b> ~ Coffee bean, chocolate, lime & herb	\$7
<b>Hurradurra</b> ~ Vanilla, butter & fruit	\$8
<b>El Jimador Blanca</b> ~ Toasted agave with hints of fresh citrus	\$8
<b>1800</b> ~ Citrus notes	\$9
<b>Don Julio</b> ~ Pepper and wet stone	\$10
<b>Hacienda del Cristero</b> ~ Pear, grass & floral	\$10
<b>Ocho</b> ~ Full flavoured agave	\$11
<b>Grandcentenario</b> ~ Wet stone & citrus	\$11
<b>Patron</b> ~ Citrus & spice	\$12

### Reposado ~ Rested

Aged in wood barrels from 2 to 12 months these Tequilas keep their fruit & floral flavours, but pick up the additional nuances of caramel & butterscotch that the wood imparts

<b>30-30</b> ~ Cinnamon, agave, oak & caramel	\$6
<b>Cuervo</b> ~ Agave, oak & vanilla	\$5
<b>Campo Azul</b> ~ Salted caramel & grassy herb	\$8
<b>Cazadores</b> ~ Caramel & cinnamon	\$8
<b>Calle 23</b> ~ Pepper, anise & jicama	\$8
<b>El Jimador Reposado</b> ~ Soft hints of vanilla and malt	\$8
<b>Hurradurra</b> ~ Anise, fruit & brown rice	\$10
<b>1800</b> ~ Vanilla & oak	\$10
<b>Don Julio</b> ~ Smooth with chocolate finish	\$11
<b>Ocho</b> ~ Agave, vanilla & oak	\$13
<b>Grandcentenario</b> ~ Vanilla & tropical fruit	\$13
<b>Patron</b> ~ Crisp oak	\$14

### Anejo ~ Aged

Aged in an oak cask for a minimum of 12 months, the oak imparts an amber colour & woody flavour while the oxidation through the porous wood develops the unique bouquet & taste

<b>30-30</b> ~ Citrus, pear, brown spice & herbaceous	\$7
<b>Campo Azul</b> ~ Honey comb & grilled pepper	\$8
<b>Cuervo</b> ~ Oak, cinnamon & cocoa	\$9
<b>Cazadores</b> ~ Robust & leathery	\$10
<b>Calle 23</b> ~ Agave, citrus & herbs	\$10
<b>El Jimador Anejo</b> ~ Oak notes, vanilla & wood flavours	\$10
<b>Hurradurra</b> ~ Olive flan & cider	\$11
<b>1800</b> ~ Caramel & honey	\$12
<b>Don Julio</b> ~ Wild honey & butter	\$13
<b>Patron</b> ~ Grapefruit, orange & mint	\$16

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