

**LITTLE
MEXI**



HOUSE COCKTAILS

Pirate Tea	20
House infused pineapple and cinnamon Rum, shaken with pineapple juice and lemon juice	
Tropical Mojito	21
Rum, fresh lime, mango & passionfruit pulp, mint, topped with soda water	
Vietnamese Mojito	22
House infused chilli Rum and Lychee liqueur, mint and fresh lime, topped with Fever Tree Ginger Beer	
Lychee Romance	20
House infused rosemary Rum and Lychee liqueur, shaken with coconut, cranberry juice and pineapple juice	
Raspberry Lamington	20
Rum shaken with raspberry, lemon juice served with coconut foam	
Perfect Pear	20
House infused pear Vodka and Vanilla Galliano, shaken with lemon juice and house vanilla syrup	
Lemon Pie Martini	20
Vodka and Limoncello, shaken with lemon juice and house vanilla syrup, served with Limoncello foam	
Little Frankie	20
Gin and Cherry liqueur, shaken with lemon juice and lavender syrup	
Blood and Sun	23
House infused blood orange tea Mezcal and Orange liqueur, shaken with egg whites, lemon and orange juice	
Death By Chocolate	23
Baileys, Creme de cacao, Vodka and Raspberry liqueur, chocolate sauce and finished with a torched marshmallow	
Misty Mountain	25
Ardbeg 10y and Glenmorangie stirred with bitters, smoked and served over ice	

*** We can also make your favorite classic cocktails ***

LITTLE MEXI MARGARITAS

Classic	20
Reposado Tequila and Cointreau, shaken with fresh lime juice and agave. With salt rim	
Devil's	21
A classic Margarita with a devilish touch of Shiraz. With salt rim	
Peach & Jalapeno	21
House infused jalapeño and thyme Reposado Tequila, Peach liqueur and Cointreau, shaken with fresh lime juice. With chilli salt rim	
Watermelon	21
Reposado Tequila and Watermelon liqueur, shaken with fresh lime juice and agave. With salt rim	
Passionfruit	21
Reposado Tequila and Cointreau, shaken with fresh lime juice and Passionfruit pulp. With salt rim	
Coconut	22
Reposado Tequila and Coconut liqueur, shaken with fresh lime juice, coconut. With salt rim	
Blood Orange Mezcalita	23
House infused blood orange tea Mezcal and orange liqueur shaken with fresh lime juice and agave. With salt rim	

TEQUILA DEGUSTATION PLATERS

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

WINE

Champagne

	GLASS	325mL	750mL
Veuve Cliquot Yellow Brut NV - France			150
Veuve Cliquot Rose NV - France			165
Laurent-Perrier La Cuvée NV - France	24	65	130

Bubbles

	GLASS	BTL
Le Contesse Prosecco - Italy	14	70
Cloudy Bay Pelorus - New Zealand		90

White

	GLASS	BTL
Spy Valley Sauvignon Blanc - Marlborough	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

	GLASS	BTL
Squealing Pig Rosé - Marlborough	12	60
Man O'War Rosé - Waiheke Island	18	90

Red

	GLASS	BTL
Mojo McLaren Vale Shiraz - Australia	12	60
Two Hands Fields of Joy Clare Valley Shiraz - Australia	19	90
SwiftSure Pinot Noir by Man O'War - Central Otago	19	90
Greystone Pinot Noir - Waipara		110
Amisfield Pinot Noir - Central Otago		120

BEER & CIDER

Peroni on tap - Italy	13
Corona 4.5% - Mexico	11
Sol 5% - Mexico	11
Asahi 5% - Japan	11
Hazy Pale Ale Garage Project Chipper 5% - New Zealand	13
Rotating Beer Special	POA
Apple Cider 4.5%	11
Hoppy Session Garage Project Fugazi 2.2% - New Zealand	10
Hazy IPA Garage Project Tiny 0.5% - New Zealand	10
Peroni Libera 0% - Italy	10
Corona Cero 0% - Mexico	10

NON ALCOHOLIC

Mango Coco Mocktail	10
Mango, Pineapple juice, lime juice, coconut	
Raspberry Fizz Mocktail	10
Raspberry, lemon juice, fresh rosemary and soda water	
Seedlip Gin 0%	18
Non alcoholic G&T, Craft Mocktail	
Non-alcoholic Beer	10
Corona Cero 0%, Peroni Libera 0%	
Non-alcoholic Wine	55
Edenvale Shiraz	
Fever-Tree premium ginger beer	8
Sodas Coke, Coke Zero, Sprite, Tonic, Ginger Ale, Soda Water	5
Juices Apple, Orange, Pineapple, Cranberry, Grapefruit, Tomato, Lime, Lemon	6

TOP SHELF

TEQUILA

El Jimador Reposado	12
1800 Coconut Tequila	15
Herradura Plata	14
Herradura Reposado	16
Herradura Anejo	17
Herradura Ultra Anejo	20
Don Julio Blanco	18
Don Julio Reposado	21
Don Julio Anejo	22
Patron Silver	20
Patron Reposado	20
Patron Anejo	23
Fortaleza Blanco	16
Fortaleza Reposado	20
Fortaleza Anejo	23

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<i>Reposado</i> : Herradura, Fortaleza, Don Julio, Patron	40
<i>Anejo</i> : Herradura, Don Julio, Patron, Fortaleza	45

MEZCAL

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

GIN

Scapegrace - New Zealand	13
Scapegrace Black - New Zealand	14
Scapegrace Gold - New Zealand	17
The Botanist - Scotland	14
Malfy Con Arancia - Italy	15
Strange Nature - New Zealand	15
Little Biddy Classic - New Zealand	15
Little Biddy Pink - New Zealand	16
Little Biddy Black Label - New Zealand	25
Hendricks - Scotland	15
Roku - Japan	15

VODKA

Belvedere - Poland	14
Grey Goose - France	16

WHISKEY

Glenmorangie 12y - Scotland	14
Glenmorangie 18y - Scotland	27
Glenmorangie Signet - Scotland	50
Ardbeg 10y - Scotland	15
Highland Park 12y - Scotland	15
Highland Park 18y - Scotland	35
Glenfiddich 12y - Scotland	14
Glenfiddich 18y - Scotland	31
Laphroaigh 10y - Scotland	17
Lagavulin 10y - Scotland	26
Jura 18y - Scotland	26
Glenfarclas 25y - Scotland	45
Canadian Club - Canada	12
Jack Daniel's N7 - USA	12
Makers Mark - USA	13
Woodford Reserve - USA	13
Woodford Reserve RYE - USA	13
Canadian Club 20y - Canada	15
Elijah Craig 12y Small Batch - USA	15
Jack Daniel's Single Barrel - USA	17
Nikka from the barrel - Japan	24

RUM

Sailor Jerry spiced - Jamaican	13
Kraken spiced - Carabbean	14
Plantation Dark - Barbados	13
Diplomatico Reserva Exclusiva Dark - Venezuela	15
Appleton Estate 12y Dark - Jamaica	14
Appleton Estate 21y Dark - Jamaica	16
Diplomatico Planas White - Venezuela	13

COGNAC

Hennessy V.S - France	14
Hennessy V.S.O.P - France	17
Hennessy X.O - France	32

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

Pomme Frites

aioli, parmesan,
salt

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