



Hola! Welcome to the 1st Latin American Gourmet Restaurant in NZ. Buen Provecho!

ENTRADAS STARTERS

GUACAMOLE / (V). SERVES 1. 6,0
MADE FRESH TO ORDER WITH CORN CHIPS. SERVES 2. 12,0

THE HOLY GUACAMOLE FOR SHARE. *Special Request. Please Ask your waiter*
SERVES MIN 4/6 PAX.

CHIPS AND SALSA / (V). 6,0
HOMEMADE TRADITIONAL MEXICAN RED SALSA WITH GREEN TOMATILLO AND CHIPOTLE CHILLI.

ELOTITOS ASADOS / STREET STYLE GRILLED GORN X2/ (V). 6,0
CHARGRILLED SWEET CORN WITH BUTTER, SALT AND CHILLI POWDER.

ARGENTINEAN EMPANADAS X2 / (V). 9,9
HANDMADE OVEN BAKED PASTRY' STUFFED WITH ANGUS BEEF OR VEGETABLES.

CHILEAN HUMITAS / CORN TAMAL X2 / (G)(V). 9,9
PREPARED WITH FRESH CORN, GREEN CHILLI PEPPER AND BASIL WRAPPED IN BANANA LEAF AND STEAMED.

ARGENTINEAN QUESO ASADO (G)(V). 14,0
SESAME-CRUSTED HALOUMI CHEESE GRILLED SERVED WITH SWEET ORANGE DRESSING.
Re copado!

MEXICAN PRAWN QUESADILLA / (G)(V). 16,9
HANDMADE CORN TORTILLA MARINATED SHRIMPS, GUACAMOLE, CHEESE AND CORIANDER.

COCKTAIL DE CAMARON / SHRIMP COCKTAIL (D)(G). 15,9
REFRESHING SEAFOOD DISH PREPARED WITH SHELLLED BOILED SHRIMPS, RED ONION, TOMATO, CORIANDER, FRESH CHILLI AND LIME SERVED WITH HOMEMADE COCKTAIL SAUCE.

PERUVIAN CEVICHE (D)(G). 15,9
WITH FRESH RAW FISH OF THE DAY MARINATED IN LIME JUICE, GREEN CHILLI, CAPSICUM AND GINGER
Is one of the pillars of Peruvian cuisine. Mostro!

Please advise your waiter of any allergies.
Besos Latinos has Gluten Free (G) Dairy Free (D) and Vegetarian (V) options on the Menu.
All our dishes are freshly prepared, so we would gratefully appreciate your patience.
Head Chef Luis Cabrera



BESOS TAQUERIA

*Mexico on your table!
Anything that can be rolled inside a tortilla becomes a Taco.
It's a rule eating them just with your hands.*

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| CONSOMÉ DE POLLO/ (D). <i>CHICKEN CONSOMMÉ WITH ONION, CELERY, GIARDINERA RICE SERVED ON A TRADITIONAL MEXICAN POT.</i> | 5,0 |
| CHEESE QUESADILLA. <i>ADD MUSHROOMS (2.5) OR RED CHORIZO (2.5) OR ANGUS BEEF (4.5).</i> | 12,0 |
| LOS VEGETARIANOS (4) / (G)(V). <i>SELECTION OF PAN-FRIED VEGETABLES WITH CHEESE ON HANDMADE SOFT TORTILLAS, SERVED WITH GUACAMOLE AND CORN CHIPS.</i> | 14,0 |
| TAQUITOS DE POLLO (4) / (G). <i>TENDER CHICKEN BREAST WITH CHEESE ON HANDMADE SOFT TORTILLA, SERVED WITH CHARRO BEANS AND CORN CHIPS.</i> | 16,0 |
| TAQUITOS DE ARRACHERA (4) / (G). <i>ANGUS BEEF WITH CHEESE ON HANDMADE SOFT TORTILLA SERVED WITH CHARRO BEANS AND CORN CHIPS.</i> | 16,0 |
| ADD SOME OF THE CLASSIC TAQUERIA SIDES. <i>SALSA ROJA, CHIPOTLE, GUACAMOLE, CHEESE, JALAPENOS.</i> | 3,0 |
| HANDMADE TORTILLAS (6). <i>ALL CORN TORTILLAS ARE HANDMADE TO ORDER AND SERVED WARM.</i> | 4,9 |



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GOURMET PLATTERS TO SHARE

*FOR A MINIMUM OF 2 PEOPLE OR MORE AMIGOS \$19 P/P
Platters are a selection of Latin Tapas to share*

MEXICAN PLATTER.

19,0 PER PERSON

ENJOY OUR CLASSIC MEXICAN BOTANAS.

ANGUS BEEF TACOS 2 P/P WITH HANDMADE TORTILLA, FAMOUS CHEESE QUESADILLA 3 P/P, CHARRO BEANS WITH CORN CHIPS AND TRADITIONAL TRIO OF DIPS GUACAMOLE, SALSA ROJA AND JALAPENOS.

Complete your Mexican experience with a classic Margarita, Michelada or any of our Mexican Beers. Salud!

EL CHE PLATTER.

19,0 PER PERSON

INSPIRED BY EL CHE GUEVARA'S ROUTE AROUND LATIN AMERICA.

ARGENTINIAN EMPANADAS WITH TRADITIONAL CHIMICHURRI SALSA 1 P/P, CHILEAN HUMITAS WITH BASIL AND GREEN CHILLI 1 P/P, CUBAN STYLE TIGER PRAWNS WITH BEANS, RICE AND GARLIC MOJO SALSA.

Try a fresh Cuban Mojito or Argentinian Quilmes beer. A revolutionary experience!

VEGGIE PLATTER.

19,0 PER PERSON

LATIN AMERICAN VEGETARIAN TASTY BITES! VEGETARIANS AND NO VEGETARIANS LOVE IT!

GET A FINEST ARTISANAL CORN CHILEAN TAMAL 1 P/P MADE IT WITH BASIL AND GREEN CHILLI, VEGETARIAN LATIN AMERICAN EMPANADAS 1 P/P, SELECTION OF CHARGRILLED VEGETABLES MARINATED IN FINE HERBS AND LIME DRESSING AND GREEN SALAD.

Delight a nice Argentinian or Chilean Wine or select from one of the Fresh Latin Cocktails!

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PLATOS PRINCIPALES

MAINS

CARNES - MEAT

COLOMBIAN BANDEJA PAISA / (G). 28,0

COLOMBIAN NATIONAL DISH. THIN SLICED STEAK, 100% ARTISANAL PORK SAUSAGE, FRIED EGG, RED BEANS, WHITE RICE, PAN FRIED PLANTAIN (PATACONES), AREPA AND AVOCADO.

MEXICAN ARRACHERA NORTEÑA Y PAPAS ROSTIZADAS / (G). 32,0

TRADITIONAL MEXICAN STYLE FLANK STEAK MARINATED WITH OREGANO, THYME, GARLIC AND SALT. SERVED WITH ROASTED POTATO, HANDMADE CORN TORTILLA AND CHARRO BEANS.

ARGENTINEAN ASADITO / (G). 32,0

VACIO STEAK (SKIRT STEAK) SERVED WITH CHIMICHURRI SALSA, 100% ARTISANAL PORK SAUSAGE, TRADITIONAL POTATO & EGG SALAD AND CRIOLLA SALAD WITH TOMATO AND ONION.

MEXICAN ALAMBRE DE ARRACHERA O DE POLLO / (G). 34,0

POPULAR IN ALL TAQUERIAS IN MEXICO CITY. MARINATED AND CHOPPED FLANK STEAK OR CHICKEN GRILLED WITH CRISPY BACON, PEPPERS, ONION, FIELD MUSHROOMS, MELTED CHEESE AND WARM HANDMADE CORN TORTILLAS.

FRUTOS DE MAR - SEAFOOD

PANAMANIAN ESCABECHE DE PESCADO / (D)(G). 28,0

PAN-FRIED FISH OF THE DAY SERVED WITH GREEN CAPSICUM, MUSSELS, CORIANDER, GARLIC AND TOMATO SALSA ON A BED OF GIARDINIERA RICE AND GREEN SALAD.

CUBAN STYLE TIGER PRAWNS ROULADE / (D)(G). 32,0

TENDER TIGER PRAWNS AND BACON ROULADE TOPPED WITH A SWEET TOASTED GARLIC MOJO SERVED ON A BED OF GIARDINIERA RICE.

VEGETARIANO - VEGETARIAN

PARRILLADA DE VERDURAS / CHARGRILLED VEGETABLES / (G)(D)(V). 24,0

A SEASONAL SELECTION OF MARINATED VEGETABLES CHARGRILLED WITH FRESH HERBS AND LIME.

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ENSALADAS

SALADS

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| MANZANA Y APIO / (G)(D)(V). <i>APPLE, CELERY AND WALNUTS SALAD WITH RED WINE VINAIGRETTE.</i> | 7,5 |
| BOLIVIAN STYLE SALAD (BOLIVIA) / (G)(D)(V). <i>FRESH TOMATO, CARROT, CORN AND MIXED GREENS WITH A HERB LIME DRESSING.</i> | 7,5 |
| ENSALADA CRIOLLA / (G)(D)(V). <i>MESCLUN SALAD, TOMATO, AND ONION TOSSED WITH EXTRA VIRGIN OLIVE OIL AND VINAGER.</i> | 7,5 |
| ENSALADA MIXTA / (G)(D)(V). <i>FRESH TOMATO, CARROTS, ONION MIXED GREENS WITH LIME DRESSING.</i> | 7,5 |

SIDES AND EXTRAS

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| CHIPOTLE SALSA. | 3,0 |
| HANDMADE TORTILLAS X4. | 3,5 |
| AREPA. | 3,5 |
| CORN CHIP. | 3,0 |
| FRIJOLES. | 4,0 |
| ARROZ. | 4,0 |
| ELOTITOS X1. | 3,0 |
| ROASTED POTATOES. | 3,0 |
| JALAPEÑOS. | 3,0 |

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