

## SIDES...

- MEXICAN RICE 8
- EXTRA TOTOPOS 7
- CORN TORTILLAS (3) 3.5
- FLOUR TORTILLAS (3) 3.5
- BLACK BEANS 5
- SMOKE SOUR CREAM 4
- QUESO FRESCO 5
- VEGAN CHEESE 6
- JALAPENOS SLICES 4
- JALAPENO POPPERS 8
- PICO DE GALLO 6
- HALLOUMI 9



### Senor Steve 29

Meet Steve our Pinata with a twist! Steve is'nt your typical Pinata, he comes with a shot of Patron Silver Tequila!

*He's become the life of the party at Nude!*

Ride him Home and Tag your photos @nudeamigos or @nudeamigoskingscliff to Win!

For the Kids we replace the Tequila with a bag of lollies \$25

## Para Endulzar The end...

### NUDE CHURROS 16

Golden fried Curros served with Berries, Dulce De Leche & Ice Cream. Dusted with Cinnamon and Icing sugar. Yum!



### PEACH CREAM CHIMICHANCA 18

Golden Fried Peach and Cream Chimichangas serve with vanilla bean Ice Cream and House made Peach Salsa!

### LIQUID FINALE

Step outside the ordinary with our tantalizing Cazcabel Liqueur Tequila sample paddle—three 15ml shots of Coffee, Coconut, and Honey Tequila await your adventurous palate for just 20.

Take your taste buds on a journey with options like a Mexpresso Martini or a luscious Caramel Tequila shot!

Dare to savor the extraordinary at Nude Amigos.

Let the Good Times Flow 12-5pm  
Happy Hour  
Classic Marg's \$15  
Nude Lager \$7

# Nude Amigos



# Antojitos The Beginning...

## GUACAMOLE NUDE STYLE

Choose from:

- CLASSIC (V/GF/DF) 19 guacamole freshly made in a molcajete. Avocado, cilantro, lime, served with housemade Totopos.
- SPICY (V/GF/DF) 19 Guacamole freshly made with a hint of garlic and chilli. For the Spice lovers.
- CHICHARRON (DF) 26 Crispy pork belly bites served on a bed of Classic Guacamole, Pico De Gallo and house made Totopos.

## ELOTE (V GF) 18

Char-Grilled Corn with coriander mayo, tajin and queso fresco cheese. Served off the Cob. \*Vegan option

## TRIO DIPS WITH HOUSEMADE TOTOPOS (V GF) 19

Freshly made Pico de Gallo, Guacamole, Smoked sour cream served with House made Totopos.

## TACOS DORADOS (2) (GF) 24

Traditional Golden fried corn Tortilla's topped with Queso Fresco, Lettuce, house made Pico De Gallo and filled with mozzarella and your choice of either:

- Chicken with Black beans.
- Chorizo and Refried beans.

## MORTON BAY BUG CEVICHE (GF) 34

Served on Crispy House-made Tostada's topped with Finely chopped Bugs marinated in lime, onion, chilli and coriander.

## KING PRAWN CEVICHE (GF) 29

Crispy House-made Tostada topped with King Prawn Ceviche, freshly sliced Avocado, fresh lime dressing, chilli, coriander, onion, cucumber and tomatoes.

## PAN FRIED HALLOUMI (V GF) 19

Spicy Mexican Pan Fried Chipotle Halloumi with a delicious Creamy Avocado Coconut Sauce.

## FRIED JALAPEÑOS (3) 18

Crumbed and Golden fried Jalapenos, stuffed with chorizo, bacon, melted cheddar and cream cheese.

## SALADA DE LA COSTA TROPICAL (VG GF) 17

Crisp and juicy Fresh Mexican Jicama, cucumber, pineapple, lettuce, sesame seeds, coriander and a delicious Mandarin dressing.

# The Middle...

## QUESADILLA

Lightly toasted flour tortilla served with Fresh Guacamole, smoked sour cream, and house made Pico de Gallo.

Choose from:

- MUCHO QUESO (V) 26 - Mex Mozzarella & Smoked cheese.
- ZACATECAS filled with Mex Mozzarella and your choice of:
  - Grilled Chicken 29
  - Pulled Beef 32
  - Prawns 38
  - Mushrooms (V) 27

\*vegan cheese upon request 4

## BURRITOS 27

Classic Mexican Burritos served on a bed of Black beans with sides of Pico De Gallo and Sour Cream.

Choose from:

- Pulled Barbaroa Beef, Cheese & rice.
- Achiote Chicken and Cheese.
- Refried Beans and Cheese. (V)

## NUDE BOWL (DF GF V) 29

A big yummy bowl of Mexican Goodness! Rice, black beans, corn, avocado, Pico De Gallo roasted capsicum, pickled and chimichurri cabbage. Drizzled with a delicious house made avocado dressing and golden grilled baby corn.

- Add Grilled Chicken 9
- Add Halloumi 8

## FAVORITOS DE LA CASA (SIGNATURES DISHES)...

### CHIMICHURRI STEAK (GF) 49

.250gr Rib Eye Steak Marinated in Chimichurri and Chargrilled to Perfection.

Served with Broccolini, Roasted Cherry Tomatoes, Cocktail Potatoes and drizzled with a rich delicious Beef Jus!

### KING PRAWN & SCALLOP PINEAPPLE 47

Half a Pineapple filled with King Prawns, Ocean Scallops sautéed capsicum, red onion, coconut cream, coriander, chipotle chili, topped with melted cheese and served with warm flour tortillas! Yum!

### BROCHETA | SUCCULENT SKEWERS 39

Enjoy one each of our succulent Skewers.

- Costa Del Mar (Prawns & Scallops)
- Con Chicharron (Pork)
- Pocco Achiote De Pina (Chicken)
- Beer Battered Fish of the Day

### SLOW COOKED PORK RIBS (GF) 39

Half Rib marinated and glazed with a delicious house made BBQ sauce. Served with Guacamole & Pico de gallo topped potato. Sensational!

### SEAFOOD BURRITO 34

Signature Burrito overflowing with Succulent Scallops, King Prawns, Capsicum, Red onion, in a Creamy Coconut Cheese sauce, with Coriander. Served with Mexican Rice, Guacamole, Pico De Gallo and Lime Yum!

## BROCHETAS 2 skewers per serve

### POLLO ACHIOTE DE PINA (GF DF) 18

Tender pieces of Chicken marinated in achiote and sweet pineapple. Yum!

### COSTA DEL MAR (GF DF) 22

Plump Prawns and tender Scallops, Marinated in garlic, chili, and zesty lime.

### CON CHICHARRON (DF) 19

Chargrilled Pork Belly marinated in mandarin juice and chipotle sauce

### BEER BATTERED FISH OF THE DAY 19

Fried Fish drizzled with Jalapeno mayo & served with a side of Pico de gallo & Queso fresco

## SIZZLING FAJITAS ALAMBRE

Sizzling Beef, Chicken or Prawns with sliced capsicums, onion, mushrooms, and melted cheese.

All served on a sizzling hot plate with accompaniments of Sour cream, Guacamole, Pico de gallo and warm flour tortillas. My personal favourite!

Your choice of:

- Beef 39
- Chicken 36
- Prawns 42
- Vegetarian 29

#Dairy free option upon request.



## DELICIOUS DESSERTS & MORE...

### PORK BELLY (DF) 22

Pork Belly, Charred grilled pineapple, red onion, red chilli pasilla sauce and coriander!

### PULLED BARBAROA BEEF WITH CONSOME 24

Slow cooked pulled beef with rich beef consome, brown onion and coriander.

### MORTON BAY BUGS 36

Crunchy Tempura Bugs served with lettuce, Pico De Gallo, red onion, Jalapenos and Jalapeno Mayonaise.

## SIGNATURE TACOS

\*2 per serve\*

### CHARGRILLED ACHIOTE CHICKEN (GF) 22

Succulent achiote chicken is delicious. Served with pickled cabbage, smoked sour cream, chilli jam and drizzled with guacamole.

### CRISPY FRIED TEMPURA FISH 23

Perfectly fried Fish of the day, shredded cabbage, Jalapeno mayo, Pico de Gallo and queso fresco!

### GARLIC MUSHROOMS (V) 21

Garlic marinated Mushrooms. Topped with Guacamole, Elote and pickled Cabbage!

### HALLOUMI (V) 21

Pan Fried spicy Halloumi, topped with Grilled Pineapple, Creamy avocado dressing and Pickled Cabbage.

### CHORIZO 22

Pan Fried Smoky and Spicy Chorizo with. Guacamole Pickled cabbage, Queso Fresco, Coriander Mayo and lime!