

★
MEXICANO'S


SLUSHY

Frozen Margarita	15
A frozen take on the classic margarita with a salted rim	
Paradiso	15
Rum, Passionfruit, Mango, Lemon, Cream	
Slushy Mocktail	10

MARGARITAS

Mexicano's Shaken Margarita	18
Tequila, Orange liqueur, Mexicano's Sour Mix, chilli salt rim	
Spicy Mexicano's Margarita	18
Mexicano's Shaken Margarita with chilli infused Tequila	
MEXICANO'S FRUIT MARGARITAS	18
Spicy Pineapple chilli tequila & chilli salt rim	
Pomegranate with chilli salt rim	
Mango with sugar rim	
Blood Orange with sugar rim	
Strawberry with sugar rim	

COCTELES

Classic Mojito	20
Rum, fresh lime, mint, sugar, soda	
Mexicano's Tropical Mojito	21
Rum, fresh lime, mango & passionfruit pulp, mint, topped with soda water	
Pina Caliente	20
A tangy and spicy mix of Tequila, Lime, Passionfruit, Pineapple and fresh Chilli	
Espresso Martini	20
Vodka, Kahlua, Cold Brew, Sugar	

*** Ask our menu from our cocktail bar Little Mexi for more options ***

SANGRIA

Glass: 13

1L Jug: 34

Tinto

Red Wine, orange liqueur, pomegranate, cinnamon, orange juice

Rosé

Rose Wine, strawberry, hibiscus, fresh orange, fresh lime, pineapple juice

Elderflower & Hibiscus Rosé

Rose Wine, elderflower, hibiscus, strawberry, fresh lime, fresh mint, soda water

WINE

Champagne

Laurent-Perrier La Cuvée NV - France

GLASS 325mL 750mL

24 65 130

Bubbles

Le Contesse Prosecco - Italy

GLASS BTL

14 70

Cloudy Bay Pelorus - New Zealand

90

White

Spy Valley Sauvignon Blanc - Marlborough

GLASS BTL

12 60

Dog Point Sauvignon Blanc - Marlborough

16 80

Cloudy Bay Sauvignon Blanc - Marlborough

100

Fickle Mistress Chardonnay - Marlborough

12 60

Craggy Range Chardonnay - Hawke's Bay

19 90

Spy Valley Pinot Gris - Marlborough

12 60

Rose

Squealing Pig Rosé - Marlborough

GLASS BTL

12 60

Red

Mojo McLaren Vale Shiraz - Australia

GLASS BTL

12 60

Two Hands Fields of Joy Clare Valley Shiraz - Australia

19 90

14 70

SwiftSure Pinot Noir by Man O'War - Central Otago

19 90

Pepperjack Barossa Cabernet Sauvignon - Australia

15 70

CERVEZA

Peroni 5.1% on tap	13
Founders IPA 5.8% on tap	13
Corona 4.5%	11
Sol 5%	11
Asahi 5%	11
BrB Bouncing Czech Pilsner 5.2%	11
Hazy Pale Ale Garage Project Chipper 5%	13
Rotating Beer Special	POA
Apple Cider 4.5%	11
Hoppy Session Garage Project Fugazi 2.2%	10
Hazy IPA Garage Project Tiny 0.5%	10
Peroni Libera 0%	10
Corona Cero 0%	10
Chelada add \$1 Cerveza of your choice with Mexicano's house hot sauce chilli & lime. Served over ice with salt Rim	10
Michelada add \$2 Cerveza of your choice with Tomato Juice, Mexicano's house hot sauce chilli & lime. Served over ice with Chilli salt Rim	10

NON ALCOHOLIC

Non-alcoholic Beer	10
Corona Cero 0%, Peroni Libera 0%	
Non-alcoholic Wine	55
Edenvale Shiraz 750mL	
Slushy Mocktail	10
Jarritos Mexican Soda	10
Ginger Beer	6
Sodas Coke, Coke Zero, Sprite, Tonic, Ginger Ale, Soda Water	5
Juices Apple, Orange, Pineapple, Cranberry, Grapefruit, Tomato, Lime, Lemon	6

TOP SHELF

TEQUILA BLANCO

Herradura Plata	14
1800 Coconut Tequila	15
Fortaleza Blanco	16
Don Julio Blanco	18
Patron Silver	20

TEQUILA REPOSADO

El Jimador Reposado	12
Herradura Reposado	16
Fortaleza Reposado	20
Patron Reposado	20
Don Julio Reposado	21

TEQUILA ANEJO

Herradura Anejo	17
Don Julio Anejo	22
Patron Anejo	23
Fortaleza Anejo	23

TEQUILA EXTRA ANEJO

Herradura Ultra Anejo	20
Arette El Gran Viejo	24

TEQUILA DEGUSTATION PLATERS

Herradura: Plata, Reposado, Anejo & Ultra Anejo	30
Reposado: Herradura, Fortaleza, Don Julio, Patron	40
Anejo: Herradura, Don Julio, Patron, Fortaleza	45

Ask at the bar for more Tequila option

MEZCAL

Del Maguey Vida	14
Gracias a Dios Espadin Joven	15
Gracias a Dios Mango	16

GIN

Rogue Society - New Zealand	12
Scapegrace Classic - New Zealand	13
Little Biddy Classic - New Zealand	15
Hendricks - Scotland	15
Roku - Japan	15

VODKA

Finlandia - Finland	12
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RUM

Sailor Jerry Spiced Rum - Carabbean	13
Kraken - Carabbean	14
Diplomatico Reserva Exclusiva - Venezuela	15

WHISKEY

Wild Turkey - USA	12
Jamesons - Ireland	12
Canadian Club - Canada	12
Markers Mark - USA	13
Glenmorangie 12yo - Scotland	14

ENTRADAS

Corn Chips with guacamole (V) (GF)	15
Corn Chips with guacamole & tomato salsa roja (V) (GF)	17
Crispy Fried Potato Skins , cheese sauce (V) (VE) (GF)	15
Fried Chicken , Agave Sauce or Chipotle Mayo	19
Pomme Frites , aioli, parmesan, salt (V) (GF)	15
Jalapeno cheese balls , aioli (V)	15

TACOS

12 each (6INCH SOFT SHELL TORTILLA. GF available add \$1)

Adobo Grilled Chicken

Adobo marinated chicken, guacamole, mango salsa, aioli, coriander

Grilled Market Fish

Grilled fresh fish, mojito salsa, coriander, lime, aioli

Battered Market Fish

Beer battered fish, mojito salsa, coriander, lime, aioli

Fire Grilled Prawn

Marinated prawns, tomatillo & avocado salsa, chipotle mayo, coriander

Pulled Pork

12hr slow braised NZ Pork shoulder, fire grilled pineapple salsa, spring onion crema, aioli, coriander

Marinated Steak

Chargrilled marinated steak, cherry tomatoes, roasted peppers, olive salsa, tajin, aioli, coriander

Barbacoa Beef Cheek

Braised beef cheek, pickled red cabbage, lime crema, coriander

Slow Cooked Adobo Lamb Shoulder

Slow cooked adobo lamb shoulder, drunken salsa, nopales, pickled red onion, coriander, chipotle mayo

Soft-shell Crab

Crispy soft-shell crab, basil guacamole, sesame salsa roja, coriander

Fire-grilled Mushroom (V) (VE)

Portobello & garlic mushrooms, chilli black beans, parmesan, chipotle mayo, fried shallots, confit garlic, coriander

Special Taco Ask us what's on special today



GLUTEN FREE



GLUTEN FREE
ON REQUEST



VEGETARIAN



VEGAN
ON REQUEST

ESPECIALIDADES DE HEAD HONCHO

Ceviche of Market Fish 	22
Fresh market fish, lime, coconut milk, tomato, chilli, pepitas, coriander	
Adobo Marinated Chicken Skewers 	23 (3pcs) 28 (4pcs)
Peanut mole sauce	
Fire Grilled Chicken Salad 	27
Adobo marinated chicken, salsa macha, spiced seeds and nuts, greens, pickled red onion, guacamole (Vegetarian option : halloumi)	
Mexicano's Nachos  	28
Guacamole, salsa roja, black beans, mozzarella, gouda, sour cream, jalapeños Beef, vegetarian or vegan	

QUESADILLAS

Served with guacamole and sour cream

Adobo Chicken , roasted tomato & chipotle salsa, mozzarella 	24
Barbacoa Beef , oregano mushrooms, spring onions, mozzarella, cheese sauce 	25
Vegetarian , silverbeet, caramelised onion, nopales, jalapeño, mozzarella   	23

VERDURAS

Fire Grilled Mushrooms , confit garlic, fried onions, parmesan	14
Mexican grilled Corn	14
Mexicano's Chilli Black Beans	14
Butter Lettuce Salad , orange, avocado, almonds, salsa verde dressing	14

POSTRES / DESSERT

Churros , cinnamon sugar & chocolate fudge	13
Chocolate Brownie served with salted caramel ice cream 	16
Popcorn Sundae , double Belgian chocolate & salted caramel, ice cream, chocolate fudge, caramel popcorn 	14
Sorbet Delight 	14

SIDES

Aioli, Jalapeno, Chipotle mayo, Agace sauce, Sour cream	4
Cheese sauce, Guacamole	7
Corn Chips	6.5
Tortillas 	3x2.9, 5x4.75, 7x6.5

While we try our best to accommodate all dietary requirements, we cannot 100% guarantee zero exposure to allergens due to the nature of the working environment.



A MEXICAN EXPERIENCE

\$55 per person

Menu to share, minimum of 3 people

Corn Chips

with guacamole & tomato salsa roja

Mexicano's Fried Chicken

Agave Sauce or Chipotle Mayo

**Crispy Fried Potato
Skins**

cheese sauce

**Adobo Marinated Chicken
Skewers**

Peanut mole sauce

Ceviche of Market Fish

Fresh market fish, lime, coconut milk, tomato, chilli,
pepitas, coriander

Adobo Chicken Quesadilla

roasted tomato & chipotle salsa, mozzarella

Mexicano's Soft Shell Tacos

one tacos per person

Churros

MEXICANO'S

LUNCH

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Mexicano's Fried Chicken , Agave Sauce or Chipotle Mayo	19
Fire Grilled Chicken Salad (GF)	27
Adobo marinated chicken, salsa macha, spiced seeds and nuts, greens, pickled red onion, guacamole (Vegetarian option : halloumi)	
Adobo Chicken Quesadilla roasted tomato & chipotle salsa, mozzarella	24
Barbacoa Beef Quesadilla oregano mushrooms, spring onions, mozzarella, cheese sauce	25
Vegetarian Quesadilla , silverbeet, caramelised onion, nopales, jalapeño, mozzarella	23

TACOS

12 each (6INCH SOFT SHELL TORTILLA. GF available add \$1)

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Braised beef cheek, pickled red cabbage, lime crema, coriander

Fire-grilled Mushroom (V) (VE)

Portobello & garlic mushrooms, chilli black beans, parmesan, chipotle mayo, fried shallots, confit garlic, coriander

