



TORRENSVILLE

📱 [HOLA.CONDESA](https://www.holacondesa.com.au)
[HOLACONDESA.COM.AU](https://www.holacondesa.com.au)

BOTANAS

CAULIFLOWER FRITO I 14

tempura battered cauliflower, chipotle tomatillo sauce, Egmont cheese, dry aged ricotta (GF)(V)

SEAFOOD CEVICHE ENSALADA I 18

cured fish and prawn pieces, coconut, papaya, chile lime dressing, lettuce, bean sprout, beach banana (GF)(DF)

CHARGRILLED CHILE SQUID I 19

habanero mayo, cos lettuce, finger lime, heirloom tomato (GF)(DF)

TOSTADA CONDESA I 15 CHICKEN TINGA OR ROAST BEEF OR MUSHROOM TINGA (V)

lettuce, dry aged ricotta cheese, crema (GF)

SMOKED ELOTE I 12

chipotle butter, coffee chocolate mayo, lime chile parmesan (GF)(V)

POLLO FRITO I 18.5

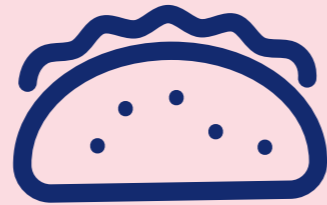
fried chicken wings, watermelon mint salad, sweet hoisin sauce, gochujang mayo (GF)(DF)

GUACAMOLE I 13

plantains, heirloom tomato, roast pepitas, spiced corn chips (GF)(VE)

NACHOS VEGETARIAN I 18

CHICKEN TINGA OR ROAST BEEF I 20
spiced corn chips, chile con queso, crema pico de gallo, smoked corn, hoisin tomatillo sauce, black beans (GF)



TACOS BURRITOS & QUESADILLAS

BURRITO BOWL OR WRAP CARROT TINGA (V) I 16.5 CHICKEN TINGA OR ROAST BEEF I 18

lettuce, Egmont cheese, pico de gallo, smoked corn, guacamole, green rice, black beans, chipotle mayo, dry aged ricotta (GF)

QUESADILLA DE ZUCCHINI I 16

zucchini, carrot tinga, black beans, pico de gallo, vegan mayo (VE)

QUESADILLA DE CARNE I 17

beef cheek, Spanish chorizo, cheese, lime crema, dry aged ricotta, pico de gallo

TACO DE POLLO (2) I 18

chicken tinga, guacamole, crema, corn salsa, pickled onion (GF)

TACO DE PESCADO (2) I 20

tempura fish, guacamole, habanero mayo, pico de gallo (GF)(DF)

TACO DE CARNE ASADA (2) I 17

slow cooked beef cheek, guacamole, smoked corn, pickled onion (GF)

TACO DE VERDURAS (2) I 16

tempura battered cauliflower, corn salsa, guacamole, pickled onion (GF)(VE)

TACO TASTER I 30

It's a taco party! Get one of each taco listed.

All of our GF dishes are made using gluten free ingredients, however some items are cooked in the deep fryer and may contain traces of gluten.

COMIDAS

POLLO ASADO I 27

chicken breast, roast pumpkin, charred carrot, charred chile salsa, smoked almond, chimichurri, lime, jalapeño (GF)(DF)

SEAFOOD ALBONDIGAS I 30

roast tomato chile sauce, chimichurri, lime, jalapeño jelly, sea blite, epazote, green rice (DF)

BEEF BARBACOA I 32

chargrilled flank steak, triple fried potatoes, Mexican slaw, chile BBQ sauce, lime, jalapeño (DF)(GF)

CHARGRILLED CHILE PRAWNS I 32

spiced tequila glaze, house made masa tortilla, pineapple mint salsa, finger lime, beach banana (GF)(DF)

ENCHILADAS DE CARNE I 28

beef cheek, corn tortilla, Egmont cheese, roast tomato chile sauce, green rice, dry aged ricotta, crema (GF)

ENCHILADAS DE VERDURAS I 25

cauliflower, zucchini, capsicum, Spanish onion, mushroom, roast tomato chile sauce, black beans, cheese, crema, dry aged ricotta (V)(GF)

FAJITA DE CARNE I 28

slow cooked beef cheek, Egmont cheese, lettuce, pico de gallo, flour tortilla, guacamole, chipotle mayo, green rice

EXTRAS

GUACAMOLE I 4.5

PICO DE GALLO I 3

EGMONT CHEESE I 2.5

BLACK BEANS I 3

HOUSE MADE SPICED CORN CHIPS I 3

TORTILLA I 1

GREEN RICE I 3

CHILE CON QUESO I 4

SMOKY CHIPOTLE MAYO I 2.5

MEXICAN NOT YOUR THING?

Ask staff for our Pub Classics Menu

(GF) Gluten Free (DF) Dairy Free
(V) Vegetarian (VE) Vegan

POSTRES

CHURROS CONDESA I 12

fried churros, rock salt ice-cream, cajeta, chocolate sauce, viola flower, Mexican chocolate dust (GF)(V)

FROZEN LIME MOUSSE I 12

orange parfait, almond crumb, strawberry, viola flower, lemon balm (GF)(V)

MEXICAN CARAMEL FLAN I 12

cream cheese, cajeta, strawberry, lemon myrtle, vanilla cream, viola flower (GF)(V)

👉 OUR MENU IS MADE FOR SHARING! 👈

CAN'T DECIDE?

try our
Fiesta Banquet
FOR THE WHOLE TABLE I \$45PP

ENTRÉE

**GUACAMOLE
SMOKED ELOTE
MUSHROOM TINGA TOSTADA**

TACO

choose one

**TACO DE POLLO
TACO DE PESCADO
TACO DE CARNE ASADA
TACO DE VERDURAS**

MAIN

**FAJITA DE CARNE
POLLO ASADO
ENCHILADAS DE CARNE
OR VERDURAS**

DESSERT

CHURROS CONDESA

LEARN SPANISH WITH US!

pico de gallo = salsa

totopos = tortilla chips

carnitas = "little meats"

cajeta = caramel

elote = corn cob

queso = cheese

tinga = red chilli sauce

ensalada = salad

chimichurri = chilli herb marinade

ceviche = lime cured meat

la esfera = sphere

plantains = green cooking banana

tomatillo = Mexican husk tomato

pollo = chicken

asado = cooked over fire

annatto = seeds from achiote tree

enchilada = filled corn tortilla

CHILLI GUIDE

hoisin and guajillo = sweet & spicy

habenero mayo = hot

chipotle = mild smoky

ancho chile = medium







  **HOLA.CONDESA**
HOLACONDESA.COM.AU

SPARKLING

	G	B
The Lane Lois Blanc de Blancs Adelaide Hills	9.5	42
Devil's Corner Sparkling Chardonnay Pinot Noir Tasmania	9	41
Bird in Hand Sparkling Australia	12	50
Miguel Torres Estelado País Rosé Chile		55
GH Mumm NV Reims, France		85
Pauletts Trillians Sparkling Red 200ml Clare Valley		10
Varichon & Clerc Sparkling Blanc de Blancs 200ml France		10

ROSÉ

	150ML	250ML	B
Casa da Passarella Rosado Portugal	9.5	14.5	42
Nepenthe Altitude Adelaide Hills	9	13.5	40
Turkey Flat Barossa Valley	10.5	15.5	46
Triennes Provence, France			48
Roselito de Antidoto Clarete Spain			60

WHITE

	150ML	250ML	B
Giesen Sauvignon Blanc Marlborough NZ	8.5	13	36
Shaw + Smith Sauvignon Blanc Adelaide Hills	12	18	52
Wicks Estate Sauvignon Blanc Adelaide Hills	8.5	13	36
Turon Chardonnay Adelaide Hills	12	18	52
Tatachilla Little by Little Pinot Grigio McLaren Vale	8.5	12	34
Eidosela Charquiño Albariño Spain	9	13.5	40
Coriole Fiano McLaren Vale	11	16.5	48
Paracombe Grüner V5 Grüner Veltliner Blend Adelaide Hills	9.5	14.5	42
Pirramimma White Label 303 Riesling Watervale	8	12	34
Vickery Watervale Riesling Clare Valley			44
Lambrook Pinot Gris Adelaide Hills			42
Mollydooker The Violinist Verdelho McLaren Vale			45
Quinta do Ameal Loureiro Portugal			57
Serra i Barceló Aucalà Garnatxa Blanca Spain			60

RED

	150ML	250ML	B
Ricca Terra Bullets Tempranillo Lagrein Riverland	9	14	40
First Drop Mother's Milk Shiraz Barossa Valley	10.5	15.5	46
Dune Tirari Touriga Grenache Negroamaro McLaren Vale	9.5	14.5	42
Ministry of Clouds Tempranillo Grenache McLaren Vale	10.5	15.5	46
Poggio Anima Montepulciano Italy	8.5	12.5	36
Kilikanoon Killerman's Run GSM Clare Valley	9.5	14.5	42
Chaffey Bros La Conquista! Temp Garnacha Graciano Barossa Valley	8.5	12.5	36
Parker Estate Interloper Cabernet Malbec Coonawarra	8.5	12.5	\$36
Mike Press Pinot Noir Adelaide Hills			34
Tide Chaser by Shottesbrooke Cabernet Sauvignon Langhorne Creek			34
Paxton Wines Graciano McLaren Vale			52
Bodegas Pirineos Principio Moristel Spain			54
Down The Rabbit Hole Sangiovese Cabernet McLaren Vale			50

PREMIUM RED

	B
Bodega Lagarde Cabernet Sauvignon Argentina	55
Jericho Syrah Adelaide Hills	60
Sons of Eden Zephyrus Shiraz Barossa Valley	60
SC Pannell Barbera McLaren Vale	62
Tomich T&C Zinfandel California USA	70
Henschke Keyneton Euphonium Shiraz Cabernet Merlot Barossa Valley	80

HOUSE WINES

Jock's Block & Willow Point Wines produce some of the best value red and white wines in South Australia. Sourced from our own vines, grown in the Murraylands region of South Australia and overlooking the beautiful Murray River, our wines are a perfect showcase of the diversity of the region.

JOCK'S BLOCK	G	B
Sparkling White	6	27

WILLOW POINT	150ML	250ML	B
Sauvignon Blanc	7	11	32
Chardonnay	7	11	32
Moscato	7	11	32
Rosé	7	11	32
Cabernet Merlot	7	11	32
Shiraz	7	11	32



Dos Equis Lager | 9
Tecate | 9.5
Modelo Especial | 11
Corona | 10
Bohemia Lager | 10
Alhambra | 12
Pacifico | 10

**ASK STAFF
ABOUT OUR
TAP BEER**

GIN & TONICS

Prohibition | 12

Fevertree Indian tonic,
dehydrated grapefruit and
peppercorn

78 Degree | 13

Fevertree Indian tonic,
dehydrated pineapple and kiwi

Four Pillars | 13

Fevertree Indian tonic,
cilantro, lime

Botanist | 14

Fevertree Elderflower tonic,
lemon zest, dehydrated
strawberry

Aviation | 14

Fevertree Elderflower tonic,
apple, cinnamon

23rd Street | 12

Fevertree Mediterranean tonic,
dehydrated orange, edible
bloom

Never Never Distilling Co

Juniper Freak | 13

Fevertree Mediterranean tonic,
red grapefruit, rosemary

Hendricks | 14

Fevertree Mediterranean tonic,
cucumber, peppercorn

COCKTAILS

THE REGULARS

Mojito | 17

Bacardi White Rum
classic
watermelon
passionfruit

Margarita | 17

Espolon Blanco Tequila
classic
jalapeño
raspberry

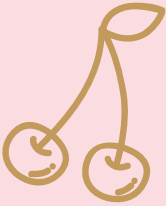
Caipirinha | 17

Sagatiba Cachaca
classic
strawberry
mango

OUR TWISTED STAFF SPECIALTIES

Bloody Maddy | 16

vodka or tequila, tabasco, worcestershire,
pepper, lime, tomato juice



Georgia's Gin-Berry | 17

gin, raspberry, lime

Chloe's Cherry Sour | 16

amaretto, lemon, sugar, egg white

Courtney's Colada | 16

white rum, coconut, pineapple, lime

Anna's Iced Tea | 17

vodka, tequila, white rum, gin, triple sec, tamarind, ginger

Sophie's Sunset | 17

coconut tequila, mango, raspberry, soda

Staff Party Paloma | 17

Patron Citronge, Patron Silver, grapefruit, sugar, lime



TEQUILA & MEZCAL

What's the difference between tequila and mezcal?

TEQUILA

is only made from blue agave plants, produced using steam in industrial ovens and then distilling in copper pots. There's also some regional differences, much like we see with whiskey.

MEZCAL

can be made from more than 30 different varieties of agave plant and is generally cooked in earthen pits filled with lava rocks, wood and charcoal before being distilled in clay pots.

TEQUILA

José Cuervo | 7.6
Espolon Blanco | 7.8
Espolon Reposado | 8.1
Calle 23 Blanco | 11
Calle 23 Reposado | 12
Calle 23 Anejo | 13
Patron Silver | 11.5
Patron Anejo | 15
Patron XO Café | 10
Patron Reposado | 13
Patron Citronge | 8
1800 Anejo | 12
1800 Coconut | 10.5

MEZCAL

Del Maguey Vida Blanco | 12
Ilegal Reposado | 16
Ilegal Joven | 14
Derrumbes Zacatecas Joven | 16

TRY ONE OF OUR
TASTING FLIGHTS!

Condesa Flight
Calle 23 Flight
Mezcal Flight
Patron Flight

Blanco – not aged

Reposado – aged in wood barrels up to 11 months

Anejo – aged in wood barrels minimum 12 months

Joven – mezcal bottled straight after distillation

SPIRITS

We have a wide range of

RUMS, VODKAS, Bourbons, WHISKIES, LIQUEURS,
Tequilas, **GINs, APERTIFS,** Brandies **AND PORT**

Ask staff for more information

SANGRIA

GLASS 10 | JUG 25

Sparkling

White

triple sec
brandy
passionfruit
kiwi

Rosé

triple sec
brandy
apple
strawberry
soda

Red

brandy
triple sec
orange
cinnamon-clove
syrup
dry ginger ale



NON ALCOHOLIC

Jarritos | 5

pineapple
lime
guava
mandarin

Kombucha | 5.5

ginger lemon
raspberry lemonade
cherry plum

Craft sodas | 6

strawberry mint
passionfruit lime

Mock-ito | 8

classic
watermelon
mango

LEARN SPANISH WITH US

¡Hola!

Hello!

¿Qué pasa?

What's up!

¿Cómo estás?

How are you?

Una cerveza por favor

1 beer please

Uno más por favor

1 more please

¡Gracias!

Thank you

Mucho gusto

Nice to meet you

¿De dónde eres?

Where are you from?

Buenas noches

Good evening

Hasta la vista (baby)

Bye!

Te Amo / Te Quiero

I love you

Buenas Días

Good morning

¡!
SPICE UP
YOUR LIFE
'!'

HOT SAUCE GUIDE

Cholula Salsa Picante 🌶️

Tapatio Hot Sauce 🌶️

Jalapeño Hot Sauce 🌶️🌶️

Chipotle Hot Sauce 🌶️🌶️

Habanero Hot Sauce 🌶️🌶️🌶️



CONDESA
TORRENSVILLE

La Condesa is a beautiful bohemian district within Mexico City. The streets are lined with trees, stunning Art Deco buildings and a bounty of hip and arty boutiques, restaurants and cafes. From cosy and charming bookshops during the day to dancing in the streets at night, you will fall in love with the place. Condesa Torrensville is a new take on traditional Mexican food, encapsulating the essence and flavours of the beloved Mexican streets. Our menu is made for sharing but even if flying solo, we have an extensive list of tequilas and mezcals to keep you company.

Head Chef Ashley Nguyen was born in Australia and completed his apprenticeship at Zapata's Mexican (North Adelaide). He has twice won Best Mexican Restaurant in South Australia at Viva Zapata's (Semaphore) and Mexican Society (Chinatown) in his career as Head Chef since then. Born to Vietnamese/French and Irish parents, Ashley shows you can excel with any cuisine no matter your background, through passion and dedication. Living by the motto "food is everything" he has taken every opportunity to develop his culinary skills and knowledge of Mexican cuisine – allowing us to serve you some of the most authentic and modern Mexican dishes in Adelaide.

