

Latin Quarters Taqueria

Smalls & Starters

Watermelon Tostadas (2) — \$16 Our slow-roasted watermelon is marinated over night in soy, miso, ginger, garlic, and seaweed. The result: a deeply umami-rich and tender bite over a crisp tostada — savoury and surprising.

Chicken Tinga Tostadas (2) — \$22

Classic chicken tinga elevated. Juicy, slow-cooked chicken meets a golden-crisp shard of rendered chicken skin for a bold, textural crunch. Smoky, and deeply satisfying.

Ancho Gravlax Salmon Tostadas (2) — \$22

House-cured salmon gravlax in ancho chilli, bright and citrusy with a bold finish.

Chipotle Hummus & Corn Chips — \$17

Velvety chipotle hummus with just the right amount of heat, served with golden, crisp corn chips, Pickled vegetable and Macha Salsa — made for sharing.

Tacos (3 Per Serve) — \$30

Pork Belly & Crackling Crunch Al pastor-marinated pork belly, slow-cooked until tender, finished with sticky pineapple jam and ultra-crispy pork crackling. A taco packed with sweet heat and crunch.

Grilled Salmon

Fresh grilled salmon in a achiote marinade with zesty pico de gallo and smoky chipotle mayo. Balanced, bright, and silky in texture.

Truffled Huitlacoche (V)

Earthy Huitlacoche, corn and mushroom grilled with cheese and a touch of Truffle oil. Deeply savoury and indulgent — a vegetarian favourite.

Black Angus Beef

Slow Cooked Black Angus beef loaded with cheese — rich, smoky and unapologetically bold.

Quesadillas

Chorizo & Potato — \$22 Smoky chorizo, Chipotle onion jam and potato, cheese and finished with chipotle mayo. Classic comfort with a Latin twist.

Cheese & Pineapple (V) — \$16

Grilled cheese, sweet pineapple jam, and a pop of pico de gallo. Sweet, spicy, and satisfying.