

PALOMA'S CLASSICS

Paloma's Paloma

Grapefruit infused Patron Reposado Tequila, Pampelle aperitif, lime, salt, agave & grapefruit soda
A bright & refreshing spin on our namesake cocktail

Paloma's Margarita

Altos Blanco Tequila, Cointreau, lime & agave
A homage to the beloved classic: make it spicy with cascabel chilli infused Tequila and Yuzu Sake!

Paloma's Mai Tai

Altos Reposado Tequila, Cointreau, Pisco, Overproof Rum, grenadine, almond orgeat, pineapple shrub & lime
Punchy Tiki cocktail meets Tequila

Paloma's El Diablo

Cascabel chilli infused Altos Blanco, blackcurrant, ginger agave, honey, mint & ginger beer
Refreshing & herbaceous highball with a spicy kick

Paloma's Old Fashioned

Los Siete Misterios, Mezcal, Patron Reposado, Pedro Ximénez sherry, demerara, chocolate bitters & smoked salt
Bold, smoky & spirit-forward

MILLIONAIRE'S MARGARITA \$80

Clase Azul Reposado, Grand Marnier, Fresh Lime, Agave, Gold Salt Rim
An ultra-premium marg, made fresh at your table.

MOCKTAILS

Tamarind Spice Bomb

Watermelon, tamarind, chilli, agave, lime, bitters & soda
A spicy & savoury soda that won't have you missing the booze

Berry Peachy

Peach, strawberry, grapefruit, lime & soda
Sweet, zesty & bubbly

Mandarin Refresher

Mandarin, mint, vanilla, lemon & mandarin soda
Vibrant, fresh & smooth

Zero Alcohol 'Margarita'

Lyre's faux 'Tequila', lime, grapefruit & agave
A non-alc alternative to our favourite agave cocktail: make it spicy with cascabel chilli infused Lyre's!

JARRITO'S MEXICAN SODA - \$8

Lime	Mexican Cola
Watermelon	Passionfruit
Guava	Mandarin
Pineapple	Mango
Tamarind	

PALOMA'S SIGNATURES

20 Sol Spritz

Beefeater Gin, Yuzu Sake, Montenegro, Yellow Chartreuse, pineapple & sparkling rosé
Floral & citrusy spritz, easy drinking for any weather

20 Sinaloa Sipper

Altos Reposado Tequila, Coconut Campari, Cachaça, Mezcal, mango, grapefruit, lime, tiki bitters & agave
Tropical with complexity and a bittersweet hit

22 Tijuana Lady

Absolut Citron Vodka, Cointreau, strawberry shrub, lemongrass & watermelon
Sweet, refreshing & smashable

21 Liquid Churros

Salted Caramel Vodka, Cascabel Coffee Tequila, Kahlua, dulce de leche, coffee & cinnamon
Rich & decadent, dessert in a drink

24 Mamasita Rosita

Codigo Rosa 'Pink' Tequila, Los Siete Misterios, Mezcal, Ancho Reyes Chilli Liqueur, Punt e Mes, rhubarb aperitif, strawberry & ginger
Boozy & bittersweet; revisiting two timeless classics, the Negroni and Rosita

SHOOTERS

Mexican Pickleback

Altos Blanco Tequila served with a cold-pressed green juice chaser made from pineapple, mint, coriander, jalapeno & cucumber

Watermelon Candy

Altos Blanco Tequila, watermelon juice, chamoy, lime & tajin

Salud, Kendall!

Kendall Jenner's 818 Blanco Tequila, chased with a guava and strawberry soda bomb

Tequila of the Month

A nip of our Tequila of the Month, served with seasonally paired fruit and salts
-ask staff for this months offering

BEER

Modelo Negra
Modelo Especial
Capital Brewing Summit Ale
Free Time Non-Alcoholic Pale Ale

Balter Cerveza
Victoria
Pacifico

*See bar for our 4 rotating taps

DRINKS

RED

Glaezter-Dixon

Avancé Pinot Noir, Coal River Valley TAS
Bright and savoury with subtle spice

Christmont Wines

Sangiovese, King Valley VIC
Black cherry and berry fruit flavours, cinnamon & nutmeg

Angas & Bremer Wines

Grenache, Langhorne Creek SA
Medium-bodied with raspberry & cherry ripe flavour

Gatito Loco

Tempranillo Garnacha, SPN
Bold and warm Spanish varietal, full of fruit & chocolate

Paxton Wines

Cabernet Sauvignon, McLaren Vale SA
Finely balanced, fresh & spiced

Whitton Farm

Rosso Shiraz-Sangiovese Blend, Canberra Hilltops ACT
A medium-bodied blend with punchy cherry notes & soft spices

WHITE

Kilikanoon

Morts Block Riesling, Clare Valley SA
Dry and crisp with intense citrus

Nova Vita

Grüner Veltliner, Adelaide Hills SA
Light and vibrant with notes of green apple & pepper

Scorpius Wines

Sauvignon Blanc, Marlborough NZ
A fragrant and herbal drop with a lasting finish

Mar De Enervo

Troupe Albariño, SPN
Subtle notes of stone fruit with good acidity

Scorpius Wines

Pinot Gris, Marlborough NZ
Fruit-forward, clean & earthy

Paritua Vineyards

Chardonnay, Hawkes Bay NZ
Silky and complex, with ripe citrus, vanilla & nougat

SPARKLING & ROSÉ

Teusner Wines

Salsa Rosé, Barossa Valley, SA
Spicy, dry & savoury

La Vie En Rose

Rosé, FR
Delicate and complex with notes of cherry & grenadine

See Saw Wines

'Rosecco' Sparkling Rose, Orange NSW
Fun, floral & perfectly crisp

First Drop

Following the Sun Prosecco, Adelaide Hills SA
Aromatic and vibrant, with a delicate frothy texture

Perrier Jouet

Grand Brut Champagne, FR
Sophisticated and well balanced, perfect for the special moments at Palomas!

WINE

ENTRADAS

- Oyster Fresco** (gf, df) 5
Fresh oysters, Mexican mignonette, onion, jalapeño or served natural with lemon.
- Guacamole** (gf, df, vg) 17
Traditional Mexican guacamole served with corn tortilla chips.
Add duo of housemade salsas: \$4
- Papas 'Chips'** (gf, df, v) 11
Potato chips with tajin salt & chipotle mayo.
- Corn Ribs** (gf, v) 17
Twice cooked corn ribs, chipotle mayo, manchego cheese & lime
- Tuna Ceviche** (gf, df) 27
Sashimi grade yellowfin tuna with tomato and avocado salsa, black sesame & herb oil. Served with corn chips.
- Black Bean Mole Salsa** (gf, df, v) 24
Black bean mole salsa, heirloom cherry tomato, cucumber, ricotta salata, coriander & yuzu dressing. Served with corn chips.
- Chorizo Empanadas 7PC** 17
Spring onion crema, chimichurri.

TOSTADAS

- Tuna Tostada 2PC** (gf, df) 22
Sashimi grade yellowfin tuna, guacamole & sesame. Served on a crunchy tortilla.
- Nopales Tostada 2PC** (gf, v, vgo) 19
Rosé pickled cactus with herbs, chipotle & pasilla mole, ricotta salata. Served on a crunchy tortilla.
- Octopus Tostada 2PC** (gf, df, vg) 22
Chargrilled baby octopus, tomato & avocado pico de gallo, salsa roja & fried leek. Served on a crunchy tortilla.
- Pickled Fennel Tostada 2PC** (gf, df, vg) 19
Granny Smith apple, pickled fennel, dill & yuzu dressing. Served on a crunchy tortilla.
- Tinga De Pollo Tostada 2PC** (gf) 20
Chicken in adobo, topped with lettuce, charred shallot crema, pickled onion & ricotta salata. Served on a crunchy tortilla.

TACOS EACH 2PC

- Pork Carnitas** (gf, df) 20
Confit pork shoulder, peach mole, pickled onion.
- Beef Birria / Consommé** (gf) 22
Slow braised beef with guajillo, ancho chillies, Oaxaca cheese, onion & coriander. Served with a braising consommé & tomatillo salsa.
- Baja Fish** (gf, df) 22
Battered fresh barramundi, chipotle mayo, green cabbage, guacamole, pickled onion.
- Jackfruit Pastor** (gf, df, vg) 19
Smokey braised jackfruit, lettuce, charred shallots, pineapple & cascabel chilli mayo.
- Taco de Pollo** (gf) 19
Slow cooked chipotle chicken with ricotta salata, red onion, guacamole & tomatillo salsa.

MAINS

- Chicken Enchilada** 28
Slow cooked chipotle chicken, Oaxaca cheese, tomatillo, black beans, salsa roja, flour tortilla.
- Dark Ale Beef Cheek** (gf) 36
Slow braised beef cheek, creamy potato mash, chimichurri, beef jus

DESSERT

- Churros** (v) 17
Golden churros dusted with cinnamon sugar, chocolate ganache, vanilla ice cream & praline.

SAUCES \$2

- | | |
|-----------------|---------------------|
| Chipotle Mayo | Tomatillo Salsa |
| Guacamole Verde | Peach Mole |
| Salsa Roja | Valentina Hot Sauce |

*A 15% surcharge will be applicable to food on public holidays

gf - Gluten Free | df - Dairy Free | v - Vegetarian | vg - Vegan
gfo - Gluten Free Option | vgo - Vegan Option

2/5 Lonsdale Street, Braddon
@palomas.bar | www.palomas.bar

FOOD

PALOMA'S

MENU