



TORRENSVILLE

Instagram and Facebook icons followed by **HOLA.CONDESA** and **HOLA.CONDESA.COM.AU**

BOTANAS

CAULIFLOWER FRITO I 16

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

spicy jalapeños filled with cream cheese, 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

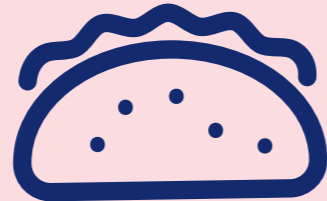
chicken wings, watermelon mint salad, sweet hoisin sauce, gochujang mayo (gf)(df)

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, dry aged ricotta, crema (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, guacamole, crema, corn salsa, pickled onion (gfa)

TACO DE PESCADO (2) I 20

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

TACO DE CARNE ASADA (2) I 19

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

TACO DE SANDÍA (2) I 16

pickled watermelon, guacamole, 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, pineapple salsa (gf)(df)

ENCHILADAS DE CARNE I 28

beef cheek, corn tortilla, cheese, black beans, 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 (gfa)

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

CHILE CON QUESO I 4

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, Mexican chocolate dust (gf)(v)

ELOTE CAKE I 13

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

CARAMEL FLAN I 13

cream cheese, caramel, strawberry, lemon myrtle, vanilla cream (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

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

plantains = green cooking banana

tomatillo = Mexican husk tomato

pollo = chicken

asado = cooked over fire

enchilada = filled corn tortilla

CHILLI GUIDE

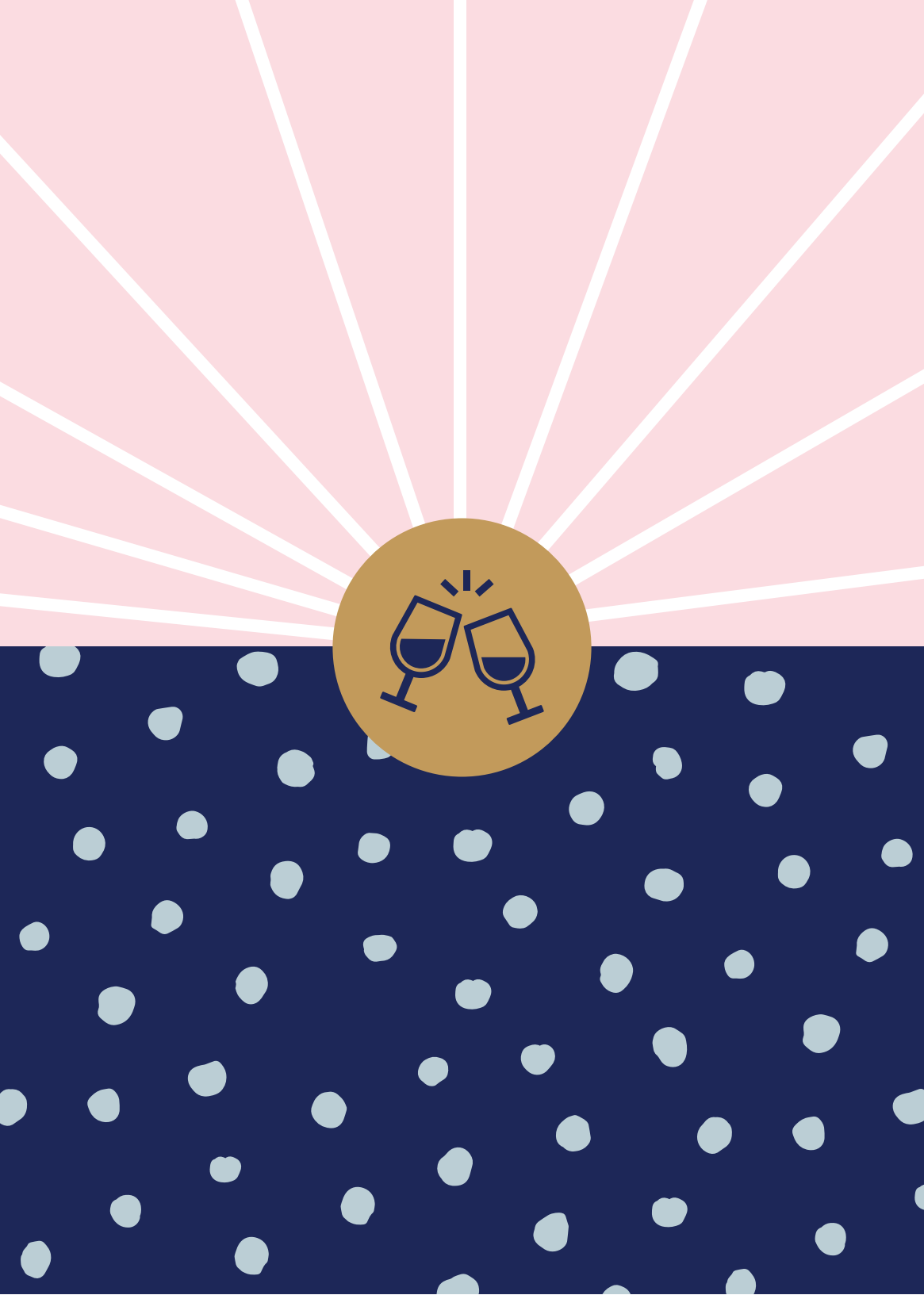
hoisin and guajillo = sweet & spicy

habenero mayo = hot

chipotle = mild smoky

ancho chile = medium







TORRENSVILLE

  **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 Mourvèdre Grenache Montepulciano 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



Corona Ligera | 9
Corona | 10
Dos Equis Lager | 9
Tecate | 9.5
Bohemia Lager | 10
Negra Modelo | 11
Modelo Especial | 11
Pacifico | 10

**ASK STAFF
ABOUT OUR
TAP BEER**

GIN & TONICS

Prohibition | 14

Fevertree Indian tonic,
dehydrated grapefruit and
peppercorn

78 Degrees | 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

Original or Violet | 12

Fevertree Mediterranean tonic,
dehydrated orange, lemon thyme

Never Never Distilling Co

Juniper Freak | 15

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

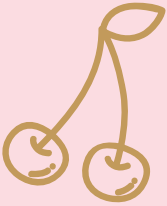
Caipirinha | 17

Santuário 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
Don Julio Blanco | 9.3
Don Julio Reposado | 10
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.

¡SALUD!

