



TACO TUESDAY

HALF PRICE TACOS!

SERVED WITH SOFT CORN TORTILLAS (GF), CHOPPED WHITE ONION, FRESH LIME, RED/GREEN SALSA, FRESH CORIANDER.

ONLY \$4.50 EA ON TUESDAYS

THE WARM - UP

Guacamole (Vegan) (Gf)\$15

House guacamole, topped with pico de gallo, served with warm charred tortilla chips.

La Farmacia Nachos (Vegan Opt)\$20

corn tortilla chips, piled with sour cream, guacamole, green salsa and pico de gallo.

Add Chicken, Beef Brisket, Pork, or Cauliflower\$4

Queso Fundido (Veggie Opt. Gf)\$22

Stringy melted cheese with grilled chorizo, served with warm corn tortillas.

Yellowfin Tuna Tostadas (GF) -(2pc)\$24

Crispy mini tostadas topped with avocado mousse, yuzu, and chipotle mayo.

Elote (Vegan opt) (Gf) -(4pc)\$17

Flame-grilled corn on the cob with butter, chipotle mayo, pecorino, and Tajín.

Mexican Fries (Vegan opt) -\$12

Shoestring fries with chipotle salt, chimichurri, and sour cream.

Brussel Sprouts (GF) -\$14

Grilled and tossed with chipotle mayo and shredded parmesan.

*** MAKE IT A QUESADILLA! (Vego option) -\$20**

12-inch flour tortilla quesadilla with melted cheese, guacamole, and salsa.

Add Chicken, Beef Brisket, Carnitas, Cauliflower\$4

TACOS

8 Hour Pulled Bbq Beef Brisket

8 hour brisket in a spiced chipotle marinade.

Carnitas

Chopped up twice cooked pork belly.

Chicken

Charred chicken thigh cooked in a pastor marinade. Served with pickle onion and queso fresco.

Pumpkin (Vegan)

Roasted pumpkin, salsa roja and smoke pepitas.

Cauliflower (Vegan)

Crispy fried cauliflower pieces with pico de gallo and chipotle mayo.



ALGO DULCE



Tres Leches Cake\$15

Mexico's famous rich and creamy 'Three Milks' cake.

Churros (Vegan)\$16

Mexican fun-sticks (serve of 4) served with seasonal fruit & dulce de leche.

Mexican Cheesecake\$16

Light and creamy with dulce de leche sauce and seasonal fruit.



"PLEASE NOTE A 10% SERVICE CHARGE APPLIES ON SUNDAY AND PARTIES OF 8 PEOPLE +, 15% SURCHARGE ON PUBLIC HOLIDAYS
1.5% SURCHARGE ON ALL CARD PAYMENTS"

**PÁSELE *
PÁSELE!**

LA FARMACIA

MEXICAN MEDICINE

THE WARM - UP

Guacamole (Vegan) (GF)\$15
House guacamole, topped with pico de gallo, served with warm charred tortilla chips.

Queso Fundido (Veg opt.) (GF)\$22
Stringy melted cheese with grilled chorizo, served with warm corn tortillas.

Elote (Veg opt.) (GF) - (4pc)\$17
Flame-grilled corn on the cob with butter, chipotle mayo, pecorino, and Tajín.)

Mexican Fries (Veg Opt.)\$12
Shoestring fries with chipotle salt, chimichurri, and sour cream.

Brussel Sprouts (GF) (DFO Opt.)\$14
Fried with chipotle Aioli and pecorino cheese.

RAW BAR

Prawn Cevich Leche de Tigre (GF)\$23
Prawns cured in leche de tigre, mixed with cucumber, tomato, red onion, and cilantro, finished with a touch of chili and sea salt.

Yellowfin Tuna Tostadas (GF) - (2pc)\$24
Crispy hard shell taco topped with avocado mousse, yuzu, and chipotle mayo

Aguachile (GF)\$26
Prawn cooked in fresh citrus and bathed in our house-made aguachile sauce, with crisp cucumber, pickled red onion, and fresh cilantro.

MAIINS

Cali Burrito\$19
Tender slow-cooked beef with melted cheese, golden fries, guacamole, pico de gallo, Mexican rice, beans, and smoky chipotle mayo — all wrapped in a warm flour tortilla. (Burrito Bowl available.)

La Farmacia Nachos (Veg Opt.)\$20
Corn tortilla chips, piled with sour cream, guacamole, green salsa and pico de gallo.

Add Chicken, Beef Brisket, Pork, or Cauliflower\$4

Quesadilla! (Veg Opt.)\$20
12-inch flour tortilla quesadilla with melted cheese, guacamole, and salsa.

Add Chicken, Beef Brisket, Carnitas, Cauliflower\$4

Steak Carne Asada (GF) -\$38
Grilled rump steak served with crispy shoestring fries and our house-made chimichurri. Comes with guacamole and four warm corn tortillas.

TACOS

Served with soft corn tortillas, chopped white onion, fresh lime, red/green salsa, fresh coriander.

Crispy Fish (No GF)\$11.00ea
Beer-battered barramundi with slaw, chipotle aioli, pineapple & habanero salsa in a flour tortilla. (NOT GF)

Birria Special:\$11.00ea
12-hour slow-cooked beef with melted cheese, salsa roja and pickled onion.

Octopus\$11.00ea
Grilled octopus served with confit potato, fresh pico de gallo, and a touch of Chorizo aioli.

8 Hour Pulled Beef Brisket\$8.00ea
Tender, slow cooked beef brisket.

Carnitas\$8.00ea
Twice-cooked pork belly.

Chicken al Pastor\$8.00ea
Charred chicken thigh cooked in al pastor marinade, served with pickled onion and queso fresco.

Pumpkin (Vegan)\$8.00ea
Roasted pumpkin, salsa roja and smoke pepitas..

Crispy Cauliflower (Vegan)\$8.00ea
Crispy fried cauliflower pieces with pico de gallo and chipotle mayo.

ALGO DULCE

Tres Leches Cake\$18
Mexico's famous "three milks" cake—rich, creamy, and indulgent.

Churros\$15
Four crispy churros served with seasonal fruit and dulce de leche..

Mexican Cheesecake\$15
Light and creamy with dulce de leche sauce and seasonal fruit

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