

Juan Fifty

Contact Free Menu

Plato Pequeño

Elotes

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

\$12

Esquites

Corn Off The Cob, Dressed in Mexican Crema with Lime Fresh Herbs, Pico De Gallo and Queso Fresco

\$12

Frijoles Con Mole Tostada

Black Beans, Mole De Negro, Red Onion, Crema, Queso Fresco, Coriander.

\$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 Cream, Pickled Red Cabbage

\$14

Ceviche

Ceviche Molcajete

Cured Reef Fish, Poached Prawns & Tender Octopus, Cucumber, Roasted Corn, Red Onion, Coriander, Salsa Roja.

Served with Crispy Housemade Tostadas

\$16

Ceviche Coco

Cured Reef Fish, Poached Prawns & Tender Octopus Red Onion, Green Apple, Coriander, Mint, Green Chili, Coconut Cream, Lime.

Served with Crispy House Fried Tostadas.

\$16

Ceviche Aguachile

Cured Reef Fish, Poached Prawns & Tender Octopus Dressed in Jalapeno, Lime & Corriander with Avocado, Cuccmber & Red Onion.

Served with Crispy House Fried Tostadas.

\$17

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

One Two Three

Popcorn Broccoli

Crispy Besan Fried Popcorn Broccoli Salsa Rojo, Mexican Crema, Slaw, Pickled Red Cabbage.(v,gf)

\$6.5

\$12

\$17

Beef Adobo

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

\$7.5

\$14

\$20

Grilled Chicken

Guajillo & Garlic Chicken Breast, Slaw, Salsa Macha, Pickled Cucumber, Red Onion, Morita Mayonnaise.(gf)

\$7.5

\$14

\$20

Baja Fish Taco

Crispy Battered Reef Fish, Slaw Morita Mayonnaise, Pico De Gallo Jalapeno & Pickled Onion.

\$7.5

\$14

\$20

Chilli Glazed Pork

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

\$8.5

\$16

\$23

Carne Asada

Chargrilled Flank Steak, Mexican Crema, Roasted Corn Chimmichurri, Manchego Cheese, Lime Salt.(gf)

\$8.5

\$16

\$23

Australian Snapper (Recommended served as a Tostada)

Grilled Snapper, Charred Pineapple Avocado, Jalapeno, Pickled Onion, Toasted Pepitas.(gf)

\$8.5

\$16

\$23

Coconut Prawn

Golden Fried Coconut Prawns, Mango, Crema, Guacamole, Pickled Red Onion, Coriander.

\$8.5

\$16

\$23

De Pulpo

Tender Chargrilled Octopus Slaw, Black Beans, Jalapeno Cream Pickled Onion, Fresh Herbs.(gf)

\$9.5

\$18

\$26

Dulces

Tres Leches Cake

Traditional Mexican Milk Cake, Served with Whipped Cream and Strawberries

\$9

Juan's Churro Bites

Cinamon Sugar & Vanilla Bean Ice Cream.

\$9