

BEVERAGES

TEQUILAS

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| MIXTO 51% AGAVE | |
| JOSE CUERVO GOLD | 20 |
| JOSE CUERVO SILVER | 20 |
| OLMECA SILVER | 20 |
| OLMECA EXTRA AGED BLACK | 20 |
| SAUZA GOLD | 20 |
| PATRON XO CAFÉ | 35 |
| BLANCO ‘WHITE’ 100% AGAVE | |
| EL JIMADOR BLANCO | 22 |
| OLMECA ALTOS BLANCO | 26 |
| PATRON SILVER | 48 |
| FORTALEZA BLANCO | 65 |
| REPOSADO ‘RESTED’ 1 - 12 MONTHS 100% AGAVE | |
| CABRITO REPOSADO | 22 |
| CENTINELA REPOSADO | 35 |
| CORRALEJO REPASADO | 42 |
| DON JULIO REPOSADO | 48 |
| EL JIMADOR REPOSADO | 22 |
| HERRADURA REPOSADO | 45 |
| ESPOLON REPOSADO | 40 |
| JOSE CUERVO TRADICIONAL | 27 |
| OLMECA ALTOS REPOSADO | 30 |
| PATRON REPOSADO | 72 |
| FORTALEZA REPOSADO | 85 |
| ANEJO ‘AGED’ 1 - 3 YEARS 100% AGAVE | |
| CENTINELA AÑEJO | 60 |
| CORRALEJO AÑEJO | 46 |
| PATRON AÑEJO 100% AGAVE | 80 |
| FORTALEZA AÑEJO | 120 |
| EXTRA ANEJO ‘EXTRA AGED’ 3 YEARS PLUS 100% AGAVE | |
| CENTINELA AÑEJO 5YR | 130 |
| SOUTH AFRICAN AGAVE SPIRITS | |
| HOPE ON HOPKINS ESPERANZA | 50 |
| LA LEONA BLANCO | 35 |
| LA LEONA REPOSADO | 36 |
| LA LEONA HONEY REPOSADO | 36 |

MEZCAL

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| GUSANO ROJO | 50 |
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BEERS

BLACK LABEL, CASTLE LITE, WINDHOEK, TAFEL, ITA
(IMPERIAL TEQUILA ALE 660ML), CORONA, SOL, HEINEKEN,
BECKS NON-ALCOHOLIC

CRAFT BEERS

CITIZEN ON TAP: ALLIANCE AMBER ALE, PATRIOT LIGHT LAGER,
GUARDIAN PALE ALE
AND UNION CANS 330ML: UNFILTERED LAGER, STEPH WEISS,
SUNDAY IPA
DEVILS PEAK: FIRST LIGHT GOLDEN ALE
BOSTON 440ML: NAKED MEXICAN
CBC: CRYSTAL WEISS
JACK BLACK: BREWERS LAGER
DARLING BREWERY: BONE CRUSHER, SLOW LAGER
PLEASE ENQUIRE IF WE HAVE ANY OTHER BEERS ON OFFER

CIDERS

CIDERS: HUNTERS DRY, SAVANNA DRY & LIGHT
CRAFT CIDERS: CLOUDY APPLE, POMEGRANATE

WINE LIST

HOUSE WINES

| | GLS | BOT |
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| HOUSE WHITE | 25 | 90 |
| HOUSE RED | 25 | 90 |

MCC

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| MORESON SOLITAIRE MCC | 280 |
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WHITE

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| YOURS TRULY WHITE | 27 | 105 |
| ANURA SAUVIGNON BLANC | 34 | 130 |
| USANA SAUVIGNON BLANC | | 150 |
| SNOW MOUNTAIN CHARDONNAY/PINOT NOIR | | 145 |
| ALPHABETICAL WHITE BLEND | 46 | 185 |
| REMHOOGTE CHENIN BLANC | 38 | 150 |
| FRAM CHARDONNAY | 45 | 170 |

ROSÉ

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| EIKENDAL ROSE | 30 | 120 |
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RED

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| YOURS TRULY RED | 27 | 105 |
| SNOW MOUNTAIN 'THE MISTRESS' PINOT NOIR | | 145 |
| RADLEY & FINCH PINOTAGE | | 145 |
| HOOPENBURG MERLOT | 36 | 140 |
| CABRINUS SYRAH | | 195 |
| GABRIELSKLOOF SYRAH | 45 | 180 |
| USANA CABERNET SAUVIGNON | 49 | 195 |
| ALPHABETICAL RED BLEND | 46 | 185 |

CORKAGE: R45.00 PER 750ML BOTTLE. MAX 1 BOTTLE PER 2.
2 PER 5. 3 PER 10 OR MORE. WINE ONLY.

COCKTAILS

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| HOUSE MARGARITA (GLASS/JUG) | 42/240 |
| FRESH LIME JUICE, SIMPLE SYRUP, TEQUILA, SHAKEN. | |

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| COINTREAU MARGARITA | 58 |
| FRESH LIME JUICE, COINTREAU, REPOSADO TEQUILA, SHAKEN. | |

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| CHILLI MARGARITA | 45 |
| FRESH LIME JUICE, SIMPLE SYRUP, CHILLI, TEQUILA, SHAKEN. | |

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| TAMARIND MARGARITA | 45 |
| FRESH LIME JUICE, SIMPLE SYRUP, TAMARIND, TEQUILA, SHAKEN. | |

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| ORANGE & MINT MARGARITA | 48 |
| FRESH ORANGE, FRESH LIME, MINT, REPOSADO TEQUILA, SHAKEN. | |

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| WILD BERRY & MINT MARGARITA | 48 |
| WILD BERRY JUICE, MINT, BLANCO TEQUILA & SIMPLE SYRUP, SHAKEN. | |

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| PINEAPPLE CHILLI MARGARITA | 48 |
| FRESH PINEAPPLE JUICE, CHILLI, REPOSADO TEQUILA, SHAKEN. | |

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| MEZCAL MARGARITA | 66 |
| MEZCAL, FRESH LIME JUICE, SIMPLE SYRUP, SHAKEN. | |

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| PALOMA | 45 |
| REPOSADO TEQUILA, FRESH GRAPEFRUIT JUICE, SIMPLE SYRUP, SHAKEN & CHARGED WITH SODA WATER. | |

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| MEXICAN MULE | 50 |
| TEQUILA, FRESH LIME, GINGER ALE. | |

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| SENCILLO | 44 |
| SALTED RIM, FRESH LIME JUICE, 100% AGAVE BLANCO TEQUILA, SODA. | |

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| CUCUMBER COOLER | 50 |
| MUDDLED CUCUMBER AND CELERY WITH A PINCH OF SALT, BLANCO TEQUILA, FRESH LIME JUICE, SIMPLE SYRUP AND CHARGED WITH SODA. | |

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| HORCHATA CONGELADO | 45 |
| HORCHATA, COCONUT LIQUEUR AND BLANCO | |

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| PEACH BURRO | 48 |
| REPOSADO TEQUILA, PEACH JUICE, GINGER ALE. | |

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| TEQUILA COLLINS | 45 |
| BLANCO TEQUILA, SIMPLE SYRUP, FRESH LEMON, CHARGED WITH SODA. | |

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| OAXACA OLD FASHIONED | 60 |
| REPOSADO TEQUILA, MEZCAL, SIMPLE SYRUP, DASH OF BITTERS AND ORANGE PEEL. | |



STARTERS

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| 🍷 CHILLI RELLENOS | 3 FOR 58 5 FOR 68 |
| SMOKED JALAPENOS STUFFED WITH QUESO FRESCO & GUACAMOLE. | |
| PAN SEARED SQUID | 83 |
| WITH CHILLI, LIME & CORIANDER. | |
| CEVICHE | 70 |
| FINELY DICED LINEFISH MARINATED IN LIME JUICE, CHILLI, GINGER, RED ONION & CORIANDER. (ONLY THE FRESHEST FISH USED, SUBJECT TO AVAILABILITY) | |
| 🍷 TAQUITOS | 60 |
| SWEET POTATO AND SOFT FETA WRAPPED IN CORN TORTILLAS, FRIED AND TOPPED WITH A JALEPENO & GINGER SAUCE, SPICED SOUR CREAM AND ARBOL CHILLI. | |
| 🍷 ESQUITES | 55 |
| CLASSIC MEXICAN STREET SNACK. CHARGRILLED CORN, PARMESAN, SOFTENED ONIONS, BUTTER, FRESH LIME, CHILLI SALT AND CORIANDER. | |
| 🍷 CHUNKY GUACAMOLE & TORTILLA CHIPS | 70 |
| (SUBJECT TO AVAILABILITY) | |
| 🆕 TUNA CEVICHE TOSTADA | 98 |
| FINELY DICED TUNA MARINATED IN LIME JUICE, JALEPENO, GINGER AND CORIANDER, WITH A SPLASH OF ORANGE, AVOCADO CUBES AND GREEN ONIONS. (SUBJECT TO AVAILABILITY) | |

SALADS

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| 🍷 MEXICAN CHOPPED SALAD | 75 |
| BLACK BEANS, CHICKPEAS, SWEETCORN, TOMATO, CUCUMBER, RED & YELLOW PEPPERS, RED ONIONS, AVOCADO, CORIANDER AND MINT WITH SPICY YOGHURT DRESSING AND CRISPY FRIED FLOUR TORTILLA STRIPS. | |
| 🍷 GRILLED AUBERGINE & KING OYSTER MUSHROOM SALAD | 95 |
| FRESH FENNEL & ROCKET SALAD WITH SMOKED OLIVE, ONION, LEMON ZEST AND CORIANDER DRESSING. TOPPED WITH FLAKED ALMONDS, PUMPKIN SEEDS AND GOATS CHEESE. | |

SIDES

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| GUACAMOLE | 20 | FLOUR TORTILLA | 10 |
| PICKLED PINK ONIONS | 10 | CORN TORTILLA | 7 |
| SOUR CREAM | 12 | CHILLI SALSA | 10 |
| TOMATO SALSA | 12 | GREEN RICE | 25 |
| FRESH LIMES | 12 | REFRIED BEANS | 25 |

MAINS

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| CHICKEN MOLE POBLANO | 130 |
| NATIONAL DISH OF MEXICO. DEBONED CHICKEN CUBES IN ROAST TOMATO & DARK COUVERTURE CHOCOLATE SAUCE WITH TOASTED ALMONDS, WALNUTS AND SPICES. SERVED WITH GREEN RICE, REFRIED BEANS, PICKLED RED ONIONS & SESAME SEEDS. | |
| 🆕 CARNE ASADA | 195 |
| (GRASS FED, CUT OF THE DAY) SERVED WITH CRISPY POTATO CHIPS, ROCKET SALAD WITH ROASTED CHERRY TOMATOES AND OLIVES IN A CAPER, LEMON AND PARSLEY DRESSING. | |
| PAN SEARED SQUID MAIN | 195 |
| GARLIC, CHILLI, LIME, CORIANDER. SERVED WITH MEXICAN GREEN RICE AND A SIDE SALAD. | |
| ENCHILADAS ROJO | 120 |
| FLOUR TORTILLAS FILLED WITH SLOW ROASTED PULLED CHICKEN, SWEET POTATO, ONIONS AND CORIANDER. TOPPED WITH A TOMATO & CHILLI SAUCE, QUESO FRESCO AND GRATINATED. SERVED WITH SOUR CREAM AND COLESLAW SALAD. | |
| CHICKEN QUESADILLA | 115 |
| DEBONED CHICKEN BREAST CUBES WITH CUMIN, SMOKED PAPRIKA, BABY SPINACH, QUESO FRESCO AND ROASTED RED PEPPERS IN 2 TOASTED FLOUR TORTILLAS & TOPPED WITH SOUR CREAM, GUACAMOLE AND PINEAPPLE SALSA. | |
| 🆕 LINEFISH MAIN | 180 |
| LIGHTLY SMOKED CATCH OF THE DAY WITH LEMON, GARLIC AND CHILLI BUTTER SAUCE. SERVED WITH ROCKET, ROASTED TOMATO AND OLIVE SALAD & CAPER PARSLEY DRESSING. (SUBJECT TO AVAILABILITY) | |
| CHORIZO CON PATATAS QUESADILLA | 135 |
| MEXICAN INSPIRED CHORIZO, DICED CRISPY POTATOES, ROAST TOMATO SALSA & MELTED QUESO FRESCO, SERVED ON CORN TORTILLAS AND CHIMICHURRI SALSA. | |
| STEAK QUESADILLA | 150 |
| (GRASS FED CUT OF THE DAY) PAN SEARED STEAK IN A ROASTED TOMATO & CHILLI SALSA WITH MELTED QUESO FRESCO AND SMOKED JALEPENOS, SERVED ON CORN TORTILLAS. (HOT) | |
| 🍷 SPICY BEAN ENCHILADA VERDE | 100 |
| MIXED BEANS, SMOKED PAPRIKA, CUMIN, CINNAMON, ONIONS AND GARLIC IN A SPICY TOMATO SAUCE ROLLED INTO 2 FLOUR TORTILLAS AND TOPPED WITH SPINACH VERDE SAUCE, QUESO FRESCO AND GRATINATED. SERVED WITH SOUR CREAM AND COLESLAW. (REMOVE CHEESE FOR VEGAN OPTION) | |
| 🍷 GRILLED AUBERGINE & OYSTER MUSHROOM QUESADILLA | 135 |
| ROCKET, GOATS CHEESE WITH FINELY DICED WHITE ONION, PARSLEY, LEMON ZEST AND CORIANDER SALSA. | |

TACOS

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| PLATED | |
| PORK CARNITAS | 115 |
| ROAST TOMATO & SERRANO CHILLI SAUCE WITH TWICE ROASTED PULLED PORK, SERVED ON CORN TORTILLAS AND TOPPED WITH SEASONAL SALSAS. | |
| 🆕 BRAISED LAMB TACO | 180 |
| CUMIN, CORIANDER, PAPRIKA, ORIGANUM, CLOVE, JALEPENO AND ANCHO CHILLI BRAISED LAMB. SERVED ON CORN TORTILLAS WITH KALE, YELLOW PEPPER SALSA AND CORIANDER & MINT SOUR CREAM. | |
| 🆕 🍷 CAULIFLOWER & CHICKPEA TACO | 100 |
| ROASTED WITH CUMIN, SMOKED PAPRIKA AND LIME. SERVED ON CORN TORTILLAS WITH COLESLAW, SPICY PEANUT AND ARBOL CHILLI SALSA AND FRESH AVOCADO SLICES. | |
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| BUILD-YOUR-OWN* | |
| CHOOSE FROM ONE OF THE FOLLOWING FILLINGS: | |
| CHILORIO PORK | 135 |
| TWICE COOKED PORK SHOULDER IN A GARLIC & CHILLI PASTE, FLAVOURED WITH ORIGANUM, PAPRIKA AND ARBOL CHILLI. (HOT) | |
| GRILLED CHICKEN | 120 |
| MARINATED IN CHILLI, CORIANDER, GARLIC AND LEMON. | |
| LINE FISH | 125 |
| MARINATED WITH CHILLI, GARLIC, CORIANDER AND LEMON THEN LIGHTLY BATTERED AND FRIED. | |
| 🍷 SPICY MIXED BEANS | 120 |
| MIXED BEANS IN A SPICY TOMATO SAUCE, SERVED WITH QUESO FRESCO. | |
| *ALL BUILD YOUR OWN TACOS ARE ACCOMPANIED BY THE FOLLOWING: | |
| FRESH TOMATO & ONION SALSA, PICKLED PINK ONIONS, GUACAMOLE, SOUR CREAM & TORTILLAS (FLOUR OR CORN) | |

DESSERTS

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| CHURROS | 45 |
| MEXICAN DOUGHNUTS WITH CINNAMON SUGAR, SERVED WITH A 71% CHOCOLATE DIPPING SAUCE. | |
| DARK CHOCOLATE FONDANT | 60 |
| 71% DARK CHOCOLATE FONDANT, ALMOND HONEY CRUMBLE AND ICE CREAM. | |
| LAS PALETAS | 30 |
| MEXICAN ICE POP – ASK ABOUT DAILY FLAVOURS. | |

DRINKS

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| ESPRESSO, DOUBLE ESPRESSO, CAPPUCCINO, LATTÉ, FLAT WHITE, HOT CHOCOLATE, ICED COFFEE | |
| ENGLISH BREAKFAST, EARL GREY, ROOIBOS, HERBAL OR FRUIT TEAS (PLS ASK YOUR WAITRON WHICH ONES ARE AVAILABLE) | |
| COKE, COKE LIGHT, COKE ZERO, FANTA, SPRITE APPLLETIZER, RED GRAPETISER BOS ICE TEA LEMON & PEACH WATER, STILL & SPARKLING (500ML & 750ML) | |
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| MEXICAN - COLD | |
| MEXICAN HORCHATA | 24 |
| COLD DRINK MADE OF RICE, ALMONDS, CINNAMON, LIME ZEST & SUGAR. RUMOURED TO BE A GREAT CURE FOR A HANGOVER! | |
| AGUA FRESCA | 24 |
| THESE COOL DRINKS ARE MADE WITH WATER, FRESH FRUIT OF THE DAY & A DASH OF SYRUP IF NEEDED. PLEASE ASK YOUR WAITRON FOR THE FRUIT OF THE DAY. | |

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| MEXICAN - HOT | |
| MEXICAN INSPIRED HOT CHOCOLATE | 25 |
| 100% ORGANIC COCO FAIR HOT CHOCOLATE, FLAVOURED WITH ALMONDS & CINNAMON. | |

RETAIL

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| EL NINO HOT SAUCE | 33 |
| EL PADRE HOT SAUCE | 33 |
| CHOLITA HOT SAUCE | 33 |
| CABRON HOT SAUCE | 33 |
| CHIPOTLES IN ADOBO | 70 |
| SMOKED JALAPEÑOS IN ADOBO | 60 |

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| NOTE: WE DO NOT ACCEPT CHEQUES, AMEX OR DINERS. 12% SERVICE CHARGED FOR TABLES OF 10 OR MORE. | |
| WE ARE A NON SMOKING VENUE, PLEASE REFRAIN FROM SMOKING ELECTRONIC CIGARETTES INSIDE. | |
| E-MAIL HOLA@ELBURRO.CO.ZA FOR ENQUIRIES. JOIN US ON FACEBOOK. FOLLOW US ON TWITTER & INSTAGRAM @_EL_BURRO. MUCHAS GRACIAS! | |
| CORKAGE: R45.00 PER 750ML BOTTLE. MAX 1 BOTTLE PER 2. 2 PER 5. 3 PER 10 OR MORE. WINE ONLY. | |
| NO ALCOHOL SERVED TO UNDER 18, BY LAW. | |
| EL BURRO GREENPOINT - 021 433 2364 CABRITO TEQUILA BAR GREENPOINT - 021 433 2364 EL BURRO NEWLANDS - 021 201 1421 EL BURRO TAQUERIA TAMBOERSKLOOF - 021 422 3554 | |

VEGAN MENU

STARTERS

VEGAN CHILLI RELLENOS

3 FOR 75

SMOKED JALEPENOS STUFFED WITH CASHEW NUT CREAM, GRILLED UNDER A FLAME AND SERVED WITH GUACAMOLE.

VEGAN ESQUITES

55

CLASSIC MEXICAN STREET SNACK. CHARGRILLED CORN, SOFTENED ONIONS, OLIVE OIL, CHILLI SALT, FRESH LIME AND CORIANDER.

MAINS

VEGAN SPICY BEAN ENCHILADA VERDE

90

MIXED BEANS, SMOKED PAPRIKA, CUMIN, CINNAMON, ONIONS AND GARLIC IN A SPICY TOMATO SAUCE ROLLED INTO 2 FLOUR TORTILLAS AND TOPPED WITH SPINACH VERDE SAUCE AND BAKED.

VEGAN ARTICHOKE QUESADILLA

135

ARTICHOKES, ROCKET AND JALAPENO INFUSED CASHEW NUT "CHEESE", FOLDED INTO FLOUR TORTILLAS AND THEN GRILLED ON A FLAT TOP.

VEGAN CAULIFLOWER & CHICKPEA PLATED TACO

100

ROASTED WITH CUMIN, SMOKED PAPRIKA AND LIME. SERVED ON CORN TORTILLAS WITH COLESLAW, SPICY PEANUT AND ARBOL CHILLI SALSA AND FRESH AVOCADO SLICES.

VEGAN SPICY MIXED BEANS - BUILD-YOUR-OWN TACO

115

MEXICAN SPICED BEANS AND CHICKPEAS, SERVED WITH FRESH TOMATO & ONION SALSA, PICKLED RED ONIONS, GUACAMOLE, & TORTILLAS (FLOUR OR CORN)

SALADS

VEGAN MEXICAN CHOPPED SALAD

65

BLACK BEANS, CHICKPEAS, SWEETCORN, TOMATO, CUCUMBER, RED & YELLOW PEPPERS, RED ONIONS, AVOCADO, CORIANDER AND MINT WITH A SPICY LIME AND OLIVE OIL DRESSING, TOPPED WITH CRISPY FRIED FLOUR TORTILLA STRIPS.

VEGAN GRILLED AUBERGINE & KING OYSTER MUSHROOM SALAD

85

FRESH FENNEL & ROCKET SALAD WITH SMOKED OLIVES, ONION, LEMON ZEST AND CORIANDER DRESSING. TOPPED WITH FLAKED ALMONDS & PUMPKIN SEEDS.

El Burro