

feed me menu – 49 pp (minimum 2 people)

elote asado (GF, DF, VG, NF, V)	
char-grilled yellow corn, chili lime spice, cotija	
ceviche de mariscos (GF, DF, NF)	
lime-cured fish with avocado, tomatoes, red onion, cilantro on crisp tortilla	
berenjena al horno (GF, V)	
chargrilled eggplant, fresh salsa, queso fresco, chimichurri, pepitas	
croquettes (NF)	
smoked chorizo, cilantro, jalapeno croquettes, beetroot cream, corn salsa	
alitas de pollo (DF, NF)	
smoked sumac chicken wings, tomatillos salsa	
tacos (4 Serves) (GF tortilla on request)	
ALL FILLINGS:	
pollo al horno / estofado de ternera / mariscos / pato asado	
pastel de elote (GF, V)	
homemade corn cake, vanilla bean rice pudding, fresh strawberries	

antojitos / small bites / tapas

dips – served with yellow corn totopos (each)	6
frijole – braised black beans, smoked chorizo, queso guacamole – avocado, red onion, tomatoes, cilantro pico de gallo – pineapple, cilantro, red onion, tomato	
papas (GF, NF, DF, V*)	9
twice cooked rustic potatoes, fresh salsa, guajillo aioli	
elote asado (GF, V*)	10
char-grilled yellow corn, chilli lime spice, cotija	
coliflor especiada (GF, NF, VG)	11
spiced cauliflower florets, mint chilli salsa	
alitas de pollo 6 (DF, NF)	14
smoked sumac chicken wings, tomatillos salsa	
albondigas picantes con tomate 4 (GF, NF, DF)	15
spicy meatballs, tomatillo sauce	
ceviche de pescado 6 (DF, NF, GF)	16
lime-cured fish, avocado, tomatoes, red onion, cilantro, crisp tortilla	

postres / bebidas / sweet

flan casero, cajeta	12
homemade crème catalana	
pastel de elotes	12
corn cake, vanilla rice pudding, fresh strawberries	
brownie de chocolate	12
chocolate brownie with vanilla ice-cream	
churros	12
traditional donut biscuits with chocolate sauce.	

entree

berenjena al horno (GF, V*)	12
chargrilled eggplant, fresh salsa, queso, chimichurri, beetroot splash	
croquetas 3 (NF)	13
smoked chorizo, cilantro, jalapeno, croquettes, fresh salsa	
calamares 2 (NF, GF)	14
flash fried squid with lemon and garlic aioli	
las chuletas de cordero 4 (GF, NF)	15
adobo grilled lamb ribs, creamy turmeric leek puree, black bean salsa	
hamburguesa de ternera waghu	16
chargrilled wagyu pattie, enchilada sauce, avocado, lettuce, salsa verde, toasted bun	
cangrejo de concha blanda 2 (GF, NF)	17
crispy soft-shell crab with green onion aioli, corn tortilla	
camarone a la plancha 6 (GF, DF, NF)	18
chargrilled SA prawns, cilantro garlic butter, lime	

traditional selections

tostada (1 serve) rice, black beans in tortilla bowl OR	
tacos (2 serves) (GF tortilla on request)	
ADD FILLINGS:	
vegetariano / vegano (veg / vegan)	14
pollo al horno (roast chicken)	15
estofado de ternera (slow cooked beef brisket)	15
mariscos (cured seafood)	16
pato asado (braised duck)	17
mix & try different selections tacos: 2 selections - \$ 15 3 selections - \$ 22 OR 4 selections - \$ 27	
burrito (GF tortilla on request)	15
your choice of protein with rice, black beans, sour cream, salsa, cheese wrapped in a 10" spinach tortilla (roast chicken / braised beef / pulled pork / veg / vegan)	
quesadillas (GF tortilla on request)	16
spinach tortilla, black bean mash achito grilled chicken, jalapeno, artichoke, cheese	
nachos (GF, DF*, NF, V*)	17
blue corn totopos, black beans, cheese, guacamole, salsa verde, sour cream	

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GF- Gluten Free DF- Dairy Free V- Vegetarian
VG – Vegan NF – Nut Free