

# WELCOME TO BAJA CANTINA

BAJA CANTINA is fully licensed. No BYO.

A surcharge applies to card payments.

No separate bills.

2 hour time limit on all tables, unless approved during booking.

Groups of 10+ on set menu ONLY.

Functions available, please ask staff for details.

For bookings, please call 9571 4540

Vegetarian, Vegan and Gluten free options available.

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



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## 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** \$12/ \$15  
Avocado, garlic, onion, lime, tomato & coriander

**Chips and Queso** \$11/ \$14  
Cheese dip melted with capsicum, coriander, tomato, & fire-roasted mild chillies.

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

**Baja's Famous Nachos** \$18  
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) \$20  
Steak or chipotle prawns \$20

## Antojitos Appetisers

**Baja Chipotle Prawns** \$16  
Sauté of prawns with tomato, garlic & chipotle chillies.

**Quesadilla**  
Crispy flour or corn tortilla with cheese, sour cream and served with salad.  
Add your choice of:  
Vegetables \$12  
Steak or chipotle prawns \$16  
\* Please allow extra time for these choices, it's well worth it

**Chicken Flautas** \$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** \$14  
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** \$14  
Shredded beef, queso wrapped in a corn tortilla fried crispy and served with chipotle salsa

**Jalapeno Poppers** \$12  
Crunchy stuffed with soft cheese served with Salsa Verde.

## Ensaladas and Sopas

**Baja Salad** \$12  
Iceberg lettuce tossed with olives, soft cheese, tomatoes & citrus jalapeno vinaigrette. Add your choice of:  
Shredded beef, shredded chicken or carnitas (pork) \$15  
Steak or chipotle prawns \$17

**Green Garden Salad** \$7

**Soup of the Day** \$12  
Ask your server for today's selection

## Baja Cantina Specialities

**Baja Fish or Prawn Tacos** \$26  
Beer battered flathead or prawn with sriracha aioli cabbage, wrapped in flour tortillas. Served with rice & beans.

**Chicken Suiza** \$23.9  
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** \$21.90  
A Mexican classic! A complex sauce of over 20 ingredients. It contains chillies, nuts & chocolate.  
Served with beans & rice.

**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. 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, cheese, crema, lettuce, guacamole, rice, beans and flour or corn tortilla.  
With chicken \$26.9  
With steak \$25.9  
With prawns \$27.9  
With vegetables \$22.9

## Baja Cantina Classics

CHOOSE ANY OF THE FOLLOWING FOR \$20.9  
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**  
Soft corn tortilla topped with salsa, soft cheese and lettuce. Served with rice and beans  
Vegetarian option topped with seasonal vegetables.

**Enchilada**  
Large 6 inch corn tortilla smothered in house made guajillo chilli sauce, cheese, crema & garnished with soft cheese. Served with rice & beans. Vegetarian is filled with seasonal vegetables.

**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

## 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**  
Moist orange and almond cake, finished with sliced almonds.

## BAJA CANTINA BEER LIST

### Mexican Bottled Beers

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

### Australian Beers

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

### Sangria Jugs

<b>Baja Red Sangria</b> ~ Red wine, fresh fruit, Triple Sec, fruit juices	\$19.9
<b>Baja Sparkling Sangria</b> ~ Sparkling wine, fresh fruit, mixed berries, strawberry liquor, Lemoncello & fruit juices	\$23
<b>Glass of Baja Sangria Red</b>	\$5

### Non-alcoholic Beverages

Coke, Diet, Lemonade	\$4
Lemon, lime & bitters	\$5
Natural mineral water 500ml	\$5
Sparkling mineral water 250ml	\$5
Sparkling mineral water 750ml	\$8
Jarritos Mexican soda	\$6
Lime, mandarin, pineapple, Coke, grapefruit, mango or strawberry	
<b>Juices:</b> Guava, Orange, Pineapple	\$5

### Margaritas de la Casa

<b>Bajarrita</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

### Speciality 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

<b>Strawberry Daiquiri</b> ~ Strawberry, Rum, pineapple & lime	
<b>Mojito</b> ~ Lime, Rum & mint	
<b>Pina Colada</b> ~ Pineapple, Rum, lime & coconut	

## Wine List

### Sparkling Wines

	Glass	Bottle
<b>Markview Brut Cuvee</b>	\$7	\$25
<i>Fresh aromas of peach &amp; pear with a crisp palate.</i>		
<b>Calabria Private Bin Prosecco 200ml</b>		\$10
<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>BEVI Prosecco Spritz</b>	\$8	\$25
<i>Infused with aromatic blood orange and bitter herbs, lifted with a light spritz</i>		

### White Wines

<b>Inheritance Semillon Sauvignon Blanc</b>	\$6	\$20
<i>Lifted aromas of sweet melon, peach and nectarine fruit.</i>		
<i>Carried on with a creamy texture with fresh lemon and hints of mineral.</i>		
<b>Okiwi Bay Marlborough Sauvignon Blanc</b>	\$8	\$27
<i>An intensely aromatic wine with a fragrance of gooseberry, nectarine, and grapefruit.</i>		
<i>The vibrant palate is rich with a deliciously dry finish.</i>		
<b>Whistling Duck Chardonnay</b>	\$7	\$24
<i>Displays ripe stone fruit and toasty oak aromas.</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>McWilliam's 480 Pinot Grigio</b>	\$8	\$30
<i>Floral and aromatic with lifted spice and delicate rose petal aromas.</i>		
<b>Pierre D'Amour Sauvignon Blanc</b>	\$8	\$27
<i>Dry balanced palate of lively fruit. Kiwi, limes, and lemon curd, intertwined amongst a softly textured mouthfeel.</i>		

### Rosé Wines

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

### Red Wines

<b>Pierre D'Amour Pinot Noir</b>	\$8	\$25
<i>Classic savoury notes with exotic spice. Red cherry fruit &amp; silky texture.</i>		
<b>Markview Cabernet Merlot</b>	\$7	\$23
<i>The bouquet offers aromas of fresh red and black fruit flavours.</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>Richland Merlot</b>	\$8	\$25
<i>Fruit driven bouquet of ripe, cherry, plum and violet with cedar overtones.</i>		
<i>Palate of plum and sweet fruit blend nicely with vanillin oak.</i>		
<b>Guiding Star Shiraz</b>	\$8	\$27
<i>Fresh raspberry and ripe plums, compliment with hints of pepper &amp; subtle oak.</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>El Recuerdo</b> ~ Caramel, sugar and notes followed by a long vibrant finish	\$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.

### SPECIALITY 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>El Padrino</b> ~ Sweet candy & toffee	\$6
<b>Cazadores</b> ~ Floral & citrus	\$7
<b>Patrona 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>El Padrino</b> ~ Oak & caramel	\$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>El Padrino</b> ~ Intense caramel & oak	\$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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