

mission

DISTRICT



FEED ME Let us serve you a selection of our favorite dishes **59PP** (MIN 2 PEOPLE)

SNACKS

RED GUACAMOLE 	Topped with salsa macha & served w/totopos	15
CHILE CON QUESO 	Creamy cheese & chile dip, topped with pico de gallo & served w/totopos ADD CHORIZO +4	14
TOTOPOS 	Fresh tortilla chips w/pico de gallo	9
ESQUITES  	Shaved charred corn w/chipotle mayo, feta & lime	10

SHARING



THE SAMPLER 	Red guacamole, chile con queso & pico w/totopos	22
SNAPPER CEVICHE	Lime cured snapper with cilantro, cucumber, tomato, avocado & salsa macha served w/blue corn tostadas	23
HEART OF PALM CEVICHE 	Thinly sliced heart of palm, grilled corn, jalapeño & avocado in a lime salsa served w/blue corn tostadas	20
MD FRIED CHICKEN	Buttermilk brined boneless chicken thigh drizzled with a sweet chipotle glaze w/buttermilk ranch	22
CRISPY CAULIFLOWER 	Chile sesame coated cauliflower w/chipotle mayo	15
QUESO NACHOS 	Chile con queso drenched totopos topped w/pinto beans, pico de gallo, crema & avo ADD BEEF +5	19
FRIES 	Tajin salt w/chipotle mayo	10

TACOS



QUESA BIRRIA	Tender brisket, cooked in a rich aromatic broth, stuffed into cheesy tacos (x2). Consommé served on the side for dipping.	21
MUSHROOM QUESA BIRRIA  	FABLE shiitake mushrooms, cooked in a rich plant based broth, stuffed into cheesy tacos (x2). Consommé served on the side for dipping.	21
BAJA FISH	Battered market fish w/cabbage, pickled onion & chipotle mayo	9
CRISPY CAULI 	Crispy cauliflower w/avocado, cashew crema & salsa macha CONTAINS NUTS	9
CARNITAS	Crispy confit pork shoulder w/salsa verde, onion, cilantro & a dash of habanero salsa	8.5
GRILLED CHICKEN	Chargrilled adobo rubbed chicken w/pico de gallo & salsa escondida	8.5
CHORIZO	Crumbled spanish style chorizo w/crema, pico de gallo & salsa escondida	8.5

MAINS

FAJITA 	Chicken OR Seasonal Veg with peppers, red onion & melted cheese served w/rice, beans, pico, crema, salsa verde & tortillas	29
PANCITA	Chipotle glazed pork belly w/condiments & tortillas	30
CARNE ASADA	Chargrilled waygu steak w/condiments & tortillas	32



All menu items are available Gluten Free on request
Our Gluten Free options are accredited by Coeliac Australia

BURRITOS & BOWLS



BURRITOS served w/ lime rice, pinto beans, Monterey Jack cheese, pico, cos lettuce, salsa & crema wrapped in a flour tortilla**

BOWLS served w/ red cabbage slaw, charred corn, lime rice, black beans, Monterey Jack cheese, pico, salsa & crema

CARNITAS Crispy confit pork shoulder **21**

GRILLED CHICKEN Chargrilled adobo rubbed chicken **21**

BARBACOA Tender braised beef brisket **21**

CHORIZO Crumbled Spanish style chorizo **21**

FRIED CHICKEN Buttermilk brined boneless chicken thigh w/ chipotle mayo (no pinto beans) **23**

BAJA FISH Battered market fish w/ chipotle mayo (no pinto beans) **24**

MUSHROOM ASADA Pulled FABLE shiitake mushrooms **21**

CRISPY CAULIFLOWER Chile sesame coated cauliflower w/ chipotle mayo (no pinto beans) **23**

ADD AVOCADO +3.5

SUB VEGAN CREMA & VEGAN CHEESE +2.5

SUB **GLUTEN FREE TORTILLA +3

SIDES

RICE & BEANS **8**

AVOCADO **6**

TORTILLAS (4) **6**

TOTOPOS REFILL **7**

SALSAS

SALSA FLIGHT Verde, Escondida, Macha & Habanero **7**

VERDE Classic tomatillo salsa, mild, tangy & good on everything **2.5**

ESCONDIDA (it's a secret!) **2.5**

MACHA Mexican chile oil; a blend of dried chilles, seeds & coconut **2.5**

HABANERO Chargrilled habaneros & pineapple; sweet, spicy & delicious **3**

PICO DE GALLO Fresh tomato salsa w/ chile, onion & lime **2.5**

CHIPOTLE MAYO Mayo with rich smokiness & a slight kick **2.5**



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Vegetarian Vegan Vegan Option Available

Scan for
Allergy Guide



1% surcharge on card payments | 10% surcharge on weekends | 15% surcharge on public holidays

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