

# soul cocina

## catering menu

### Tapas from \$30 pp

*Served cocktail style on wooden boards by waitstaff.*

#### Small tacos

Beer battered fish, pickled red onion  
Chicken Tinga, chipotle, queso fresco (gf)

#### El toro sliders

w/ beef, chimichurri, cheddar, confit cherry tomato

Sweet corn chilli fritters, lime jalapeno aioli, salsa fresca

#### Tostadas (gf)

Ocean trout & watermelon, shaved fennel  
Peruvian lime cured prawn ceviche, coconut  
Grilled corn, lime, chilli pepitas, chipotle crema  
Rough guacamole, smoked paprika, lime

#### Baby chimichangas

Slow cooked pulled beef or black bean & fennel

#### Quesadillas

Chicken tinga, charred tomato  
Mushroom, smoked cheese, salsa fresca.

Street corn – grilled & adorned!  
w/ avocado, coconut crema, chipotle mayo  
Finger lime Goat's crema, hazelnut crumb.

#### Bravas Potatoes (gf)

Golden fried potatoes, red paprika sauce, lime crema, chives  
served in bamboo boat

#### Tortilla Espanola (gf)

w/ potato, chorizo

## Bigger from \$30 pp

*More substantial, served from the food van or by waitstaff.*

### Lamb Barbacoa (gf)

w/ green rice, black mole & corn crema.

### Cuban Fried Buttermilk Chicken

Citrus marinade, Mexican slaw, zesty greens, salsa fresca, shoestring fries.

### Chimichanga

Deep fried pulled beef & chipotle rice OR smokey black bean & fennel burrito (vegetarian option), Soul Destroying chilli sauce, lime crema, coriander, sweet potato crisps

### Tacos

Drunken black bean, avocado lime coconut crema, cucumber mint salsa (vegan, gf)  
Beer battered local fish, pickled red onion, chipotle crema  
Slow cooked pulled pork, chorizo, chilli con queso, pico de gallo. (gf)  
Smoked beef brisket, Brazilian peanut sauce, cilantro radish salsa. (gf)

### El Toro Burger

Ground beef, chimichurri, salad, cheddar, chipotle crema, sweet potato crisps, shoestring fries.

Sunshine Superfood & ancient grain salad (vegan, gf)  
Pomegranate dressing, pickled jalapenos, corn crema.

### Enchiladas (gf)

Hand pressed corn tortilla's. Oven baked.  
Chicken Tinga or Pumpkin Black bean (vegan)  
w/ guacamole, black rice, corn chips.

### Paella (gf, vegan option available)

Squid ink cuttlefish & prawn, Romesco sauce, green olive aioli.

## South of the Border Buffet from \$40 pp

Fresh home made salsas

Guacamole

Chilli con queso dip

Corn chips

Criolla Potato salad

Peruvian Quinoa salad

Mexican Fiesta chopped salad

Cucumber, chilli & lime salad

### Tacos

Drunken black bean, avocado lime coconut crema, cucumber mint salsa (vegan, gf)

Beer battered local fish, pickled red onion, chipotle crema

Slow cooked pulled pork, chorizo, chilli con queso, pico de gallo. (gf)

Smoked beef brisket, Brazilian peanut sauce, cilantro radish salsa. (gf)

### Enchiladas (gf)

Hand pressed corn tortilla's. Oven baked.

Chicken Tinga or Pumpkin Black bean (vegan) w/ guacamole, black rice, corn chips.

### Cuban Fried Buttermilk chicken

Citrus marinade, Mexican slaw, zesty greens, salsa fresca, shoestring fries.

### Pinchos (gf)

Assorted marinated meat skewers.

### Street corn - grilled & adorned!

w/ avocado, coconut crema, chipotle mayo

Finger lime Goat's crema, hazelnut crumb.

### Bravas Potatoes (gf)

Golden fried potatoes, red paprika sauce, lime crema, chives, served in bamboo boat.

### Cilantro lime rice

Coconut black rice

### Selection of home made sauces:

Lime jalapeno aioli, chipotle crema, salsa fresca, chimichurri, avocado coconut crème, soul destroying chilli sauce, brazilian peanut sauce, mexican mole.

### TACO STATION FROM \$30PP

-

### BEVERAGE PACKAGE AVAILABLE WITH RETRO BAR

Bar staff \$40/hour minimum 3 hours

Cocktail Bar staff \$60/hour minimum 3 hours

Additional waitstaff \$40/hour minimum 3 hours