

Intentionally Left Blank.

BLACK SOMBRERO

Taquería y Tequilería

★ ONE BILL PER TABLE ~ NO SPLIT BILLS ★

BOTANAS - starters to share

- ★ **black hat hot wings** | marinated chicken wings sent over our charcoal grill and finished with lime and chipotle aioli / 10.00
- ★ **spiced mixed nuts** | a mix of local macadamia nuts, pepitas, almonds and peanuts - roasted with pasilla smoked chilli & honey - great with a cold Corona! / 5.00 (GF, V)
- ★ **corn on the cob** | chargrilled corn on the cob, served w/ chipotle aioli, parmesan cheese & crushed nuts / 6.50 (V, GF)
- ★ **spicy marinated mushrooms** | grilled marinated mushrooms served with roast capsicum salsa, crispy polenta triangle and goat cheese / 12.00
- ★ **guacamole & salsa board** | house guacamole, salsa roja, warm tostadas and corn chips / 16.00 (V, GF)
- ★ **local artisan grilled spanish chorizo** | served on a bed of red rice & our house-made tomatillo verde dressing / 12.00
- ★ **shredded pork taquitos** | we take our house-made tortillas, roll them up with our slow-cooked pork & flash-fry. Served with salsa roja and our house-made Mexican crema - they're a little bit addictive! Three per serve / 12.00
- ★ **nachos** | served with cowboy beans, house-made labna, chunky salsa & guacamole / 15.00 (V, GF) Add shredded beef, slow-cooked pork or al carbón chicken for 5.50.

CHILLI POPPERS

Served with a side of labna to cool your palate.

- ★ **jalapeño** | filled with fetta & fresh herbs, garlic & coriander | HOT HOT / 5.00 each (V)
- ★ **habanero** | filled with fetta, dried fruit & macadamia nuts | HOT HOT HOT / 6.00 each (V)

'OFF THE GRILL' MAINS

The heart of our kitchen is centred around our amazing custom-made charcoal grill – heavily inspired by the North Mexican charcoal pits of Sonora and Baja – our meats are cooked 'al carbón' (literally meaning cooked over charcoal).

Charros Plate | Mexican Cowboy plate w/ seven hot wings, cowboy beans, red rice, shredded lettuce corn and carrot salad & chipotle aioli / **22**

Steak of the Day | filete del día 300g | Mexican spiced prime cuts, served with cowboy beans, Mexican slaw, red rice and salsa roja / **25**

Fish of the Day | pescado del día | Today's catch coal grilled, served with red rice, Mexican slaw and mango agave coriander salsa / **25**

Chipotle Chicken | pollo chipotle | Chipotle carbon chicken thigh, served with shredded lettuce corn and carrot salad, red rice and sauce bajar / **25**

Add additional sides / 4.50

crispy jalapeño polenta ★ charred corn w/ chipotle aioli, parmesan cheese & crushed nuts ★ red rice ★ cowboy beans ★ habanero beans ★ honey salsa ★ pecan & radish salad ★ Mexican jalapeño slaw ★

Add additional salsas & sauces / 2.50

creamy sauce baja ★ roja red salsa ★ spicy salsa verde ★ roast capsicum salsa ★ mango salsa ★ grilled pineapple & agave salsa ★

ENCHILADAS

We take our tortillas, fill them full of your favourite ingredients, roll, dress with our slow-cooked tomato sauce and ricotta cheese. Served with salad & red rice / **22**

shredded beef | with marinated mushrooms & onion

slow-cooked pork | with roast capsicum & grilled pineapple

al carbon chicken | with charred corn & fetta

spring veggie | with grilled mushrooms & corn, capsicum & fetta

TACOS SUAVES

Three per serve / 15.00

Soft shell tacos are what we do - they're our thing. The heart of our kitchen is centred around our tortilla press and our amazing charcoal grill – heavily inspired by the North Mexican charcoal pits of Sonora and Baja – our meats are cooked 'al carbón' (literally meaning cooked over charcoal). Our tortillas are made fresh in-house each day, using the traditional methods of North Mexico - using wheat and 'manteca de cerdo' (lard) – pressed & grilled hot & fresh before your eyes.

★ **pollo al carbón** | grilled chicken | marinated in a mild spice blend and sent over our charcoal grill. Served with chunky salsa & creamy salsa baja.

★ **carne asada** | slow cooked shredded beef | beef marinated in mirasol chilli (very mild) and slow cooked overnight. Served with salsa roja, fresh lettuce and pickled onions.

★ **carnitas** | pulled pork | cooked for 10 hours with delicate Mexican spices. Served with grilled fresh pineapple and charred pineapple, agave, coriander salsa and red cabbage.

★ **pescado** | fish | fresh local whiting tails Mexicali-beer battered. Served with red cabbage & mango salsa.

★ **frijoles** ("free-ho-lays") | cowboy beans | spicy & slow-cooked with chunky salsa (V w/ GF tortilla)

★ **seta al carbón** | grilled mushrooms | served with roasted red capsicum, onion, fetta and salsa roja, (V w/ GF tortilla)

■ (GF) All soft-shell tacos can be served gluten-free. \$3.00 extra per serve. Should you be managing a Coeliac diet, please inform your waiter at the beginning of your evening.

TACO SALSAS & SIDES

Like your taco a different way? Why not add some sides. All 2.50

HOT HOT HOT | **habanero**

MEDIUM | **roja**

NOT HOT | **mango**

HOT HOT | **salsa verde**

MEDIUM | **roast capsicum**

NOT HOT | **pineapple**

pink onion pickles

chipotle aioli

NOT HOT | **Baja**

chunky guacamole

sour cream

jack cheese

labna | great to cool the palate

QUESADILLAS

/ 12.00

- ★ al carbón chicken, cheese, sauce baja, Mexican oregano & corn
- ★ grilled mushroom, cheese, capsicum salsa, corn, jalapeño, onion,
- ★ pulled pork, pineapple, coriander, cheese, chipotle tomato, toasted cumin
- ★ shredded beef, cheese, pink pickle, grilled mushroom, salsa roja

ENSALADA MIXTA

salad of the day | on the coloured paper w/ our daily specials

pecan & radish green salad | candied pecans, goat cheese, thinly sliced radish & fresh local salad greens / 9.50

simple honey salad | iceberg lettuce, char-grilled corn, carrot, fetta, coriander & honey dressing | small plate to share / 8.00

simple honey salad with pollo al carbón | grilled chicken & finished with sauce baja / 15

DAILY SPECIALS

Be sure to check out our Daily Specials - look for the coloured paper and also posted on Facebook!

Bienvenido a nuestro taquería & tequilería 'Black Sombrero'

Black Sombrero is at its heart a Mexican Taquería & Tequilería. A casual, welcoming place to connect with friends – or meet new ones – and share Mexican street-style food over a margarita or two.

Our menu is simple and our flavours are honest, fiery and sharp – the real deal – just like in Mexico.

We're a little different to the Tex-Mex you may be used to – but rest assured, you'll fall in love with Mexican food all over again as you taste traditional flavours, cooked using traditional methods.

Black Sombrero's kitchen is centred around our amazing charcoal grill – heavily inspired by the North Mexican charcoal pits of Sonora and Baja – our meats are cooked al carbón (literally meaning "cooked over charcoal").

Again taking our lead from the North of Mexico, our house-tortillas are wheat & lard based and made in-house daily – grilled hot & fresh before your eyes.

