

Juan Fifty

MENU

PLATO PEQUEÑO

ELOTES - \$13

Chargrilled Corn, Mexican Crema, Manchego Cheese, Tajin Lime Salt & Coriander

CORN RIBS - \$13

Fried Corn, Achote Butter, Manchego Cheese, Coriander.

GUACAMOLE - \$15

Avocado, Lime, Pico De Gallo, Corn Chips.

POPCORN BROCCOLI - \$15

Crispy Besan Battered Broccoli, w/ Harissa Sauce and Pickled Red Cabbage.

BABY SQUID - \$17

Mexican Style Salt and Pepper Calamari, Morita Mayonnaise, Herbs, Pickled Onion.

CHILLI CON QUESO - \$18

Double Cheese Dip w/ Salsa Roja, Pico De Gallo, Jalapeno, Served with Corn Chips.

PORK BELLY - \$19

Chilli Glazed Pork Belly, Jalapeno Cream, Pickled Cabbage.

CHARGRILLED BABY OCTOPUS - \$19

Avocado and Pickles

BURRITO BOWLS

BESAN BROCCOLI BOWL - \$23

Crispy Besan Battered Broccoli, Spinach, Mexican Tomato Rice, Coleslaw, Salsa Verde, Black Beans, Pico De Gallo.

CHICKEN BOWL - \$23

Grilled Chicken Breast, Mexican Tomato Rice, Coleslaw, Spinach, Black Beans, Charred Corn, Mole, Pickled Cucumber.

BEEF BOWL - \$23

Pulled Adobo Beef, Mexican Tomato Rice, Coleslaw, Spinach, Charred Corn, Pico De Gallo, Crema Pickled Onion.

PRAWN BOWL - \$24

Coconut Prawns, Mexican Tomato Rice, Coleslaw, Spinach, Pico De Gallo, Mango, Salsa Rojo.

PORK BELLY BOWL - \$25

Chilli Glazed Pork Belly, Mexican Tomato Rice, Coleslaw, Spinach, Black Beans, Charred Corn, Jalapeno Cream,

Add Sour Cream - \$2

Add Guacamole - \$4

Extra Meat - \$6

TACOS & TOSTADAS

Tacos - Served on Housemade Corn Tortilla
Tostadas - Crispy Flat Fried Corn Tortilla

POPCORN BROCCOLI - \$8 / \$15 / \$23

Crispy Besan Batter, Frijoles, Salsa Roja, Coleslaw, Crema, Pickled Cabbage.

BEEF ADOBO - \$8 / \$15 / \$23

Pulled Beef Brisket, Mole De Negro, Roasted Corn, Pickled Red Onion, Coriander.

CHICKEN CLASICA - \$8 / \$15 / \$23

Grilled Chicken, Morita Mayonnaise, Salsa Macha, Coleslaw, Pickled Cucumber.

POLLO PICANTE - \$8 / \$15 / \$23

Grilled Chicken, Salsa Verde, Chilli De Arbol, Pico De Gallo.

BAJA FISH TACO - \$8 / \$15 / \$23

Battered Fish, Coleslaw, Pico De Gallo, Jalapeno, Pickled Cabbage, Morita Mayonnaise.

PORK BELLY - \$9 / \$17 / \$25

Chilli Glazed Pork Belly, Chargrilled Pineapple, Coleslaw, Pickled Cabbage, Jalapeno Cream.

COCONUT PRAWN - \$9 / \$17 / \$25

Coconut Prawns, Mango, Fresh Avocado, Pickled Onion, Crema, Lime and Coriander.

DE PAPA - \$8 / \$16 / \$23

Fried Potato, Crema, Salsa Macha, Pickled Onion, Coriander, Tajin.

CARNE ASADA - \$9 / \$17 / \$25

Grilled Flank Steak, Chimmichurri, Crema, Manchego Cheese, Tajin, Coriander.

AUSTRALIAN SNAPPER - \$10 / \$19 / \$26

Pan Fried Snapper, Avocado, Salsa Verde, Pepitas, Pickled Onion.

DULCES

JUANS CHURROS - \$10

Cinnamon Sugar, Salted Caramel & Vanilla Icecream

We make every attempt to identify ingredients that may cause any allergic reactions for those with food allergies. However there is always a risk of contamination as in our kitchen we may use these products (eg Gluten, Fructose, Nuts), Although we have strict cross contamination policies, we cannot guarantee a total absence of these products in any of our menu items.

NACHOS

VEGETARIAN NACHOS - \$24

Pulled Jackfruit, Black Beans, Chargrilled Corn, Broccoli, Coleslaw, Crema, Harissa Sauce, Guacamole, Pico De Gallo, Fried Kale. (Vegan Option Available)

PORK AL PASTOR NACHOS - \$24

Al Pastor Roasted Pork Shoulder, Roasted Corn, Cheese, Mexican Crema, Jalapeno Creme, Pico De Gallo.

BEEF NACHOS - \$25

Pulled Adobo Beef, Tomato Chutney, Pickled Jalapenos, Cheese, Pico De Gallo, Mexican Crema, Guacamole.

CHICKEN NACHOS - \$25

Al Pastor Chicken, Black Beans, Red Onion, Harissa Sauce, Cheese, Pico De Gallo, Mexican Crema, Guacamole.

CEVICHE

AGUACHILE VERDE - \$21 🌶️🌶️🌶️

Cured White Fish, Prawns, Octopus, Avocado, Cucumber, Pickled Onion, Jalapeno, Lime & Coriander Dressing.

CEVICHE TREADOS - \$21 🌶️🌶️

Cured White Fish, Prawns, Octopus, Maize Blanco, Tomato, Red Onion, Coriander, Blistered Jalapeno, Salsa Roja.

COCONUT CEVICHE - \$21 🍌

Cured White Fish, Prawns, Octopus, Red Onion, Green Apple, Cucumber, Coriander, Mint, Chilli, Coconut and Lime.

DIY TACO PLATES

SEIS TACOS - \$49

6 Housemade Tortilla
Chicken Al Pastor OR Adobo Beef
Pico De Gallo
Ranch Coleslaw
Mole
Salsa Verde
Salsa Roja
Pickles

DIEZ TACOS - \$69

10 Housemade Tortilla
Chicken Al Pastor
Adobo Beef
Pico De Gallo
Ranch Coleslaw
Mole
Salsa Verde
Salsa Roja
Pickles