



# CASA JAGUAR

## REAL MEXICAN FOOD

GLENORCHY, NEW ZEALAND

Mexico's Soul in the Heart of the Mountains



### — WHO WE ARE

We're Mexicans, originally from Acapulco, cooking the best and most authentic Mexican food. We begin as Tacos Jaguar — a tiny taco stall born from our love for the food we grew up eating. Today, we're proud to share those same flavours from beautiful Glenorchy, surrounded by the mountains at the top of Lake Wakatipu.

### — GOOD THINGS TAKES TIME

Real Mexican food isn't rushed. Our dishes are prepared with care, using slow cooking, fresh ingredients and traditional methods. Your meal begins when you order — because the best things are worth waiting a little longer for.

### — EVERYTHING MADE IN CASA

From handmade corn tortillas and slow-braised meats to fresh salsas and marinades, almost everything is made here from scratch. These are recipes filled with memories, passed down through generations and cooked with heart.

### — ENJOY & GRACIAS

Grab a drink, take in the mountains and make yourself at home while we cook for you. Order whatever makes you happy, and enjoy the moment. Gracias for being here,

Mi Casa es tu Casa. ❤️

### OUR SIGNATURE

## THE BEEF BIRRIA

The dish that made us — if it's your first time, this is where to start.



★ Best seller

## BEEF BIRRIA

Slow-braised New Zealand grass-fed beef in a rich Mexican adobo — over 15 ingredients, melt-in-the-mouth tender. Topped with cheese, onion, coriander and salsa verde, with consomé on the side for dipping.

★ Have it your way — Tacos · Nachos · Burrito · Torta · Ramen.

GF DF\*

FOLLOW & TAG THE JAGUAR



## @TACOSJAGUAR.NZ

Tag us @tacosjaguar.nz and #CasaJaguar in your plates, your mountain views and your fiestas — we love reposting our amigos and keeping you in the loop.

#CASAJAGUAR · #REALMEXICANFOOD · #GLENORCHY



### MULTILINGUAL PHOTO-MENU ONLINE

Scan here for our menu in your language, with a photo of every dish.



START HERE

## CASA JAGUAR FAVORITES

The plates we're famous for — made from scratch, using just fresh ingredients.



### TACOS

Two per order on handmade corn tortillas — Beef Birria, Chicken tinga, Pork carnitas or Veggie fajitas.

SEE ALL-DAY TACOS

\$25



### NACHOS

Crispy corn chips topped with melted cheese, refried beans, jalapeños, pico de gallo and pickled onions. Add guac to make them epic.

SEE SHARING

\$26



### BURRITOS

A generous flour tortilla packed with rice, beans, cheese, chipotle mayo, salsa and your choice of protein. Wrapped tight and slightly toasted

SEE BIG PLATES

\$30

HANDMADE TORTILLAS, EVERY TIME

## ALL-DAY TACOS

Two per order on warm handmade corn tortillas, with your choice of protein. Add guac or cheese — see the extras.

### BEEF BIRRIA ×2

★ Best seller

GF

DF\*

\$26

Our legendary slow-braised New Zealand beef with melted cheese, topped with onion, coriander and salsa verde. Consomé on the side for dipping.

### CHICKEN TINGA ×2

GF

DF\*

\$25

Shredded chicken slow-simmered in a smoky chipotle & tomato-onion sauce, finished with sour cream and pickled onion.

### PORK TACO ×2

GF

DF

\$25

Our rotating pork taco — expect one of three Mexican classics: **Cochinita Pibil**, **Carnitas** or **Al Pastor**. Each served on warm tortillas with onion, coriander and our special jalapeno salsa. Ask your server what's on today. Squeeze that lemon it will taste even better.

### VEGETARIAN FAJITAS ×2

V

GF

DF\*

\$25

Sizzling mix of capsicum, onion and mushroom with melted cheese, refried beans and topped with pico de gallo and salsa verde — colourful, fresh and satisfying.

#### SPICY LEVEL

Verde 🔥

Chipotle Mayo 🔥

Jalapeno 🔥🔥

Macha 🔥🔥

contains peanuts

Habanero 🔥🔥🔥

#### DIETARY CODES

GF Gluten free

V Vegetarian

V\* Vegetarian option (ask us)

VG Vegan

DF Dairy free

DF\* Dairy-free option (ask for DF cheese)

N Contains nuts

★ Best seller / Casa favourite



BETTER TOGETHER

## FOR SHARING

Choose your favorites. Bring friends. Share everything.

### GUACAMOLE & CHIPS

V VG GF

\$18

Made in casa, always fresh, seasoned with coriander, onion, lemon and salt. Served with corn chips. (Avocado subject to season.)

### CHIPS & SALSAS

V VG GF

\$15

Corn chips with our duo of house-made salsas — mild to fiery.

### LOADED NACHOS

★ Best seller V GF DF\*

\$26

Crispy corn chips topped with melted cheese, refried beans, jalapeños, pico de gallo and pickled onions

Veggie \$26 — add your protein \$30: 🐄 Beef Birria · 🐔 Chicken tinga · 🐷 Pork carnitas

+ Make them epic! Add guacamole for \$6

### SOPES ×3

V GF DF\*

\$21

Thick handmade corn base with refried beans, cheese, onion, crema, salsa jalapeno.

+ Add your protein for \$9: Beef Birria · Chicken tinga · Pork carnitas

### MOLLETES ×3

V DF\* N

\$18

Toasted ciabatta bread piled with refried beans and melted cheese, topped with fresh pico de gallo. Served with salsa macha on the side.

SERVED ALL DAY

## ALL-DAY MEXICAN BRUNCH

All-day Mexican brunch, packed with eggs, beans, house-made chorizo and plenty of flavour.

### HUEVOS RANCHEROS

V\* GF DF\* N

\$28

Two fried eggs over corn tortillas, refried beans, cheese, chorizo con papa, topped with pickled onions and pico de gallo, served with salsa macha on the side.

### BIG BREAKFAST JAGUAR

V\* DF\*

\$32

The full feast — eggs, house-made chorizo con papas, refried beans, home-made ciabatta toast, pico de gallo, guacamole, pickled onions. Come hungry.



SOPES

made in casa



HUEVOS RANCHEROS

made in casa

# BIG PLATES

Come hungry—these dishes are generous, hearty and full of Casa Jaguar flavours. Pick your protein where indicated.

## SIZZLING PLATES - MAKE YOUR OWN TACOS

GF DF\*

\$50

Generous and sizzling hot to your table, served with our 3 fresh made toppings, guacamole, pickled onions, jalapeno salsa and 4 handmade corn tortillas. Plenty of flavor, just make your tacos your own way.

Choose your protein: 🍖 Carne Asada with cheese — NZ Beef steak · 🍗 Chicken Fajitas w/cheese · 🐷 Slow-cooked Pork (ask us) · 🌱 Veggie Fajitas w/cheese \$45 (capsicum, onion & mushroom)

+ Make them unforgettable — add refried beans or extra tortillas to your plate for \$5

## BIG BURRITO

★ Best seller

DF\*

\$30

A big flour tortilla packed with Mexican red rice, refried beans, cheese, chipotle mayo, salsa and your preferred protein, garnished with onion, coriander and pickled onions. Wrapped tight and slightly toasted.

Choose your filling: 🍖 Beef Birria · 🍗 Chicken tinga · 🐷 Pork · 🌱 Veggie Fajita

🥗 Or skip the tortilla — make it a bowl over fresh salad. (available during summer)

## BIG QUESADILLA

DF\*

\$25

A big flour tortilla folded over melted cheese and your protein, griddled golden. Served with salsa.

Choose your filling: 🍗 Chicken tinga · 🍖 Beef Birria · 🌱 Veggie Fajitas

## TORTAS

DF\*

\$25

A Mexican sandwich on a home-made brioche bun with your preferred protein, coriander and pickled onion. Like a burger, but better.

Choose from: 🍖 Beef Birria with cheese & chipotle mayo · 🐷 Pork carnitas with salsa jalapeño & refried beans

## BIRRIA RAMEN



★ Casa favourite

DF\*

\$30

Our birria meets ramen — thick organic noodles in a deep, rich consomé with slow cooked beef, soft-boiled egg, sprouts, coriander, onion, pickled onions, salsa and a crispy quesadilla on top.



CARNE ASADA

*made in casa*



BIRRIA TORTA

*made in casa*

### ALLERGIES

Got an allergy or dietary concern? Please let our staff know before ordering — we'll happily look after you.



FOR THE LITTLE JAGUARS

## KIDS MENU

### KIDS QUESADILLA

V DF\*

Big flour tortilla folded over melted cheese, toasted golden. Simple and always a winner.

\$15

### KIDS BURRITO

V DF\*

A little flour tortilla with Mexican rice, beans and cheese. Mild and friendly.

\$15

### KIDS NACHOS

V DF\*

Corn chips, melted cheese, our refried beans and a smile on the side.

\$15

MAKE IT YOURS

## ADD-ONS & EXTRAS

Make it extra special with our delicious add-ons.

|                                     |     |                                                    |     |               |     |
|-------------------------------------|-----|----------------------------------------------------|-----|---------------|-----|
| Guacamole                           | \$6 | Refried beans                                      | \$5 | Cheese        | \$5 |
| Extra protein (beef, chicken, pork) | \$9 | Handmade corn tortillas x3                         | \$5 | Rice          | \$5 |
| Toast                               | \$4 | Chorizo con papas                                  | \$8 | Pico de gallo | \$5 |
| Sour cream                          | \$4 | Homemade Salsas (verde, jalapeno, macha, habanero) | \$5 | Corn chips    | \$5 |

### HABLA MEXICANO — THE LITTLE VOCABULARY

New to Mexican? Here's what's on your plate.

**Birria** — Slow-braised beef in a rich chili-adobo broth.

**Tinga** — Shredded chicken in smoky chipotle-tomato sauce.

**Carne Asada** — Char-grilled marinated steak.

**Sope** — Thick handmade corn base with beans, salsa & toppings.

**Pico de gallo** — Fresh chopped tomato, onion, coriander & lime.

**Chorizo con papas** — Spiced sausage cooked with potato.

**Al Pastor** — Char-grilled marinated pork cooked, with a touch of pineapple.

**Barbacoa** — Slow-cooked, tender pit-style beef.

**Consomé** — The spiced braising broth, served for dipping.

**Carnitas** — Slow-cooked pork with crispy golden edges.

**Molletes** — Open toasted bread with refried beans & melted cheese.

**Gordita** — Griddled corn pocket stuffed with cheese & filling.

**Torta** — A Mexican sandwich on a home-made brioche bun.

**Cochinita Pibil** — Mayan style slow-roasted pork marinated in achiote & citrus.

**Mole** — Rich sauce of chilies, spices & a hint of chocolate.

**Fajitas** — Sizzling grilled strips of veg or protein with onion & capsicum.

BEYOND THE TABLE

## MORE CASA JAGUAR

Take Casa Jaguar beyond the table — from private fiestas and hands-on cooking classes to our favourite ways to explore Glenorchy.



BRING THE FIESTA TO YOU

### CATERING & PRIVATE FIESTAS

Birthdays, weddings, work gatherings or celebrations in the mountains — we bring the tacos, birria and full Casa Jaguar flavour to you.



COOK, EAT, CONNECT

### PRIVATE COOKING CLASSES

Make tortillas, prepare fresh salsas and discover the secrets behind Mexican favourites in a relaxed, hands-on class — with plenty to eat at the end.

BEFORE OR AFTER YOUR TACOS

## A FEW OF OUR GLENORCHY FAVOURITES

Surrounded by mountains, rivers and ancient beech forest, Glenorchy is made for exploring. Here are a few local favourites to enjoy while you're here.



### WALK THE LAGOON

An easy wetland walk with boardwalks, reflections and mountain views. 1.5hrs loop track, 5 min away from Casa Jaguar



### VISIT THE RED SHED

Take in the lakefront and capture one of Glenorchy's most recognisable views. 3 min away from Casa Jaguar



### EXPLORE THE ROUTEBURN

Enjoy a short beech-forest nature walk or begin a bigger alpine adventure. 30 min drive from Casa Jaguar



### ADVENTURE ON THE DART

Discover braided rivers and wilderness by jet boat, kayak guided experience or even horse trekking.



### DRIVE TOWARD PARADISE

Follow the scenic road to Paradise, through breathtaking views and famous Hollywood films landscapes. Only 25 min drive from Casa Jaguar



SCAN HERE FOR OUR FULL LOCAL GUIDE IN YOUR LANGUAGE



LOVED YOUR VISIT?

### LEAVE US A LITTLE LOVE

Share your experience on **Google Maps** or **Tripadvisor** — it helps other travellers find us. Or simply tag **@tacosjaguar.nz** and **#CasaJaguar** in your photos; we love to be part of it.



TAKE MEXICO HOME

### VISIT LA TIENDITA SHOP

Don't leave empty-handed — our little shop is stocked with edible treats and Mexican souvenirs: salsas, sodas, Mexican candies and handmade Mexican crafts. A piece of Mexico in Glenorchy, to take home with you.

EAT WELL. EXPLORE MORE.  
NOS VEMOS PRONTO.



SCAN FOR  
MORE INFO

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