



CONDESA

TORRENSVILLE

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

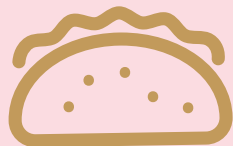
spiced fries, chile con queso, black beans, pico de gallo, hoisin tomatillo sauce, lime crema, dry aged ricotta (gf)(v)

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 FRIJOLAS (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 FRIJOLAS

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
Jock's Block Sparkling White Murraylands	6.5	29
Devil's Corner Tasmania	10	44
Bird in Hand Australia	12	50
Varichon & Clerc Sparkling Blanc de Blancs 200ml France	10	
Mumm Cordon Rouge Sparkling Chardonnay Pinot Noir France		85
Pauletts Trillians Sparkling Red 200ml Clare Valley	10	

ROSÉ

	150ML	250ML	B
Willow Point Murraylands	7.5	11	32
Nepenthe Altitude Adelaide Hills	9	13.5	40
Estandon Provence, France	11	16.5	48
Turkey Flat Barossa Valley	11	16.5	48

WHITE

	150ML	250ML	B
Jock's Block White Blend Murraylands	6.5	10	29
Willow Point Sauvignon Blanc Murraylands	7.5	11	32
Wicks Estate Sauvignon Blanc Adelaide Hills	8.5	13	36
Giesen Sauvignon Blanc Marlborough, NZ	9	13.5	40
Shaw and Smith Sauvignon Blanc Adelaide Hills	12.5	18.5	54
Willow Point Chardonnay Murraylands	7.5	11	32
O'Leary Walker Chardonnay Adelaide Hills	11	16.5	48
Willow Point Moscato Murraylands	7.5	11	32
Tatachilla Little by Little Pinot Grigio South Australia	8	12	34
Paracombe Grüner V5 Grüner Veltliner Blend Adelaide Hills	9.5	14.5	42
Rieslingfreak #4 Riesling Eden Valley	11.5	17.5	50
Vickery Eden Valley Riesling Eden Valley			44

RED

	150ML	250ML	B
Jock's Block Red Blend Murraylands	6.5	10	29
Willow Point Shiraz Murraylands	7.5	11	32
Hentley Farm Villain & Vixen Shiraz Barossa Valley	10.5	15.5	46
First Drop Mother's Milk Shiraz Barossa Valley	11	16.5	48
Willow Point Cabernet Merlot Murraylands	7.5	11	32
Zema Estate Cabernet Sauvignon Coonawarra	11.5	17.5	50
Tomich Hill Pinot Noir Adelaide Hills	9	13.5	40
Kilikanoon Killerman's Run GSM Clare Valley	10	15	44
Chaffey Bros Tempranillo Garnacha Graciano Barossa Valley	10.5	15.5	46
Mike Press Shiraz Adelaide Hills			34
Tide Chaser by Shottesbrooke Cabernet Sauvignon Langhorne Creek			36
Paxton Queen of the Hive Shiraz Tempranillo Grenache McLaren Vale			44

PREMIUM RED

Sons of Eden Zephyrus Shiraz
Barossa Valley

B

70

Henschke Keyneton Euphonium Shiraz Cabernet
Barossa Valley

75

Kaesler The Bogan Shiraz
Barossa Valley

75

SANGRIA

GLASS 10 | JUG 25

Sparkling White

triple sec
brandy
passionfruit

Rosé

triple sec
brandy
apple
strawberry
soda

Red

brandy
triple sec
orange
cinnamon-clove syrup
dry ginger ale



COCKTAILS

MEXICAN

Mojito | 17

Bacardi white rum (classic, mango or coconut)

Margarita | 17

Espolon Blanco Tequila (classic, jalapeño or raspberry)

Caipirinha | 17

Santuário Cachaca (classic, strawberry or mango)

Palma | 18

Patron Silver, Patrón Citrónge, grapefruit, lime

OUR SPECIALTIES

Pina Colada | 16

white rum, coconut, pineapple, lime

Tequila Sunset | 17

coconut tequila, mango, raspberry, soda

Espresso Martini | 17

Ketel One vodka, espresso, Kahlua

Raspberry Gimlet | 17

gin, raspberry, lime

Green Envy | 17

Midori, vodka, Bacardi, lemonade

Purple Haze | 17

vodka, gin, blue curacao, grenadine, lemon juice, soda

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

TEQUILA & MEZCALS

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
Espolon Blanco
Espolon Reposado
Don Julio Blanco
Don Julio Reposado
Calle 23 Blanco
Calle 23 Reposado
Calle 23 Anejo
Patron Silver
Patron Anejo
Patron XO Café
Patron Reposado
Patron Citronge
1800 Anejo
1800 Coconut

MEZCAL

Del Maguey Vida Blanco
Ilegal Reposado
Ilegal Joven
Derrumbes Zacatecas Joven

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



GIN

Aviation | 16

Fever-tree elderflower tonic,
apple, cinnamon

78 Degrees | 14

Fever-tree Indian tonic,
dehydrated pineapple and lime

23rd Street | 15

Fever-tree Mediterranean tonic,
dehydrated orange

Never Never Juniper Freak | 19

Fever-tree Mediterranean tonic,
orange, rosemary



LEARN SPANISH WITH US

¡Hola!

¿Qué pasa?

¿Cómo estás?

Una cerveza por favor

Uno más por favor

¡Gracias!

Mucho gusto

¿De dónde eres?

Buenas noches

Hasta la vista (baby)

Te Amo / Te Quiero

Buenas Días

Hello!

What's up!

How are you?

1 beer please

1 more please

Thank you

Nice to meet you

Where are you from?

Good evening

Bye!

I love you

Good morning

¡!
**SPICE UP
YOUR LIFE**
'!'

HOT SAUCE GUIDE

Cholula Salsa Picante 🌶️

Tapatio Hot Sauce 🌶️

Jalapeño Hot Sauce 🌶️🌶️

Chipotle Hot Sauce 🌶️🌶️

Habanero Hot Sauce 🌶️🌶️🌶️

