

3G
CORIANDER



10G
PICKLED ONIONS



20G

CHOICE OF :



OR



OR



80G



CHICKEN PASTOR



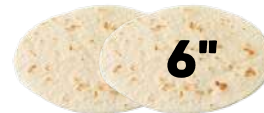
PULLED BEEF



CAULIFLOWER BITES



2 X
6" FLOUR
TORTILLAS



FLOUR
TACOS

PASTOR CHICKEN
TACOS

PULLED BEEF
TACOS

CRISPI CAULI
TACOS



IF REQUESTED



OR



OR



OR



4OZ

TO BUILD



TO PACK



5G
PICKLED ONIONS



3G
CORIANDER



**FOLD AND
TOAST**



80G
GRATED CHEESE



80G



CHICKEN PASTOR



PULLED BEEF



HOUSE PEPPERS

2 X
**6" CORN
TORTILLAS**



**CHEESY
CORN TACOS**

**PASTOR CHICKEN
TACOS**

**PULLED BEEF
TACOS**

**GRILLED VEG
TACOS**



TO BUILD



TO PACK



**DON'T
FORGET**



OR



OR



4OZ

CUT INTO 3



FOLD AND TOAST



40G



HOUSE PEPPERS



80G

GRATED CHEESE



12"
TORTILLA



QUESADILLAS

**PEPPERS + CHEESE
QUESADILLA**



CHICKEN PASTOR



**CHICKEN + CHEESE
QUESADILLA**



PULLED BEEF



**BEEF + CHEESE
QUESADILLA**

**DON'T
FORGET**



OR



OR



TO BUILD



TO PACK



20G
SOUR CREAM



20G
GRATED CHEESE



20G

CHOICE OF:



OR



OR



50G
HOUSE PEPPERS



60G
HOUSE BEANS



80G

CHICKEN PASTOR



PULLED BEEF



**HOUSE PEPPERS
& GUAC**



80G
MEXICAN RICE



12" TORTILLA



12"



12"



12"

BURRITOS

**PASTOR CHICKEN
BURRITO**

**PULLED BEEF
BURRITO**

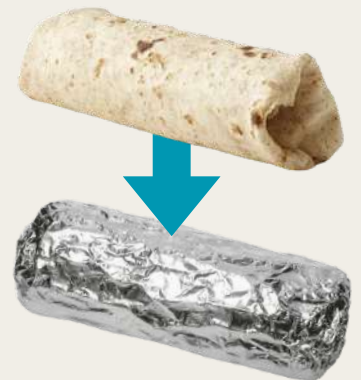
**VEGGIE
BURRITO**



TO BUILD



TO PACK



**LOOK OUT FOR
ADDED EXTRAS**

**GUACAMOLE
(IN BURRITO)**



OR

**DOUBLE MEAT
(IN BURRITO)**



OR

EXTRA DIP IN POT



4OZ

5G
PICKLED ONIONS



20G
SOUR CREAM



20G
GRATED CHEESE



20G

CHOICE OF:



OR



OR



50G
HOUSE PEPPERS



80G



CHICKEN PASTOR



CAULIFLOWER BITES



PULLED BEEF

60G
HOUSE BEANS



175G
MEXICAN RICE



**CHICKEN
PASTOR BOWL**



**VEGGIE
BOWL**



**PULLED BEEF
BOWL**

BOWLS
(NAKED BURRITOS)



TO BUILD



TO PACK



**LOOK OUT FOR
ADDED EXTRAS**

**GUACAMOLE
(IN BURRITO)**



OR

**DOUBLE MEAT
(IN BURRITO)**



OR

EXTRA DIP IN POT



40Z



50G
TORTILLA CHIPS

**TORTILLA
CHIPS**



MILD SALSA
OR



MEDIUM SALSA
OR



SPICY SALSA



CHIPS + DIP



SPICY SALSA



MEDIUM SALSA



MILD SALSA



**CHIPS + DIP
TRIO**



GUACAMOLE



CHIPS + GUAC

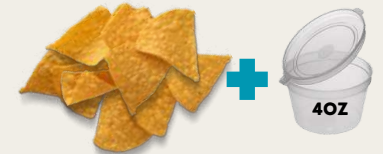


**ENSURE
PIPING HOT**



CHEESE SAUCE

TO PACK



IN SEPARATE POTS



80G
CHEESE SAUCE



20G
MILD SALSA



40G



HOUSE PEPPERS



CHICKEN PASTOR



PULLED BEEF



TO PACK

HOT



HOT



+



**DON'T
FORGET**



OR



OR



IF REQUESTED

ON THE NACHOS

5G
PICKLED ONIONS



40G
HOUSE BEANS



50G
GRATED CHEESE



100G
TORTILLA CHIPS



+



VEG LOADED
NACHOS

+



CHICKEN LOADED
NACHOS

LOADED NACHOS

BEEF LOADED
NACHOS



2 PCS



CHEESE
TAQUITOS



5 PCS



JALAPENO
POPPERS



4 PCS



CHURROS &
CHOC SAUCE



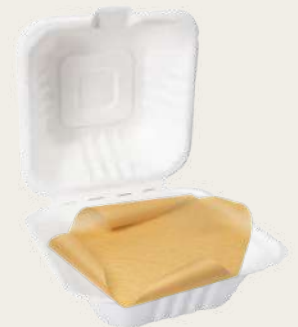
1 SLICE



BROWNIE
CHEESECAKE



TO PACK



SIDES &
DESSERTS



GUACAMOLE



MILD SALSA



CHEESE SAUCE



GRATED CHEESE



12" TORTILLA



6" TORTILLA



CORN TORTILLAS



TORTILLA CHIPS



SOUR CREAM



SPICY SALSA



MEDIUM SALSA



PICKLED ONIONS



HOUSE BEANS



CHICKEN PASTOR



CAULIFLOWER BITES



PULLED BEEF



MEXICAN RICE



HOUSE PEPPERS



CHOC SAUCE



CORIANDER



JALAPENO POPPERS



TAQUITOS



CHURROS



BROWNIE CHEESECAKE



CLAMSHELL



TIN FOIL



1000ML BOWL



750ML BOWL



LID FOR BOWL



4OZ POT

INGREDIENTS KEY

COOKING TIMES

COOKING TIMES ARE APPROXIMATE AND TO BE USED AS GUIDELINE
ONLY ALWAYS PROBE FOODS FOR 1 MIN AT 75°C (SCOTLAND 82°C)

HOT HOLDING

FOOD MUST BE KEPT AT 63C MINIMUM AND
PROBED REGULARLY

HEATED FOOD MUST BE DISCARDED AFTER
2 HOURS IF NOT CONSUMED

			900 WATTS	2 MIN
CHICKEN PASTOR				
			900 WATTS	2 MIN
PULLED BEEF				
			900 WATTS	2:30 MINS
MEXICAN RICE				
			900 WATTS	1:30 MIN
HOUSE BEANS				
			900 WATTS	1:30 MIN
HOUSE PEPPERS				
			900 WATTS	1 MIN
CHEESE SAUCE				

 PROBE TO 75°C

 DEEP FRYER

 VEG DEEP FRYER

 COOK FROM CHILLED

 COOK FROM FROZEN

 MICROWAVE COOKING

			175°C	3 MINS
CRISPY CAULIFLOWER				
			175°C	5 MINS
CHURROS				
			175°C	3 MINS
CHEESE TAQUITOS				
			175°C	3 MINS
JALAPENO POPPERS				