



TORRENSVILLE

📱 [HOLA.CONDESA](#)
[HOLACONDESA.COM.AU](#)

BOTANAS

CAULIFLOWER FRITO I 17

fried cauliflower, hoisin tomatillo sauce, Egmont cheese, dry aged ricotta, chipotle mayo (v)

COCONUT SEAFOOD CEVICHE I 20

cured prawn and fish, jalapeño jelly, cream cheese, cherry tomato, beach banana, chimichurri, tortilla crisp (gf)

CURED SALMON TOSTADA I 20

karkalla, jalapeno jelly, chimichurri, smoked corn (gf)

TOSTADA CONDESA (3) I 17 CHICKEN TINGA, ROAST BEEF OR MUSHROOM TINGA (V)

lettuce, dry aged ricotta, crema (gf)

CHARGRILLED ELOTE I 14

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

FRIED BBQ WINGS I 18

fried chicken wings, tomatillo BBQ sauce, chipotle mayo, pickled veg (gf)(df)

GUACAMOLE I 16

plantain, cherry tomato, toasted pepitas, spiced corn chips (ve)(gf)

LOCO FRIES I 19

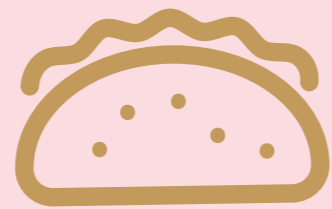
spiced fries, chile con queso, black beans, pico de gallo, hoisin tomatillo sauce, lime crema, dry aged ricotta (gf)(v)

NACHOS I 19

spiced corn chips, chile con queso, pico de gallo, smoked corn, hoisin tomatillo sauce, black beans, dry aged ricotta, lime crema (gf)(v)

ADD BEEF | 3

ADD CHICKEN | 2.5



TACOS BURRITOS & QUESADILLAS

BURRITO BOWL OR WRAP I 22 CARROT TINGA, CHICKEN, FISH OR BEEF

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

QUESADILLA DE ZUCCHINI I 18

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

QUESADILLA DE CARNE I 20

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

QUESADILLA DE POLLO I 19

chicken tinga, chorizo, chipotle mayo, Egmont cheese, pico de gallo, dry aged ricotta

TACO DE POLLO (2) I 20

chicken tinga, guacamole, lime crema, corn salsa, pickled onion, crispy chicken skin (gfa)

TACO DE PRAWN (2) I 23

battered prawn cutlet, guacamole, habanero mayo, pico de gallo, pickled onion (gfa)(df)

TACO DE PULLED PORK (2) I 20

guacamole, apple salsa, chipotle mayo, pickled onion (gfa)(df)

TACO DE FRIJOLE (2) I 17

black beans, corn salsa, guacamole, pickled onion (ve)(gfa)



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 31

sous vide chicken breast, charred sweet potato and corn purée, charred beer salsa, roast spiced almond, chimichurri, lime, jalapeño, fried plantain (gf)(df)

SALMON VERACRUZ I 35

roasted tomato sauce, capers, olives, jalapeño, lime, epazote, lemon myrtle salt, green rice (gf)(df)

SLOW COOKED PRESSED PORK SHOULDER I 32

charred apple salsa, potato and parsnip purée, lime, jalapeño, warrigal green (gf)

POLLO FIDEO SECO I 30

baked angel hair pasta, roasted tomato and red wine tomato sauce, Spanish chorizo, chicken tinga, guacamole, lime crema, manchego cheese, lime, jalapeño

VEGETARIAN ENCHILADA I 26

zucchini, corn tortilla, red capsicum, mushroom, Spanish onion, carrot, cauliflower, spinach cream, lime crema, green rice, black beans (gf)(v)

CARNE DE ENCHILADA I 28

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

FAJITA DE CARNE I 31

pressed slow cooked beef cheek, lettuce, pico de gallo, flour tortilla, avocado, chipotle mayo, green rice, black beans (gfa)(df)

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

VEGAN SOPAPILLA I 14

fried puff pastry, vanilla soy ice-cream, almond crumb, cactus molasses, strawberry, edible flower (ve)

CHURROS CONDESA I 14

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

ELOTE CAKE I 14

vanilla cream, pistachio corn dust, strawberry, edible flower (gf)(v)

TRES LECHES I 14

sponge cake, sweet milk, mango purée, strawberry, cajeta (v)

Can't decide? Try our

FIESTA BANQUET

FOR THE WHOLE TABLE I \$45PP

ENTRÉE

GUACAMOLE
FRIED BBQ WINGS
CHARGRILLED ELOTE

TACO

choose one

TACO DE POLLO
TACO DE PRAWN TACO
TACO DE PULLED PORK
TACO DE FRIJOLE

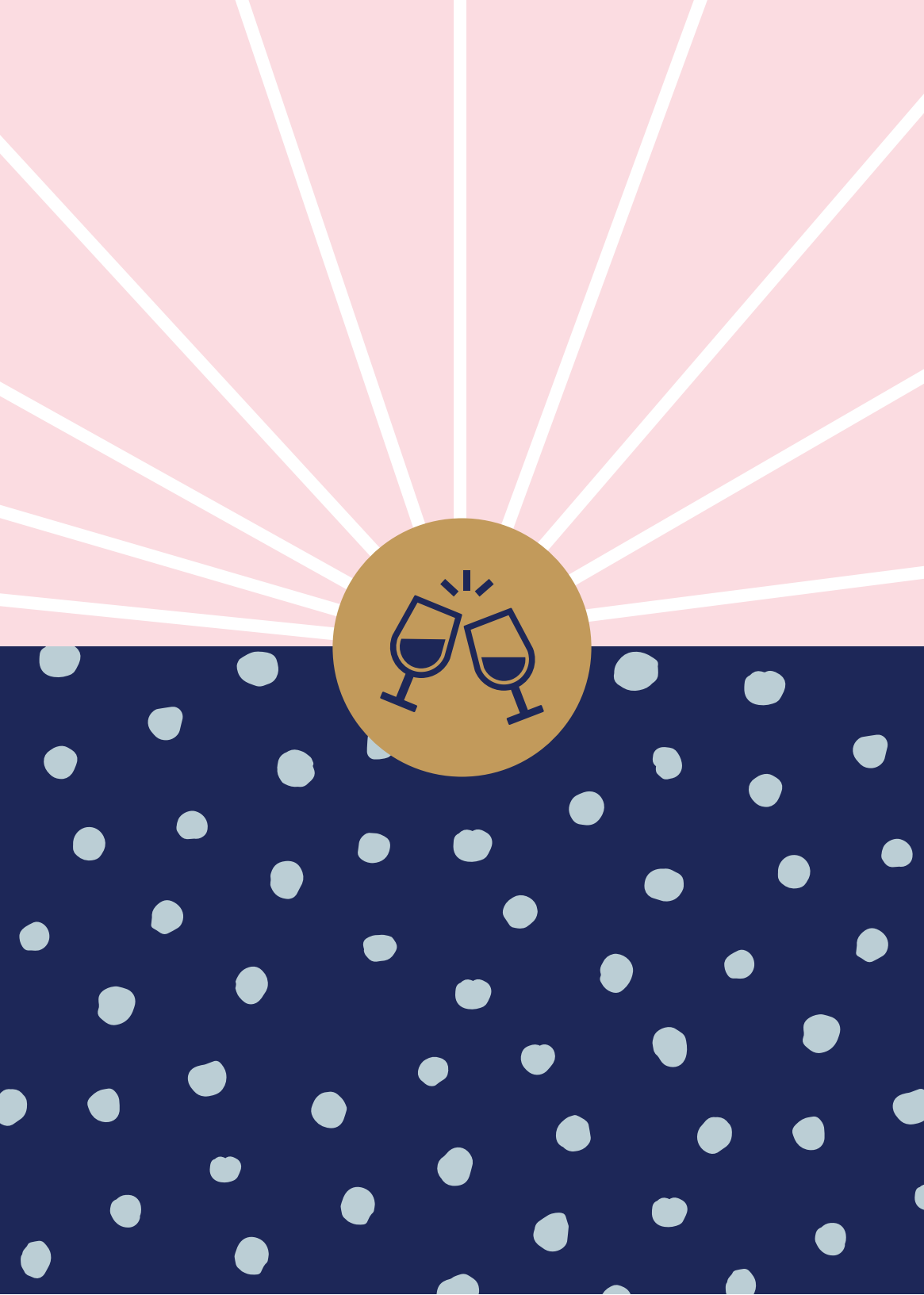
MAIN

POLLO ASADO
ENCHILADAS DE CARNE
QUESADILLA DE ZUCCHINI

DESSERT

TRES LECHES

Vegetarian options available





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.

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

COCKTAILS

THE REGULARS

Mojito | 17

Bacardi White Rum

classic
passionfruit

Margarita | 17

Espolon Blanco Tequila

classic
jalapeño
raspberry

Caipirinha | 17

Santuário Cachaca

classic
strawberry
mango

OUR SPECIALTIES

Bloody Mary | 16

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

Raspberry Gin Berry | 17

gin, raspberry, lime

Amaretto Sour | 16

amaretto, lemon, sugar, egg white

Pina Colada | 16

white rum, coconut, pineapple, lime

Long Island Iced Tea | 17

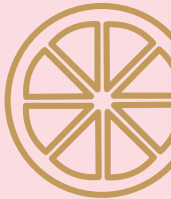
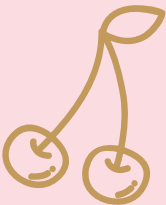
vodka, tequila, white rum, gin, triple sec

Tequila Sunset | 17

coconut tequila, mango, raspberry, soda

Espresso Martini | 17

Ketel One vodka, espresso, sugar syrup, Kahlua



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

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
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 🌶️🌶️🌶️

¡SALUD!

