

Juan Fifty

Contact Free Menu

Plato Pequeño

Elotes

Chargrilled Street Corn, Crema,
Manchego Cheese, Fresh Herb.(gf)

\$12

Popcorn Broccoli

Crispy Besan Battered Broccoli, Vegetable Mole
and Pickled Red Cabbage.(gf)

\$12

Baby Squid

Mexican Style Salt & Pepper Calamari, Herbs,
Morita Mayonnaise & Citrus

\$14

Modern Mexican Guacamole

Guacamole, Pico De Gallo, Corn Chips.(vg,gf)

\$14

Glazed Pork Belly

Sticky Chilli Glazed Pork Belly, Jalapeno Creme,
Pickled Red Cabbage

\$14

Ceviche Molcajete

Cured Fish, Poached Prawns, Cucumber, Roasted Corn
Red Onion, Coriander, Salsa Roja,
Served with Crispy Housemade Toastadas

\$16

Nachos

Vegetarian Nachos

Roasted Corn, Capsicum, Roast Pumpkin,
Broccoli, Fried Kale, Slaw, Cheese, Crema, Guacamole,
Coconut Dressing, Corn Chips.(v, vg, gf)

\$18

Vegan Nachos (Vegan Cheese & Harrisa)

\$1

Adobo Beef Nachos

Adobo Pulled Beef, Cheese, Tomato Chutney,
Mexican Crema, Guacamole,
Pickled Jalapenos, Corn Chips.(gf)

\$20

Extra Beef

\$6

Shredded Chicken Nachos

Guajillo & Garlic Marinated Chicken Breast,
Harissa Bell Pepper Sauce, Black Beans, Cheese,
Shaved Red Onion, Mexican Crema,
Guacamole, Corn Chips.(gf)

\$20

Extra Chicken

\$6

Pork Belly Nachos

Slow Cooked Pork Belly, Roasted Corn
Pico De Gallo, Jalapeno Creme, Cheese,
Mexican Crema, Corn Chips.(gf)

\$22

Extra Pork Belly

\$6

Sides

Ranch Slaw

Tri-colour coleslaw with ranch dressing.

\$5

Pickle Plate

Juan's assortment of house pickled vegetables

\$6

Mexican Tomato Rice

Traditional Mexican Rice.

\$6

Salsa Trio

Trio of our housemade Salsas with Corn Chips
Pepita Verde, Mole Negro de Oaxaca, Salsa Roja.

\$8

Burrito Bowls

Popcorn Broccoli Bowl

Crispy Besan Fried Broccoli, Pico De Gallo
Pepita Verde, Black Beans,
Ranch Slaw, Spinach, Mexican Tomato Rice.(v)

\$18

Adobo Beef Bowl

Adobo Pulled Beef, Charred Corn, Tomato,
Mexican Crema, Pickled Onion Ranch Slaw,
Spinach, Mexican Tomato Rice.

\$18

Grilled Chicken Bowl

Guajillo & Garlic Marinated Chicken Breast,
Charred Corn, Black Beans, Mole Negro de Oaxaca,
Ranch Slaw, Spinach, Mexican Tomato Rice.

\$18

Coconut Prawn Bowl

Golden Fried Coconut Prawns, Salsa Roja,
Mango, Ranch Slaw, Spinach, Mexican Tomato Rice.

\$19

Pork Belly Bowl

Chilli glazed Pork Belly, Jalapeno Creme,
Black Beans, Pickled Red Cabbage,
Corn, Ranch Slaw, Spinach, Mexican Tomato Rice.

\$20

Tacos & Tostadas

Taco - Served On Housemade Corn Tortilla
Tostada - Served on Crispy Fried Flat Corn Tortilla

Popcorn Broccoli

2 x Crispy Besan Fried Popcorn Broccoli
Salsa Roja, Mexican Crema, Slaw,
Black Beans, Pickled Red Cabbage. (v,gf)

\$13

Beef Adobo

2 x Pulled Beef, Mole Negro de Oaxaca
Roasted Corn, Coriander
Pickled Red Onion, (gf)

\$14

Grilled Chicken

2 x Guajillo & Garlic Chicken Breast, Slaw,
Salsa Macha, Pickled Cucumber,
Red Onion & Morita Mayonaise (gf)

\$14

Battered White Fish

2 x Crispy Battered White Fish, Slaw
Harrisa Bell Pepper Sauce, Onion,
Cucumber & Pickled Cabbage

\$14

Pork Belly

2 x Chilli Glazed Pork Belly
Chargrilled Pineapple, Pickled Cucumber,
Slaw, Jalapeno Crema. (gf)

\$16

Coconut Prawn

2 x Golden Fried Coconut Prawn
Mango, Fresh Avocado, Red Onion,
Mexican Crema, Lime Coriander, Mint. (gf)

\$16

Dulces

Juan's Cha-Cos

Churro Taco Shells, Chocolate Sauce,
Chilli Chocolate Ice Cream, Pistachio Crumble

\$9

Juan's Churro Bites

Cinamon Sugar & Vanilla Bean Ice Cream.

\$9