







Mr. Moustache

BISTROT & CANTINA



BONDI BEACH

Mr Moustache is Mexico, but not as you know it.

It's our slice of a city that is naturally elegant yet wonderfully irreverent. Where authenticity flows from the contrasts between rich and poor, havoc and harmony, beauty and the grotesque.

Mr Moustache is how we share the real Mexico we know and love with you ~ translated through a love for chaos, laughter, food, drink, Mezcal and new friendships that come from unexpected acquaintances.

Our Mexico for you.



~ Get social with us any way you like ~

Instagram @mrmoustachebondi
Facebook.com/mrmoustachebondi
www.mr-moustache.com.au



Open Monday to Friday from 5pm – 11pm,
Saturday 12pm – 11pm, Sunday 12pm – 10pm.
10% surcharge over the weekend.
10% surcharge for groups of 6+ people.
Gluten-Free (GF) and Vegetarian (V) options available.

PLATITOS

Enjoyed by day or by night, these traditional bite-sized portions of love are best enjoyed in the company of a cold beer or lovely drop of wine.



GUACAMOLE

Served with Beetroot Chips. (GF) (V)

Fresh and zingy, our guacamole is made daily with the kind of lovin' that involves lemon juice, salt, pepper, pico de gallo and a secret Mr Moustache ingredient. Shhhhhh!

\$13

TORTITA AHOGADA

Braised Pork Mini Sandwich bathed with Árbol Chilli Sauce.

When you're handed a glove to eat a tortita then you know things are about to get serious. The Ahogada is overflowing with the tasty chaos that is beans, braised shoulder pork and pork belly finished with an Árbol sauce and topped with spicy pickled onion and avocado. Perfect for the bold and the brave.

Goes perfectly with ~ a Mezcal and a Negro Modelo Lager.

\$14

ALBONDIGAS DE CARNE CON SALSA CHIPOTLE

Beef Meatballs, Chipotle, Tomato, Parmesan Cheese and Coriander. (GF)

When a Mexican mother sends her son out into the world she does so with love and meatballs. This feisty dish features smoky meatballs bathed in chipotle sauce and served with flour tortillas – just like Mamá used to make.

\$9

HAMBURGUESITA PICOSITA DE CORDERO

Mini Lamb Burger, Cucumber, Jalapeños, Pickled Onion, Parmesan Cheese and Chipotle Mayo.

This little hombre looks small but he can run with the big guys when it comes to taste. Packed with flavour and a mild spice kick, this flavoursome fella is ready to rumble.

\$11

SCALLOP AGUACHILE

Sashimi Scallop, Coriander, Chilli, Lemon Juice and Cucumber. (GF)

Straight from the Pacifico and onto your plate this raw sashimi scallop is delicately drizzled in lemon juice, green chilli and cucumber. It's every bit as zesty as it sounds.

\$13

ESQUITES

Warm Corn-off-the-Cob snack topped with Mayo, Fresco Cheese and Piquín Chilli Powder. (GF) (V)

The number-one street food in Mexico, Esquites features chargrilled corn kernels and white corn in an inviting warm salad with mayo, fresco cheese and piquín chilli powder as its star attractions. Don't be shy to mix it with lime juice for a zesty punch.

Goes perfectly with ~ 3 Ravens Pale Ale or Ross Hill 'Maya' Chardonnay, Orange NSW.

\$7

ENSALADA DE SANDIA

Watermelon, Rocket, Verde Pesto, Cotija Cheese, Jamón Serrano and Piquín Chilli Powder. (GF) (V Optional)

This ensalada is bursting with multiple personalities: sweet and sour, naughty but nice, soft yet crunchy. With fresh watermelon discs, coriander and basil pesto, prosciutto, lemon-dressed rocket – all sprinkled with chilli salt, parmesan and toasted pumpkin.

Enjoy it with ~ Pacifico Pilsner or Devil Bend Creek Pinot Noir by Moorooduc, Mornington Peninsula, VIC.

\$10

VASITO DE VERDURAS

Seasonal Salad Sticks with Piquín Chilli Powder and Chamoy Sauce. (GF) (V)

Cucumber, jicama, carrots and beets take to the Mexican streets dressed in Chamoy sauce and served upright in a tall glass.

\$5

QUINOA SALAD CUPS

Quinoa, Cucumber, Tomato, Crunchy Beans and Sweet Corn in a Tortilla Basket. (GF) (V)

This edible tortilla basket contains a creative salad with a zingy lemon dressing. The more you eat, the less we have to wash up. Keep it authentic and try it with Macha sauce.

\$9

CEVICHE ACAPULCO

Ask for the fish of the day. (GF) (V)

Our fish of the day is slowly cooked in lemon juice for a few loving hours and then brought together with tomato, coriander, green olive, red onion and green chilli. Enjoy it again and again, because there's plenty more fish in the sea.

\$13

“Ordering Platitos is like traveling through Mexico: it should be done with great spontaneity.”

- MR MOUSTACHE -

Mastering the Taco



“Our tacos have been made with love, so we’d like you to eat them in the same spirit.

First, to avoid a taco landslide, raise the taco diagonally and slightly above your mouth.

Next, lower and tilt your head at the same while flaring out your pinky finger.

Now bring your taco and mouth together like poetry in motion, open wide and take in the goodness.”

- MR MOUSTACHE -

TACOS

If you like tacos, then you’ll love them ‘moustached’!



GRINGO

Wagyu Beef, Bacon and Melted Cheese and Tatemada Sauce in a Flour Tortilla.

The Gringo puts the Mr in our Moustache. Made with a flour tortilla and dressed in special Chipotle salsa that ensures a little kick. Don’t go past this little wonder.

Ideal with ~ Prickly Moses Red Ale or Rocky Gully Cabernets, Frankland River WA.

\$7

PESCADO BAJA

Beer-Battered Fish, Pickled Cabbage and Chipotle Mayo.

The only thing you’re allowed to add to this perfect little taco is a cold beer. Beautifully battered fish fillet with crunchy cabbage that’s been pickled in cumin and vinegar amazement. Don’t change a thing – cause no one puts Baja in the corner.

Lovely with ~ Pacifico or Te Whare Ra Sauvignon Blanc, Marlborough NZ.

\$7

GOBERNADOR

Prawns, Chile Poblano, and Mozzarella Cheese. (GF)

The Gobernador is the taco equivalent to a Mexican summer. Featuring prawn, capsicum and cheese in a crispy yet soft tortilla shell. Amp it up with Serrano sauce.

Goes perfectly with ~ a Mezcalito.

\$7

PORTOBELLO

Portobello Mushroom, Chipotle and Mozzarella Cheese. (GF) (V)

This taco is not to be overlooked. With an amazing surprise of mushroom flavour, this king of the mushrooms is here to play. Our chef recommends you enjoy it with Macha Sauce.

\$7

COCHINITA

Braised Spiced Pork, Pickled Red Onion and Habanero Salsa. (GF)

Only the most fearless pork that has been marinated in an achiote sauce and then braised for eight hours is worthy of entering the sacred temple of the Cochinita taco. Don’t be afraid to put some Serrano Sauce on top.

\$7

VAMPIRO

Toasted Corn Tortilla, Refried Beans, Spicy Chorizo, Cactus Salad and Panela Cheese. (GF)

Tacos don’t come more patriotic than this. Daring and with plenty of bite, the Vampiro features refried beans, chorizo, cactus salad and Panela cheese.

\$7

TOSTADITAS

*Four crunchy corn tortilla discs topped
with Mexican street favourites.*



ATÚN

*Fresh Marinated Albacore Tuna, Cucumber, Avocado & a few top secret things.
4 x Serves (GF)*

These four tostaditas feature sashimi-grade albacore tuna, crispy cucumber and avocado bathed in a marinade of soy, orange juice and garlic finished with onion. We also add in a few secret Mr Moustache ingredients, but if we tell, you must enter the Mexican Witness Protection Program.

*Marry it with ~ Two Birds Taco Wheat Ale or
The Lane 'Block 2' Pinot Gris, Adelaide Hills, SA.*

\$15

PRAWN CEVICHE

*Prawn, Avocado, Shaved Carrot, Cucumber and Chipotle Mayo.
4 x Serves (GF)*

Sitting oh so delicately upon four tasty tostaditas, you'll find señor prawn and his posse: carrot, cucumber and chipotle mayonnaise. Together they make a feared and flavoursome gang.

\$15

PATO

*Refried Beans, Spicy Duck, Red Onion and Sour Cream.
4 x Serves (GF)*

In Mexico a duck's leg signifies good fortune. Well, maybe not for the duck. The delicious braised duck leg and thigh found in the Pato is marinated for up to six hours and then cooked in a Mr Moustache Tinga sauce before being joined by a 50/50 mix of black and pinto beans.

*Goes perfectly with ~ Minerva English Pale Ale or Devil Bend Creek Pinot Noir by
Moorooduc, Mornington Peninsula, VIC*

\$15

HUITLACOCHÉ

*Black Corn Truffle, Roasted Corn and Fresco Cheese.
4 x Serves (GF) (V)*

The Huitlacoche is crazy-tasty with an all-natural unique Mexican corn truffle flavor that makes it a street cart favourite. Enjoy it here without having to pack your bags for Mexico.

Match it with ~ Piston Head Lager or NV Perrier-Jouët 'Grand Brut', Champagne, France.

\$15

*"Tostaditas love to be shared.
If you can't decide on what Tostadita to order,
go halvies with a friend and cover more ground!"*

- MR MOUSTACHE -

SALSAS

We're all about authentic flavour, so it only makes sense that we make all our sauces in house – top-secret recipes that will keep you guessing.



SERRANO

Fresh & Zingy ~ Mild

Coriander, Lime Juice, Serrano Chilli, Onion and Garlic.

MACHA

Smokey & Blokey ~ Medium

Roasted Peanuts and Morita Chilli.

HABANERO

Fiery & Spicy ~ Strong

Onion, Garlic, Tomato and Habanero Chilli.



*how to handle the
Heat*

“It is said that the heat in Mexican food is the heart of Mexico itself.

Taking in the heat is all about breathing. Once you have taken that bite and the heat begins to warm your mouth, take a deep breath in from your nose and allow the cooler air to circulate. Then take small subtle breaths in and out of your mouth to cool it, all without compromising the flavour.

Enjoy!”

- MR MOUSTACHE -

Mr Moustache now offers our private chefs to your home.
For bookings and further information contact info@mr-moustache.com.au
*Bookings required two weeks in advance.

DULCES

...it's Mexican for dessert!



PLÁTANOS MACHOS

Caramelised Banana with Coffee Liqueur and Cajeta, served with Vanilla Ice Cream. (GF)

What madness is this? A world where sweet caramelised bananas are set adrift in agave syrup and then set ablaze with liquor? To intensify the sweet insanity, we add vanilla-bean ice cream and the milk caramel known in Mexico as Cajeta.

\$11

BROWNIE PICOSITO DE CHOCOLATE

Chilli Choc Brownie served with Vanilla Ice Cream. (GF)

A warm and gooey chocolate brownie served with chocolate sauce, salted candied peanuts and vanilla-bean ice cream. The combination of warm, soft, crunchy and cold – all in one bite – will make you want to order a second round.

\$10

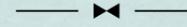
GUAVA CRÈME BRÛLÉE

Creamy and fruity, you'll love our Mexican take on this French classic.

\$9

AGUITAS

Thirst-quenchers made with heart.



AGUAS FRESCAS

Fresh Mexican water made from natural fruits combined with Agave syrup. All housemade and as refreshing as you'd expect from a drink with such a beautiful name.

\$4.50

WATER OF THE DAY

Ask us what we are, pouring today: Horchata, Jamaica, Naranjada, Limonada, Watermelon, Melon or Tamarind.

\$4.50

SOFT DRINKS

Coke / Diet Coke / Lift / Lemonade / Housemade Ginger Beer / Ginger Ale

\$4.50

MINERAL WATER

Still or sparkling, 750ml

\$9

— THE —
INDEX OF CHILLI

by Mr. Moustache

CHIPOTLE

Smoky

Taking its name from the Nahuatl (Aztec-Mexican) Chilpochtli, meaning smoked chilli, Chipotle is a much-savoured chilli the world over. It's smoke-dried rather than air-dried, which means it's going to pack a real smoky punch to any meal.

ANCHO

Plums

The Ancho Chilli is the dried version of the Poblano pepper and has a deep red colour and a wrinkled skin. It's mild to medium-hot, sweet and smoky with a flavor that will make you think 'plums'.

PASILLA

Raisins

The Pasilla Chilli is the dried Chilaca Chilli. When fresh it is light green in colour. Once dried, it's dark brown or black. It has a rich, earthy and mildly spicy taste with a hint of sweetness. You can find Pasilla Chilli in table sauces, soups, stews, rubs, marinades and mole. Tastes like raisins!

HABANERO

Aromatic & Spicy

The Habanero is the hottest chilli in Mexico – hands down. Unripe Habaneros are green, but the color at maturity can vary. Common colours are orange and red, but white, brown, and pink can also grace the Habanero. Small slivers used in cooking can have a dramatic effect on the overall dish. Gourmets delight in its fiery heat and unusual flavour.

MORITA

Nutty

Morita Chillies are smoked, red-ripe jalapeno peppers, much like the Chipotle Pepper. The main difference is that Moritas are smoked for less time, leaving them softer and able to retain their slight fruity flavor.

ÁRBOL

Earthy

Chilli De Árbol Peppers are named after the woody stems attached to the pod. The bright colours of these peppers makes them ideal for decorating dishes. A few pods thrown into any dish will amp up the heat.

GUAJILLO

Tamarind

The Guajillo Chilli is made by drying the Mirasol Chilli. Once dried, the Guajillo Chilli is a deep red and has medium heat. Along with Anchos, they're the most commonly used chillies in Mexico and possess a chorus of bright flavours that combine spiciness and tanginess with a slight smokiness to them.

SERRANO

Fresh like the grass

Serrano Chillies are small-to-medium chilli peppers with a fiery heat and sharp flavour. An extremely versatile and widely used chilli, Serranos are similar in appearance to Jalapeños, but smaller, more slender and with more of a spicy kick.

If you would like to know more about the chillies used in our dishes, our experienced wait staff are at your service.

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