



TORRENSVILLE

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

## BOTANAS

### CAULIFLOWER FRITO I 16

fried cauliflower, hoisin tomatillo sauce, Egmont cheese, dry aged ricotta, tortilla crisp (gf)(v)

### SEAFOOD CEVICHE I 19

cured prawn and fish, jalapeño jelly, cherry tomato, bonito flake, beach banana, tortilla crisp (gf)(df)

### JALAPEÑO POPPERS I 18

dry aged ricotta, chipotle mayo, charred corn purée, salsa fresca (v)

### TOSTADA CONDESA (3) I 16 CHICKEN TINGA, ROAST BEEF OR MUSHROOM TINGA (V)

lettuce, dry aged ricotta, crema (gf)

### SMOKED ELOTE I 13

corn cob, sweet chipotle mayo, lime chile parmesan (gf)(v)

### POLLO FRITO I 19

chicken wings, watermelon mint salad, sweet hoisin sauce, gochujang mayo (gf)(df)

### GUACAMOLE I 15

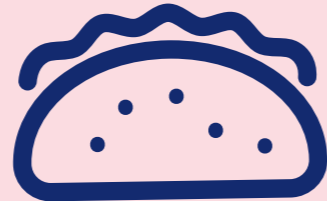
plantains, heirloom tomato, roasted pepita, spiced corn chips (gf)(ve)

### NACHOS

#### VEGETARIAN I 18

#### CHICKEN TINGA OR ROAST BEEF I 20

spiced corn chips, chile con queso, pico de gallo, smoked corn, hoisin tomatillo sauce, black beans (gf)



## TACOS BURRITOS & QUESADILLAS

### BURRITO BOWL OR WRAP I 19 CHICKEN TINGA, ROASTED BEEF, CARROT TINGA (V)

lettuce, Egmont cheese, pico de gallo, smoked corn, guacamole, green rice, black beans, crema, dry aged ricotta (gfa)

### TACO DE POLLO (2) I 19

chicken tinga, avocado, crema, corn salsa, pickled onion (gfa)

### TACO DE PESCADO (2) I 20

tempura battered fish, avocado, habanero mayo, pico de gallo, pickled onion (df)(gfa)

### TACO DE CARNE ASADA (2) I 19

beef cheek, avocado, smoked corn, pickled onion (gfa)

### TACO DE SANDÍA (2) I 16

pickled watermelon, avocado, pico de gallo, daikon (gfa)(ve)

### QUESADILLA DE ZUCCHINI I 17

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

### QUESADILLA DE CARNE I 19

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



### TACO TASTER I 32

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 30

sous vide chicken breast, charred pumpkin, corn purée, charred chile salsa, roast almond, chimichurri, lime, jalapeño (gf)(df)

### FIDEO SECO I 28

baked angel hair pasta, roast tomato chile sauce, Spanish chorizo, avocado, crema, manchego cheese

### BEEF BARBACOA I 33

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

### CHARGRILLED CHILE PRAWNS I 35

spiced tequila glaze, tortilla crisp, pico de gallo, finger lime, beach banana, coriander, green rice, black beans (gf)(df)

### ENCHILADAS DE CARNE I 28

beef cheek, corn tortilla, cheese, roasted tomato chile sauce, green rice, dry aged ricotta, crema (gf)

### EGGPLANT FRITO I 26

salt and pepper eggplant, roast capsicum sauce, greens, epazote, vegan mayo (ve)(gf)(df)

### FAJITA DE CARNE I 30

pressed roasted beef cheek, lettuce, pico de gallo, flour tortilla, avocado, chipotle mayo, green rice, black beans

## 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

### SMOKY CHIPOTLE MAYO I 2.5

## MEXICAN NOT YOUR THING?

Ask staff for our Pub Classics Menu

(gf) gluten free (gfa) gluten free available  
(df) dairy free (v) vegetarian (ve) vegan

## POSTRES

### CHURROS CONDESA I 13

fried churros, rock salt ice-cream, cajeta, chocolate sauce, edible flowers, Mexican chocolate dust (gf)(v)

### ELOTE CAKE I 13

vanilla ice cream, edible flowers, pistachio corn dust, lemon sugar (gf)(v)

### CARAMEL FLAN I 13

cream cheese, caramel, strawberry, lemon myrtle, vanilla ice cream, edible flowers (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 SANDÍA

## MAIN

FAJITA DE CARNE  
POLLO ASADO  
FIDEO SECO

## DESSERT

### ELOTE CAKE

Vegetarian option available





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# SPARKLING

	<b>G</b>	<b>B</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

	<b>150ML</b>	<b>250ML</b>	<b>B</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

	<b>150ML</b>	<b>250ML</b>	<b>B</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

	<b>150ML</b>	<b>250ML</b>	<b>B</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>B</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.

<b>JOCK'S BLOCK</b>	<b>G</b>	<b>B</b>
Sparkling White	6	27

<b>WILLOW POINT</b>	<b>150ML</b>	<b>250ML</b>	<b>B</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

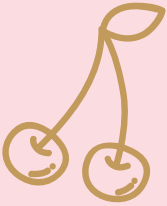
### Caipirinha | 17

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.