

Brunch

Available 9am - Midday Saturday & Sunday

Juan's Dippy Eggs

Two Soft Boiled Eggs. Bacon Bits , Feta Cheese, Coriander, Guacamole & Toast Fingers **\$12**

Easy Option

Bacon & Eggs Served on Thick Cut Toast **\$14**

Breakfast Burrito

White Flour Tortilla, Eggs, Bacon, Spinach, Spinach, Cheese, Guacamole. **\$15**

Avo Smash

Smashed Avocado, Cherry Tomatoes, Feta Rockett, Dukkah, Chilli Oil, Balsamic **\$16**

Sunrise Tacos

Crispy Bacon, Fried Egg, Spinach, Chimmichuri, Tomato Chutney, Monchego Cheese, Fresh Herbs Pickled Red Onion, Housemade Tortilla **\$16**

Chilaquiles

"Breakfast Nachos" Corn Chips, Beans, Tomato Chutney, Cheese, Fried Egg, Fresh Herbs, Pico De Gallo, Mexican Crema. **\$17**

El Capitan

Roasted Capsicum, Black Beans, Avocado, Pico De Gallo Poached Egg, Crispy Fried Tortilla Salsa Roja **\$17**

Juan's Benedict

Adobo Beef **OR** Bacon, Spinach, 2 x Poached Eggs Thick Cut Toast, Housemade Hollandaise. **\$18**

Brunch Board

Staff Favourite

2x Housemade Tortillas, Chilli Scrambled Eggs, Bacon, Pico De Gallo, Pickle Plate, Avocado, Spinach, Harrisa, Black Beans, Hash Browns, Tomato Chutney. **\$24**

Bottomless Mimosas \$29 (Between 10am & Midday)
Conditions Apply - Ask our staff for details.
Responsible Service of Alcohol still applies.

Ceviches

Ceviche Baja

Cured Fish, Poached Prawns & Tender Octopus Cherry Tomato, White Onion, Green Apple Coriander, Mint, Chili Toreados Vinegarette, Served on Crispy Fried Corn Tortilla. **\$16**

Ceviche Molcajete

Owners Recommendation

Cured Fish, Poached Prawns & Tender Octopus Cucumber, Charred Corn, Red Onion, Coriander, Crushed Tomatos, Fire Roasted Jalapeno Citrus Segments, Served with Crispy House Fried Tostadas. **\$16**

Ceviche Verde

Cured Fish, Poached Prawns & Tender Octopus with a Rustic Salsa Verde, Served with Crispy House Fried Tostadas. **\$16**

Ceviche Coco

Cured Fish, Poached Prawns & Tender Octopus Red Onion, Green Apple, Coriander, Mint, Green Chili, Coconut Cream, Lime. Served on Crispy House Fried Tostadas. **\$16**

Plato Pequeno

Elotes

Street Corn with Mexican Crema, Monchego Cheese & Lime Salt.(v,gf) **\$6**

Syncronizada

Toasted Flour Tortilla filled with Salsa Roja, Onion, Herbs & Oaxaca Cheese. (vg. opt. available) **\$8**

Besan Broccolini

Crispy Besan Battered Broccolini, Harissa Bell Pepper Sauce. (vg,gf) **\$8**

Glazed Pork Belly

Sticky Chili Glazed Pork Belly, Jalapeno Creme, Herb Salad & Pickled Red Cabbage. (gf) **\$12**

Baby Squid

Mexican Style Salt & Pepper Calamari, Herb Salad, Morita Mayonnaise & Lemon **\$14**

Vegan Ceviche

Chickpeas, Avocado, Red Onion, Tomatillos, Pinenut & Pasilla Chilli Dressing on Crispy House Made Tostadas.(vg,gf) **\$14**

Chargrilled Octopus Tentacle

Staff Favourite

Citrus & Chilli Marinated Octopus Tentacle Jalapeno Pea Puree, Fresh Herbs & Raddish **\$14**

Modern Mexican Guacamole

Guacamole, Onion, Coriander, Tomato Chutney, Corn Chips.(vg,gf) **\$14**

Burrito Bowls

Broccolini Bowl

Crispy Besan Fried Broccolini, Tomato, Pipian 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

Best Seller

Golden Fried Coconut Prawns, Salsa Roja, Guacamole, Mango, Ranch Slaw, Spinach, Mexican Tomato Rice. **\$20**

Dulces

Apple Cinnamon Chimichangas

Don't forget Dessert!

Cinnamon Sugar & Vanilla Bean Icecream(v) **\$9**

Juan's Churro Bites

Cinnamon Sugar & Vanilla Bean Icecream(v) **\$9**

Tacos & Tostadas

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

Broccolini

	One	Two	Three
Crispy Besan Fried Broccolini Salsa Roja, Mexican Crema, Slaw, Pickled Cabbage.(vgf)	\$6.5	\$12	\$17

Beef Adobo

Pulled Beef, Mole Negro de Oaxaca Roasted Corn Coriander Pickled Red Onion.(gf)	\$7.5	\$14	\$20
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Grilled Chicken

Guajillo & Garlic Chicken Breast, Salsa Macha, Pickled Cucumber, Red Onion, Morita Mayonnaise.(gf)	\$7.5	\$14	\$20
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Battered White Fish

Crispy Battered White Fish, Slaw Harrisa Bell Pepper Sauce, Onion, Cucumber & Pickled Cabbage.	\$7.5	\$14	\$20
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Pork Belly

Chilli Glazed Pork Belly, Chargrilled Pineapple, Pickled Cabbage, Slaw, Jalapeno Creme.(gf)	\$7.5	\$14	\$20
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Carne Asada

Chef's Favourite

Chargrilled Flank Steak, Mexican Crema, Charred Corn Chimmichurri, Monchego Cheese Lime Salt.(gf)	\$8.5	\$16	\$23
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Coconut Prawn

Golden Fried Coconut Prawns, Mango, Fresh Avocado, Red Onion, Mexican Creme, Lime, Coriander, Mint.	\$8.5	\$16	\$23
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Fried Chicken

Corn Chip Crumbed Chicken Crema, Oaxaca Cheese Jalapeno Pico De Gallo.(gf)	\$8.5	\$16	\$23
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Chargrilled Octopus

Tender Citrus & Chilli Marinated Octopus Tentacle, Jalapeno Pea Puree Raddish, Fresh Herbs.(gf)	\$9.5	\$18	\$26
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Pan Seared Salmon

Pan Seared Salmon, Crispy Salmon Skin Citrus Marinade, Jalapeno Pea Puree, Pickled Onion.(gf)	\$9.5	\$18	\$26
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Taco Platters

Perfect to Share

6 x Fresh Housemade Tortilla, 3 x Sides (Ranch Slaw, Three Pickle Plate & Salsa Trio) A Serve of Pico De Gallo Your Choice of 3 of the below	\$65
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12 x Fresh Housemade Tortilla, 3 x Sides (Ranch Slaw, Three Pickle Plate & Salsa Trio) A Serve of Pico De Gallo Your Choice of 5 of the Below	\$90
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Broccolini | Beef Adobo | Carne Asada
Grilled Chicken | Battered White Fish
Pork Belly | Coconut Prawns | Octopus

Plato Grande

Pollo Asado

Spiced Citrus & Chilli Sous Vide Chicken Breast, Esquites, Fresh Herb Salad, Rocket, Pinenut & Pasilla Chilli Dressing. **\$18**

Beef Cheek Birria

Birria Style Beef Cheek Served with Fresh House Made Corn Tortillas and Pickle Plate. **\$25**

Whole Fried Fish

Highly Recommended

Baby Barramundi Fried Whole, Rustic Salsa Verde, Mexican Rice, Pico De Gallo, Fresh Housemade Corn Tortillas. **\$45**

Sides & Salads

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, Pipian Verde, Mole Negro de Oaxaca, Salsa Roja. **\$8**

Watermelon & Feta Salad

Watermelon, Feta, Mint, Red Onion, Balsamic Glaze **\$9**

Mango & Avocado Salad

Mango, Spinach, Shaved Red Onion, Avocado, Toasted Pepitas, Toasted Chilli Vinagrette.(vg) **\$10**

Add Prawns **\$2**

Nachos

Vegan Nachos

Pulled Jackfruit, Roast Capsicum, Roast Pumpkin, Broccolini, Fried Kale, Slaw, Vegan Cheese, Harissa Bell Pepper Sauce, Guacamole, Coconut Dressing, Corn Chips.(v, vg, gf) **\$18**

Adobo Beef Nachos

Adobo Pulled Beef, Cheese, Tomato Chutney, Mexican Crema, Guacamole, Pickled Jalapenos, Corn Chips.(gf) **\$20**

Extra Beef **\$6**

Grilled 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

Best Seller

Slow Cooked Pork Belly, Charred Corn, Pico De Gallo, Jalapeno Creme, Cheese, Mexican Crema, Corn Chips.(gf) **\$22**

Extra Pork Belly **\$6**

MOLE "SAUCE" IS A TRADITIONAL SAUCE ORIGINALLY USED IN MEXICAN CUISINE, AS WELL AS FOR DISHES BASED ON THESE SAUCES. OUTSIDE MEXICO, IT OFTEN REFERS SPECIFICALLY TO MOLE POBLANO. IN CONTEMPORARY MEXICO, THE TERM IS USED FOR A NUMBER OF SAUCES, SOME QUITE DISSIMILAR, INCLUDING BLACK, RED, COLORADO, YELLOW, GREEN, ALMENDRADO, DE OLLA, HUAXMOLE, GUACAMOLE, AND PIPIAN. GENERALLY, A MOLE SAUCE CONTAINS A FRUIT, CHILI PEPPER, NUT, AND SUCH SPICES AS BLACK PEPPER, CINNAMON, CUMIN. **SALSA ROJA** (LIT. RED SAUCE) IS A TYPE OF SPICY RED SAUCE IN MEXICAN CUISINE. IT IS MADE OF JITOMATE (RED TOMATO), GROUND WITH ONION, GARLIC, CHILE, SALT AND PEPPER TO TASTE. **CHILAQUILES** TYPICALLY, CORN TORTILLAS CUT IN QUARTERS AND LIGHTLY FRIED ARE THE BASIS OF THE DISH. GREEN OR RED SALSA OR MOLE IS POURED OVER THE CRISP TORTILLA TRIANGLES. THE MIXTURE IS SIMMERED UNTIL THE TORTILLA STARTS SOFTENING. PULLED CHICKEN IS SOMETIMES ADDED TO THE MIX. IT IS COMMONLY GARNISHED WITH CREMA, CRUMBLLED QUESO FRESCO, RAW ONION RINGS AND AVOCADO SLICES. CHILAQUILES CAN BE SERVED WITH REFRIED BEANS, EGGS (SCRAMBLED OR FRIED), BEEF AND GUACAMOLE AS SIDE DISH. **ADOBO** OR **ADOBAR** (SPANISH: MARINADE, SAUCE, OR SEASONING) IS THE IMMERSION OF RAW FOOD IN A STOCK (OR SAUCE) COMPOSED VARIOUSLY OF PAPRIKA, OREGANO, SALT, GARLIC, AND VINEGAR TO PRESERVE AND ENHANCE ITS FLAVOR. **PICO DE GALLO** "BEAK OF ROOSTER", ALSO CALLED SALSA FRESCA OR SALSA CRUDA, IS TRADITIONALLY MADE FROM CHOPPED TOMATO, ONION, AND CILANTRO, WITH LIME JUICE MIXED IN. **TOSTADA** IS A SPANISH WORD MEANING "TOASTED". IN MEXICO AND OTHER PARTS OF LATIN AMERICA, IT IS THE NAME OF VARIOUS LOCAL DISHES WHICH ARE TOASTED OR USE A TOASTED INGREDIENT AS THE MAIN BASE OF THEIR PREPARATION. TOSTADA USUALLY REFERS TO A FLAT OR BOWL-SHAPED (LIKE A BREAD BOWL) TORTILLA THAT IS DEEP FRIED OR TOASTED. IT MAY ALSO REFER TO ANY DISH USING A TOSTADA AS A BASE. A TORTILLA IS A TYPE OF THIN, UNLEAVENED FLATBREAD, TYPICALLY MADE FROM CORN OR WHEAT. IN SPANISH, "TORTILLA" MEANS "SMALL TORTA", OR "SMALL CAKE". IT WAS FIRST MADE BY THE INDIGENOUS PEOPLES OF MESOAMERICA BEFORE EUROPEAN CONTACT. THE AZTECS AND OTHER NAHUATL SPEAKERS CALL TORTILLAS TLAXCALL. TORTILLAS MADE WITH MAIZE (CORN) ARE THE OLDEST VARIETY OF TORTILLA, AND REMAIN VERY POPULAR IN MEXICO AND CENTRAL AMERICA. **THE QUESADILLA SINCRONIZADA** "SYNCHRONIZED QUESADILLA" IS A TORTILLA-BASED SANDWICH MADE BY PLACING HAM AND SOMETIMES REFRIED BEANS AND CHORIZO AND A PORTION OF OAXACA CHEESE (OR ANY TYPE OF CHEESE) BETWEEN TWO FLOUR TORTILLAS. THEY ARE THEN GRILLED OR EVEN LIGHTLY FRIED UNTIL THE CHEESE MELTS AND THE TORTILLAS BECOME CRISPY, CUT INTO HALVES OR WEDGES AND SERVED, USUALLY WITH SALSA AND PICO DE GALLO, AVOCADO OR GUACAMOLE ON TOP AND/OR OTHER TOPPINGS OR CONDIMENTS. **CARNE ASADA** TRANSLATES LITERALLY TO "GRILLED MEAT"; THE ENGLISH "ROAST BEEF" IS SO NAMED IN SPANISH. THE TERM CARNE ASADA IS USED IN LATIN AMERICA, AND REFERS TO THE STYLE OF GRILLED MEAT IN THOSE COUNTRIES. IN SOUTH AMERICA, THE TERM USED FOR GRILLED MEAT IS ASADO, AND IT HAS A DIFFERENT STYLE AND PREPARATION. **A MOLCAJETE** (MEXICAN SPANISH, FROM NAHUATL MOLCAXITL) AND **TEJOLOTE** ARE STONE TOOLS, THE TRADITIONAL MEXICAN VERSION OF THE MORTAR AND PESTLE, SIMILAR TO THE SOUTH AMERICAN BATAN, USED FOR GRINDING VARIOUS FOOD PRODUCT. **CEVICHE** IS THE SEAFOOD DISH ORIGINATED IN PERU TYPICALLY MADE FROM FRESH RAW FISH CURED IN CITRUS JUICES, SUCH AS LEMON OR LIME, AND SPICED WITH AJÍ, CHILI PEPPERS OR OTHER SEASONINGS INCLUDING CHOPPED ONIONS, SALT, AND CILANTRO. CEVICHE IS USUALLY ACCOMPANIED BY SIDE DISHES THAT COMPLEMENT ITS FLAVORS, SUCH AS SWEET POTATO, LETTUCE, CORN, AVOCADO OR PLANTAIN. THE DISH IS POPULAR IN THE PACIFIC COASTAL REGIONS OF LATIN AMERICA. FIND US ON FACEBOOK AT WWW.FACEBOOK.COM/JUANFIFTYBAR OR INSTAGRAM [JUAN_FIFTY_BAR](https://www.instagram.com/juan_fifty_bar). WE AIM TO PROVIDE THE FRESHEST FLAVOURS OF MEXICO (NOT TEX MEX) BY ADDING OUR OWN CREATIVE FLAIR USING TRADITIONAL TECHNIQUES AND THE FRESHEST LOCAL INGREDIENTS.