



Food MENU

Fun fresh food and loads of Margaritas





Chilli Con Queso

SMALL

Bites

GUACAMOLE, SALSA ROJA AND CORN CHIPS **\$14**

crispy tortilla chips, guacamole, salsa chile chipotle

ELOTE **\$14** **(Corn on d Cob)**

Mexican street-style grilled corn served with chipotle mayo

LITTLE DEVILS (3 PCS) **\$21** **(Pequeno Diablo)**

Jalapeno Chillies stuffed with cream cheese and refried beans served with crema sgria and tomatillo

CHILLI CON QUESCO **\$14** **(Keh-SO)**

Melted Cheddar and Monterey Jack Cheese with Jalapenos, onions and tomatoes, served with crispy totopos - with the right hint of heat

HABANERO BUFFALO WINGS (4 PCS) **\$19**

Spicy - as spicy as you like them - with a spice level of 1 to 10

QUESO FUNDIDO

Melted cheese served in hot stone bowl with green sauce and flour tortillas

Queso Cheese **\$20**

Chorizo **\$24**

Carne **\$24**

MEXICAN QUESO FRIES **\$12** **(PAPAS A LA FRANCESA)**

Melted Cheddar and Monterey Jack Cheese with Jalapenos, onions and tomatoes, served with crispy papitas

TAQUITOS (3 PCS)

A crisp-fried taco filled with your choice of stuffings and topped with condiments such as sour cream and guacamole

Vegetables **\$19**

Chicken **\$21**

lamb **\$22**

Beef **\$22**

Taquitos



SMALL Bites

NACHOS (naa-chowz)

The most famous of all - Little fried tortillas (totopos) covered with Mexican beans, jalapeno chillies and melted cheese with chipotle paste

Cheese	\$16
Chicken	\$19
Lamb	\$20
Beef	\$20
Crab Meat	\$20

CEVICHE (seh-vi-chey)

From the west of Mexico - tender seafood cooked with lemon, combined with the flavours of Tomato, onion and coriander - try the spicy aguachile

Fish	\$13
Shrimp	\$16



Ceviche

Quesadillas

QUESADILLAS (kei-suh-dee-uhz)

Literally - the little cheesy things - Toasty tortillas filled with melted cheese and stuffing of your choice

Cheese	\$18
Vegetables	\$19
Chicken	\$20
Lamb	\$21
Shrimp	\$21
Beef	\$21

TOSTADAS

A Mexican staple - Fried tortillas, with lettuce, refried, beans, avocado, crema agria and casero queso fresco

Vegetables	\$15
Chicken	\$18
Lamb	\$19
Beef	\$19

CHILLI CON CARNE **\$17**

Spicy comfort food - mince lamb stew - served with tortilla chips (totopos)





Tortilla Soup

SOUPS

& Salads

TACO SALAD **(Ensalada de Taco)**

When it comes to dinner salads, none are more hearty than a good taco salad - from the Northern border of Mexico.

Chicken \$19
Shrimp \$24

SHRIMP & \$24 **AVOCADO SALAD**

Grilled Shrimp, Romaine lettuce, Cucumber, Bell Peppers, Tomato, Pickled Onion, Avocado, Cilantro and Ranch dressing

TORTILLA SOUP \$12 **(Chicken / Veggie)**

One of the most classic soups made with dry Mexican chillies, chicken broth and tortilla. Served with avocado, sour cream and crispy tortilla.

TLALPENO SOUP \$14 **(tlal-pi-nio) (Caldo Tlalpeno)**

Named after a region of Mexico City called "Tlalpan"; Corn, carrot, beans, Chicken stock and chipotle chili

CHOPPED MEXICAN SALAD WITH CILANTRO LIME DRESSING \$18

Romaine Lettuce, Roasted bell peppers, Corn, Beans, Avocado, Tomatoes, Cilantro, Onion, Roasted chillies, served with a Lime Pequin Vinaigrette

BEANS SALAD \$17

Black beans, Red Kidney beans, Corn, Avocado, Onion, Bell peppers, Lettuce, Chili Lime Dressing

CHICKEN FAJITA SALAD \$19

Grilled Chicken breast, Romaine Lettuce, Roasted bell peppers, Corn, Beans, Avocado, Tomatoes Coriander, Onion, Roasted chillies, served with a Lime Pequin Vinaigrette

CHIPOTLE BEEF SALAD \$22

Grilled Beef, Romaine lettuce, Onions, Grilled bell Peppers, Jalapeno pepper slices, Avocado, Grilled Corn, Chipotle lime dressing.

Chicken Fajita Salad





Tortas (Tawr-Tah)

(Mexican Burger)

TORTAS (TAWR-TAH)

Mexican Sandwich, Toasted Telera bread filled with your choice of fillings chipotle mayo, lettuce, tomatoes, avocado, and pickled jalapeños served on the side with

Torta di Verduras (Vegetables)	\$20
Torta di Pollo (Chicken)	\$22
Torta di Carne Asada (Beef)	\$24
Tortas di borrego (Lamb)	\$24

TLAYUDAS-MEXICAN PIZZAS

A large toasted flour tortilla, with a spread of classic salsa roja, black olives, tomatoes, peppers, onion, and cheese - with your choice of toppings

Margherita Pizza	\$20
Classic Vegetarian	\$22
Grilled Chicken	\$26
Con Carne - Lamb	\$28

Tlayudas-Mexican Pizzas



MAIN Course

TEX MEX IN A BOWL

Healthy, fun bowls of surf and turf minus the tortilla with a balance of protein and carbs. Romaine Lettuce, Grilled Peppers, Onions and Corn, Seasoned beans, Pico de gallo, Roasted chilli's, Avocado, Fresh tomatoes and Mexican rice, with your choice of fillings

Choose Protein

Grilled Veggies	\$24
Chitpotle Chicken	\$28
Chicken Fajita	\$28
Beef Fajita	\$30
Grilled Shrimp	\$30

VERACRUZANA FISH **\$28** (Pescado a la Veracruzana)

A recipe from the east coast- Veracruz the first Mexican city built by the Spanish. Tender fish covered with bell peppers, onions, capers, olives and chillies

PRAWNS DIABLO **\$32** (Camarones a la Diablo)

Fiery-succulent shrimps sauteed with chitpote and guajillo chilli, onions, garlic, green peppers and simmered in a rustic to guajillo; served with rice

HOLA SPECIAL RIB EYE **\$46** STEAK (225G)

Grilled Rib Eye Steak served with bellpeppers, onion, broccoli, carrot, and Tortilla (4Pcs)



Mexican Hotpot

MEXICAN HOTPOT

Homestyle - Selected vegetables in a spicy chipotle tomatillo, served with Mexican Rice

Vegetables	\$24
Chicken	\$28

BERENJA CON **\$26** ESPINACAS Y QUESO (Eggplant w/ Spinach & Cheese)

Eggplant in a seasoned spinach and queso mix-served with Mexican rice and tomatillo

EL NORTE FAJITAS (fah-hee-tuhs)

As tex- mex as it gets - Strips of succulent meats , grilled mixed bell peppers, onions and our house marination. Served with Guacamole, red salsa and warm flour tortilla (3pcs)

Vegetables	\$25
Chicken	\$29
Shrimp	\$32
Beef	\$30

EL NORTE MIXED FAJITAS (fah-hee-tuhs)

As tex- mex as it gets - Strips of succulent grilled meats on your choice with mixed bell peppers, onions and our house marination. Served with Guacamole, red salsa and warm flour tortilla (4pcs)

Chicken and Beef	\$36
Chicken and Shrimp	\$38
Shrimp & Beef	\$40



El Norte Fajitas



Tacos De Hola

TACOS DE HOLA (3 PCS)

Just like how you get on the streets of Mexico, crispy hard shell tortillas - done 3 ways, chipotle, pickled ancho and salsa verde, with beans, pico and crema agria

Vegetarian	\$26
Chicken	\$29
Lamb	\$32
Shrimp	\$32
Beef	\$32

BAJA STYLE FISH TACO-2PCS \$24

One of the best in town! Loaded with crispy beer-battered fish, crunchy cabbage, pico de gallo, with lime and smoky chipotle sauce.

HOLA TACO PLATTER-6PCS \$58

The Double Treat Taco Platter is a fiesta on a plate, offering three distinct and delectable soft shell taco varieties.

*Choose any 3 proteins 2 pcs each from the following options
Vegetable/Grilled Chicken/Lamb/Beef/Shrimp/Chorizo*

BURRITO

What can we say - all the flavours in one bite-Large Wheat Tortilla stuffed with refried beans and cheese. Topped with green sauce and Mexican rice and salad

Beans & Cheese	\$22
Vegetable	\$24
Chicken	\$29
Lamb	\$30
Shrimp	\$32
Beef	\$30

MAIN

Course

LIME CHICKEN IN ADOBO SAUCE \$29

Tender grilled Chicken fillet immersed in quintessential southern adobo sauce with salad, refried beans and warm tortillas

KITCHEN SINK BURRITO \$32

We threw the Kitchen sink at this- Shredded lamb, Chicken, rice, refried beans in a 12" tortilla with tomatillo, cheese, sour cream and salad

ENCHILADAS (en-chee-lah-duh)

Different in every city in Mexico-simplicity at its best - fried tortillas, with gree/red sauce, cheese, salad, rice, refried beans, sour cream and guacamole

Cheese	\$22
Vegetable	\$24
Chicken	\$29
Lamb	\$30
Shrimp	\$32
Beef	\$30

NEW ZEALAND STEAK ENCHILADAS \$34

Fried tortilla, filled with tender juliennes of New Zealand beef steak and cheese with green and red sauce salad and guacamole

CHIMICHANGA

Deep-fried burritos-stuffed with cheese and refried beans, topped with tomatillo and served with rice, salad and sour cream

Beans & Cheese	\$22
Vegetable	\$24
Chicken	\$29
Lamb	\$30
Shrimp	\$32
Beef	\$30



Pork Carnitas



TORTA DE CERDO (PORK)

A Mexican street style sandwich with your choice of pork fillings; served with Jalapenos chilies

- | | |
|-----------------|-------------|
| Chorizo | \$24 |
| Carnitas | \$24 |

TACOS DE HOLA CHORIZO (3PCS)

\$32

Just like how you get on the streets of Mexico, crispy hard shell tortillas - Homemade Mexican Chorizo (Pork), with beans, chipotle and salsa verde, pico and crema agria

PORK CARNITAS \$34

Pork Carnitas is a classic pork dish that is getting more popular in Mexican Restaurants, becoming one of our favorites. Cooked for 8 hours with oranges and spices; Served with salsa, lime, pico de gallo and corn tortillas.

PORK RIBS \$34

Ranch Style... A full slab of ribs marinated with our special BBQ sauce and oven baked. Served with potato wedges and salad.

Pork Ribs



POSTERES

Desserts

CHURROS \$16

Traditional fritter sticks, dusted with cinnamon sugar. Serve with chocolate

VANILLA FLAN \$12

Homestyle Mexican custard with caramel - as famous as nachos

KAHLUA TIRAMISU \$15

Sinful

BUNUELOS \$14

Deep-fried Tortilla with Gula Melaka Chocolate sauce and vanilla ice cream

MEXICAN BROWNIES WITH ICE CREAM \$12

ICE CREAM \$8



Kahlua Tiramisu

ACOMPANAMIENTO

Accompaniment

GUACAMOLE \$7

SALSA DE CHILE CHIPOTLE \$5

PICO DE GALLO \$5

REFRIED BEANS \$5

JALAPENO CHILLI \$5

GRATED CHEESE \$6

SOUR CREAM \$4

MEXICAN RICE \$4

POTATO WEDGE \$8

TORTILLAS (2 pcs) \$2.5



Vanilla Flan



Lime Margarita



Drinks MENU

Fun fresh food
and loads of
Margaritas



HOLA

Margaritas

(Frozen / Shaken / On the rocks)

NATURAL LIME	<i>Glass/Jug</i>
Jose Cuervo	\$15/\$60
Don Julio Reposado	\$16/\$65
1800 Anejo	\$18/\$74
Patron Anejo	\$19/\$78

JARRITOS LOCOS	
On the rocks	
(Mandarin/Guava/Lime/Pineapple)	
Jose Cuervo	\$16
Don Julio Reposado	\$18
1800 Anejo	\$18
Patron Anejo	\$20

FLAVORS	<i>Glass/Jug</i>
(Strawberry/Guava/Mango/Tamarind)	
Jose Cuervo	\$16/\$68
Don Julio Reposado	\$18/\$76
1800 Anejo	\$20/\$84
Patron Anejo	\$20/\$84





Cerveza

CERVEZA

Beers

Draught Pint/Tower (3L)

TIGER	\$16/\$70
HEINEKEN	\$17/\$74
GUINNESS	\$17/\$74

By the bottle Bottle/Bucket of 5

CORONA	\$14/\$58
HOEGAARDEN WHITE	\$14/\$60
MODELA ESPECIAL	\$15/\$60
Subject to Availability	
ERDINGER BOTTLE	\$16

COCKTAILS

	<i>Glass/Jug</i>
MOJITO Natural/Strawberry/Mango/Guava	\$16/\$68
DAQUIRI Natural/Strawberry/Mango/Guava	\$16/\$70
SANGRIA RED	\$18/\$80
LYCHEE MARTINI	\$18
MOJITARITA	\$16
CAIPROSKA	\$16
MICHELADA	\$18
BLUE BREEZE	\$16
TEQUILLA SUNRISE	\$16
PINACOLDA	\$16
SINGAPORE SLING	\$19
LONG ISLAND TEA	\$19

SHOOTERS

	<i>Shot / 6 shots</i>
LEMON DROP	\$15/\$76
BLUE KAMIKAZE	\$15/\$76
COSMO SHOTS	\$15/\$76
JAGER BOMB	\$16/\$84

SOJU

	<i>Shot / 6 shots</i>
JINRO SOJU (Green Grape / Strawberry / Grape Fruit)	\$18
SOMAEK TOWER (Green Grape / Strawberry / Grape Fruit)	\$70
YAKULTSOJU	
TOWER	\$65



Tequila Tray

TEQUILA

Trays

6 Shots/12 Shots

JOSE CUERVO ESPECIAL	\$66/\$110
DON JULIO REPOSADO	\$72/\$126
1800 ANEJO	\$80/\$144
PATRON ANEJO	\$82/\$148

HOLA

Spirits

Tequila 30ml/bottle

DON JULIO REPOSADO	\$16/\$195
1800 ANEJO	\$18/\$225
PATRON ANEJO	\$19/\$240

Whiskey 30ml/bottle

MONKEY SHOULDER	\$15/\$145
BLACK LABEL	\$15/\$145
CHIVAS REGAL 12 YO	\$15/\$150
JACK DANIEL'S	\$15/\$145
MAKERS MARK	\$15/\$160
JIM BEAM	\$15/\$145

Single Malt 30ml/bottle

GLENFIDDICH 12 YO	\$15/\$225
MACALLAN 12 YO	\$18/\$325
BALVANIE 12 YO	\$16/\$255
THE DALMORE 12 YO	\$16/\$255

Gin 30ml/bottle

HENDRICKS	\$16/\$225
BOMBAY SAPPHIRE	\$15/\$195
TANQUERAY 10	\$16/\$225

Vodka 30ml/bottle

GREY GOOSE	\$16/\$225
SMIRNOFF	\$14/\$175

Rum 30ml/bottle

BACARDI WHITE	\$14/\$175
OLD MONK	\$14/\$175



WINES

White Wine glass/bottle

CASA SILVA \$14/\$65 **CHARDONNAY**

Bright with golden hues. On the nose notes of white peaches with hints of honey are seen, delicately smoked. Creamy and balanced acidity, in the mouth it is soft, with bananas notes. Long and pleasant finish

SAINT CLAIR \$15/\$70 **SAUVIGNON BLANC**

Aromas of gooseberries, grapefruit and underlying herbal and passion fruit notes. A pleasing mineral note; leads to a long lingering finish

OYSTER BAY SAUVIGNON \$80 **BLANC**

Delivers pear, citrus and lemon curd flavours that are generous and balanced, with touches of matcha and lime zest on a light, refreshing frame

TERRAZAS RESERVA \$90 **MALBEC**

Intense fruit notes of strawberry, blackberry, black cherry & plum chocolate, smooth toasted notes, coming from barrel ageing. Intense, well-balanced palate, the tannins are smooth & well-rounded. Long elegant finish.

Red Wine glass/bottle

JIP JIP SHIRAZ \$14/\$65

Lifted spice and ripe mulberry./blackberry aromas. Complemented with chocolate, cedar and cinnamon on the nose-intergrated oak tannis, flavors of clove, rich plum and mocha

SAINT CLAIR \$15/\$70 **PINOT NOIR**

Lively red cherry and blackcurrants with a fresh acid balance and a delicious round full palate finish, Ideal for spiced Indian food

OYSTER BAY MERLOT \$80

Cherry, plum and black licorice flavours show a note of eucalyptus. Smooth and appealing, turn to spice and tobacco details on the finish. Drink now through 2028. 10,000 cases imported

TERRAZAS RESERVA \$90 **CHARDONNAY**

Light yellow with green highlights. Intense & highly fruited with aromas of peach & fresh apricot. Deep & well-rounded with an excellent balance of acidity & natural sweetness

MOCKTAILS

JARRITOS \$8

(Lime/Pineapple/Mandarin/Guava/Strawberry/Mexican Cola/Grapefruit/Watermelon)

AGUA FRESCA \$10

(Cucumber and Lemon)

VIRGIN MARGARITAS \$10

(Lime, Strawberry, Mango, Guava)

VIRGIN MOJITOS \$10

(Lime, Strawberry, Mango, Guava)

MANGO AND MINT \$10

SHIRLEY TEMPLE \$10

ICE LEMON TEA \$9

FRUIT JUICE \$7

(Apple/Orange/Lime/Guava/Mango)

SODA \$6

(Coke/Coke Zero/Coke Light/Sprite/Ginger ale)

BOTTLED WATER \$6

(Aqua Panna/San Pelegrino)