

WELCOME TO BAJA CANTINA

BAJA CANTINA is fully licensed. No BYO.

A surcharge applies to credit cards and Pay Pass

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

Vegetarian, Vegan and Gluten free options available

www.bajacantina.com.au



Please follow us on Facebook!

www.facebook.com/bajacantinaglebe

Botanas ~ Dips, Combinations and Nachos

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

Chips and Salsa..... Choice of Salsa Fresca \$8/ \$11
Tomato salsa with onion garlic, jalapeno, lime & coriander (hot or mild)
Chipotle Salsa (medium and smoky)
Salsa Verde (green tomatillo, garlic & coriander)

Chips and Guacamole \$10/ \$15
Avocado, garlic, onion, lime, tomato & coriander

Chips and Queso \$9/ \$14
Cheese dip melted with capsicum, coriander, tomato, & fire-roasted mild chillies.

Chips and Frijoles \$8/ \$14
Dish of cooked and mashed beans served with corn chips

Mixed Dips \$15/ \$20
Large tray of corn chips with guacamole, queso fundido and choice of one salsa

Baja's Famous Nachos \$15

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)

For a little extra, you can top it with the following:

Shredded beef, shredded chicken or carnitas (pork) \$17
Steak or chipotle prawns \$17

Antojitos Appetisers

Baja Chipotle or Verde Prawns \$14

Sauté of prawns with tomato, garlic & chipotle chillies or sauté of prawns with tomato, garlic and chipotle chillies or salsa verde.

Quesadilla \$9

Crispy flour or corn tortilla filled with cheese, jalapenos & cream.

Add your choice of:

Shredded beef, shredded chicken or carnitas (pork) \$12

Steak* or chipotle prawns* \$14

* Please allow extra time for these choices, it's well worth it

Chicken Flautas (3) \$12

Guajillo chilli marinated chicken, black beans, chilli and cheese rolled in flour tortilla and fried crisp. Served with guacamole

Calamari \$16

Masa & ancho chilli-coated squid served with sriracha aioli

Chicken Wings \$12

Char grilled chicken wings brushed with anchote chilli. Served with salad

Ceviche of the Day (Market Price)

Citrus marinated seafood sourced daily from the Sydney Fish Market.

Ask your server for today's selection.

Beef Taquitos (3) \$12

Shredded beef, queso wrapped in a corn tortilla fried crispy and served with chipotle salsa

Jalapeno Flamers (6) \$10

Crunchy stuffed with soft cheese served with Salsa Verde.

Ensaladas and Sopas

Baja Salad \$12

Iceberg lettuce tossed with olives, feta, tomatoes & citrus jalapeno vinaigrette.

Add your choice of:

Shredded beef, shredded chicken or carnitas (pork) \$15

Steak, house made chorizo & potato, or chipotle prawns \$17

Soup of the Day \$12

Ask your server for today's selection

Baja Cantina Specialities

Baja Fish or Prawn Tacos (2) \$25

Beer battered flathead or prawn with sriracha aioli cabbage, wrapped in flour tortillas. Served with rice & beans.

Chicken Suiza \$22.9

Chicken and cheese enchilada, slow baked in a rich cream and covered covered with salsa verde, cheese and crema.

Served with rice & beans

Chicken Molé \$20.9

A Mexican classic! A complex sauce of over 20 ingredients. It contains chillies, nuts & chocolate. Served with beans & rice.

Tamale \$23.9

Homemade organic corn masa stuffed with pork and topped with Salsa Verde.

California Burrito \$22.9

A California invention/tradition! A large flour tortilla filled with carne asada (marinated skirt steak), french fries, salsa, cheese & crema.

Make it Surf & Turf (steak & prawns) + \$3

Enchirito \$20.9

Giant flour tortilla stuffed with rice, beans, cheese & salsa. Smothered in enchilada sauce & cream.

Add your meat choice:

Shredded beef, shredded chicken, carnitas (pork) + \$3

Steak or chipotle prawns + \$4

Fajitas

House recipe - marinated meat with sautéed capsicum & onions. Served with salsa, cheese, crema, lettuce, guacamole, rice & beans and flour or corn tortillas.

With chicken \$24.9

With steak \$25.9

With prawns \$26.9

With vegetables \$20.9

Baja Cantina Classics

CHOOSE ANY OF THE FOLLOWING FOR \$18.9

Add your meat choice

Shredded beef, shredded chicken, carnitas (pork) + \$3

Steak or chipotle prawns + \$4

Burrito Grande/Bowl

Giant flour tortilla stuffed with rice, beans, cheese & salsa. Served with guacamole & a side salad.

Tacos (3)

A choice of Corn soft tortilla or Flour soft tortilla

topped with salsa, cheese and cilantro onion, served with rice and beans.

Vegetarian option topped with seasonal vegetables.

Enchilada (3)

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.

Quesadilla

Crispy flour or corn tortilla filled with cheese & seasonal vegetables. Served with rice, beans & cream

Chimichanga

Giant flour tortilla stuffed with rice, beans, cheese & salsa and lightly fried. Served with guacamole & a side salad

Taco Supremo

A family tradition, lightly crisped flour or corn tortilla filled with beans, lettuce, salsa, cheese & crema. Served with rice & a side salad. Lettuce & salsa served cold.

Sides

Rice \$3

Beans \$3

Sour Cream \$3

Guacamole \$3

Corn Chips \$4

Dessert

Churros (3) \$7

Crispy strips of fried dough dusted with sugar and cinnamon, served with a rich chocolate dipping sauce

Mars Tart \$7

Delicious layers of Chocolate cream, caramel butterscotch and chocolate ganache sprinkled with mars bar pieces, nuts and caramel swirls.

Orange Almond Cake \$7

Moist orange and almond cake, finished with sliced almonds.

BAJA CANTINA BEER LIST

Mexican Bottled Beers

Corona	\$7
Sol	\$6
Dos Equis Lager or Amber	\$8
Tecate	\$7.5
Negra Modelo	\$8.5
Modelo Special	\$8.5
Pacifico	\$7.5
Bohemia	\$8
Cider	\$8

Australian Beers

Tooheys New	\$5.
Light Beer	\$4.5
Young Henry's Beer	\$8

Sangria Jugs

Baja Red Sangria ~ Red wine, fresh fruit, Triple Sec, fruit juices	\$19.9
Baja Sparkling Sangria ~ Sparkling wine, fresh fruit, mixed berries, strawberry liquor, Lemoncello & fruit juices	\$23
Glass of Baja Sangria Red	\$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 or strawberry	
Juices: Apple, guava, passionfruit, orange, pineapple	\$5

Margaritas de la Casa

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

Speciality Cocktails

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

Strawberry Daiquiri ~ Strawberry, Rum, pineapple & lime
Mojito ~ Lime, Rum & mint
Pina Colada ~ Pineapple, Rum, lime & coconut

Wine List

Sparkling Wines

Stonegate Sparkling Chardonnay Pinot Noir	Glass	Bottle
<i>Fresh cut apple flavours with tropical notes.</i>	\$7	\$23
Calabria Private Bin Prosecco 200ml		\$10
<i>Upfront fruit flavours of fresh pear & crisp apple with hints of lemon, finishing with a lingering soft creamy length & acidity</i>		
Charles Pelletier Blanc de Blanc		\$30
<i>A citrus nose is followed by a palate of fresh peaches & apricots</i>		

White Wines

Chalk Hill Blue Semillon Sauvignon Blanc	\$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>		
Kissing Booth Marlborough Sauvignon Blanc	\$7.5	\$23
<i>Blackcurrant leaf, freshly cut grass & aromatic passionfruit are evident on the nose. A fresh, vibrant palate with flavours of tropical & citrus fruits</i>		
Nine Stones Chardonnay	\$7	\$24
<i>Ripe and juicy fruit flavours on the palate are complemented by creamy smooth oak.</i>		
Richland Pinot Grigio	\$7	\$22
<i>Hints of pear & green apple fruit flavours with a soft richly textured finish.</i>		
Calabria Bros. Riesling	\$28	
<i>Intense kaffir lime leaf, lime blossoms and lime pith. Juicy lime flesh, stony, flinty acid drive and persistence.</i>		

Rosé Wines

Pierre D'Amour Rosé	\$7	\$23
<i>Crisp, vibrant & easy drinking. Palate bursts with flavours of red berries, rose petals & a refreshing finish.</i>		

Red Wines

Pierre D'Amour Pinot Noir	\$8	\$25
<i>Classic savoury notes with exotic spice. Red cherry fruit & silky texture.</i>		
The Anchorage Cabernet Merlot	\$5	\$15
<i>Ripe, fruity and easy drinking. Full flavours entwined with subtle oak, juicy finish.</i>		
Richland Cabernet Sauvignon	\$7	\$23
<i>A warm rich wine with bright raspberries, a hint of blackcurrant & a touch of spice</i>		
Studio Series Merlot	\$6	\$20
<i>This voluptuous wine abounds in enticing aromas of cherry & blackcurrant with a well-balanced palate of dark berry fruits and a soft finish.</i>		
Mondiale McLaren Vale Shiraz	\$8	\$27
<i>Morello cherries, bright raspberry & vanillin aromas come to the fore on the palate</i>		
Three Bridges Barossa Valley Shiraz		\$37
<i>Spicy blackcurrant & 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.

Monte Alban ~ Very smooth, slightly smoky, slightly sweet, with distinct fruit overtones	\$8	El Recuerdo ~ Caramel, sugar and nutes followed by a long vibrant finish	\$8
Don Juan Escobar ~ Smoke, wood, citrus, leather & tobacco notes		Scorpion Mezcal Reposado ~ 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 Mezcal	\$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 Mezcal produced in designated areas of Mexico may be called Tequilas. All Tequilas listed below are 100% blue agave.

SPECIALITY TEQUILAS

Cuervo Reserva de la Familia ~ Jose Cuervos finest tequila, a truly exceptional taste sensation. The flavours of rich oak, toasted almonds, apples, vanilla & cinnamon.	\$19
Don Julio 1942 ~ 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

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

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

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

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