



El Camino Cantina puts the BYO into burritos

Wednesday, 19 February 2020: Tex-Mex sweetheart El Camino Cantina is bringing out the burrito big guns; they're called Build Your Own Burrito Bowls.

Adding to its burrito repertoire, which consists of three big-hitting flavour combinations served in traditional flour tortilla wraps and a healthier burrito 'bowl' that comprises an abundance of ingredients served in a bowl minus the tortilla, the BYO option (\$15) enables customers to tailor-make a burrito bowl to suit their personal cravings. There are three steps to BYO burrito bliss:

- First: pick a protein. There are eight to choose from – grilled adobo chicken, lime and pepper steak, confit portobello, chilli con carne, vegetarian chilli, slow-cooked beef brisket, al pastor pork, and grilled prawns. Guests can double up their protein fix for an additional \$5.
- Second: load up that little burrito baby with up to 13 ingredients, spanning pico de gallo, pickled jalapenos, pineapple salsa, shaved cabbage, tortilla chips, black beans and red rice.
- Third: finish it with a choice of three dressings – coriander and lime, blue cheese and mayo, or chipotle ranch, as well as the almost obligatory sour cream and Cheddar cheese.

El Camino Cantina Culinary Director Gabor Denes said a BYO option was the obvious next step for the original burrito bowl, which bursts with avocado, pico de gallo, red cabbage, cucumber, Spanish onion, black beans, corn, tortilla crisps, cheese, and lime and coriander dressing and can be boosted with protein options, as is a huge hit with guests.

"A build your own option is the perfect way for burrito lovers like me to create a meal that suits their personal taste, for example if I'm really hungry and looking to fuel up, I like to create layers of big flavours with ingredients such as six-hour, slow-cooked beef brisket doused in smoky BBQ sauce, pickled jalapenos, black beans, red rice and corn," Gabor says.

"On the other hand, if I'm looking for a lighter option, I'll go for something like the smoky-chipotle flavour of grilled adobo chicken alongside the traditional Mexican salsa pico de gallo, capsicum, cucumber and coriander."

Build Your Own burrito bowls are available at all El Camino Cantina locations: The Rocks, Manly, Miranda and Entertainment Quarter and Bryon Bay in NSW; Bowen Hills, Chermside and the Sunshine Coast in Queensland; and Fitzroy in Melbourne, Victoria.

Reservations: [El Camino Cantina](#).

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