

# MARGARITAS

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<b>Frozen Margarita (Slushy)</b>	\$11
El Jimador Reposado, Grand Marnier & lime Salted or unsalted rim	
<b>Shaken Traditional Margarita</b>	\$12
El Jimador Reposado, Grand Marnier & lime Salted rim optional. Served over ice or up	
<b>Mexicano's fruit Margaritas</b>	\$12.5
Our traditional shaken margarita, shaken with your choice of Blood orange & smoked salt rim Pomegranate & chilli Salt rim Spiced pineapple & mojito sweet salt rim Mango & mixed citrus sugar rim	
<b>Loto Azul</b>	\$14
El Jimador Reposado, Grand Marnier, basil, lemon & blueberry syrup, with basil salted rim	
<b>Cereza Amarga</b>	\$14
El Jimador Anejo, Grand Marnier, Morello Cherry, bitters, lime & Cilantro	
<b>Loco Explosivo</b>	\$14
Green chilli El Jimador Reposado, Grand Marnier, cucumber, Agave syrup, white Rhubarb, egg white & lime. Mojito salt.	
<b>Té de Fumar</b>	\$14
Mezcal Divino, Grand Marnier, Lapsang Souchong tea & orange syrup, lemon & a smokey salt rim	

# COCTELES

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<b>Paradiso (Slushy)</b>	\$11
Vanilla infused 10 Cane Rum, passionfruit, mango, lemon & cream	
<b>Pina Caliente</b>	\$14.
El Jimador Blanco, lime, passionfruit, pineapple, chilli & basil	
<b>Aràndano Paloma</b>	\$13
Blueberry infused Reposado Tequila, fresh watermelon, lime, & grapefruit soda with a basil salt rim	
<b>Mule Noir</b>	\$14
42 Below Feijoa, Pinot Noir, lime, mint, cranberry juice & ginger beer	
<b>Blackberry Mexi Julep</b>	\$14
El Jimador Reposado, Cinnamon sugar, mint, blackberry Served in a julep mug with crushed ice	
<b>La Pinela</b>	\$14
El Jimador reposado, vanilla, pineapple, lime, pressed chilli Served with cinnamon sugar rim	
<b>Jamaica Sour</b>	\$14
Rum, hibiscus, lemon, egg white, orange bitters, over ice	
<b>Bloody Maria</b>	\$15
Our tequila based bloody Mary, served with spices & plenty of garnish. Hot & spicy unless requested mild.	

# SANGRIA

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## Sangria Sparkling

Dibon Cava, grapefruit, mint, lime & palm sugar

## Sangria Blanco

Concha Y Toro Chardonnay, Hibiscus & Rose Tea, citrus, honey syrup & cranberry

## Sangria Rose

Rose wine, strawberry, hibiscus, citrus, pineapple, basil

## Sangria Tinto

Concha Y Toro Merlot, pomegranate, orange juice & spices

Glass - \$9     Jug - \$26

# TAP

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	(400ml)	(1.3lt)
Titty Twister Draft	\$8	\$19
Estrella Damm	\$10	\$25

# CERVEZA

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Corona	\$9
Mexicali Pilsner	\$9
Bohemia Premium	\$9.5
Mexicali Dark	\$9.5
Beer of the Dead Blonde Ale	\$10
Beer of the Dead Pale Ale	\$10
Beer of the Dead IPA	\$10
Sidra del Verno Apple Cider 500ml	\$13
Sidra del Varano apple, peach and apricot cider 500ml	\$13
Stoke 2 Stoke (2%)	\$8

## Michelada add \$1

Cerveza (Mexican beer) of your choice with Mexicano's house hot sauce & lime served over ice with salted rim

## Chelada add \$2

Cerveza (Mexican beer) of your choice with tomato juice, Mexicano's house hot sauce, spices and fresh lime, served over ice with salted rim.

## ALCOHOL FREE

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<b>Jarrito's Mexican Sodas</b>	\$6
Pineapple, Mandarin, Lime, Guava, Grapefruit, Cola	
<b>Juice</b>	\$5
Pineapple, Orange, Cranberry, Grapefruit, Apple, Tomato	
<b>De la maquina de café (means "from the coffee machine")</b>	\$4
Short black, Long Black, Cappuccino, Flat White, Macchiato, Hot Chocolate, Latte	

## TEQUILA BLANCO

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*Perhaps the grandfather of all tequilas. Tequila Blanco (Silver) derives its name from its crystal clear colour. Tequila Blanco is bottled directly from the distillation process and does not undergo any ageing. Heavy in overtones of smoke from the cooking of the Agave Plant, Tequila Blanco is a distinctively strong spirit.*

El Jimador	\$8
Herradura	\$10
T1 'Ultra Fina'	\$11
KAH	\$12
Alquimia	\$12
Siete Leguas	\$13
Chinaco	\$14
Don Julio	\$14
Pura Sangre Gran Reserva	\$14.5
Don Fulano "Suave"	\$15
El Conde Azul	\$15
Gran Patron	\$25
Casa Dragones Ultra-Premium	\$35

## TEQUILA REPOSADO

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*Unmistakably flavourful, Reposado (Rested Tequila) is tequila that enjoys a process of “resting” or ageing in oak barrels. The resting period for Tequila Reposado is usually from two to twelve months. Reposado Tequila is intense in spirit with subtle hints of exotic fruits with Agave and slight wood aromas.*

Herradura	\$11
Alquimia	\$13
Siete Leguas	\$13.5
KAH	\$14
Corralejo Triple Distilled	\$14
Cava De Oro	\$14
Chinaco	\$14.5
Don Julio	\$14.5
Pura Sangre Gran Reserva	\$15
El Conde Azul	\$16
Don Fulano “Artesenal”	\$16

## TEQUILA ANEJO

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*Anejo, which means “aged”, is taken after the distillation process and aged in small quantities in oak barrels for at least one year. When the ageing process is complete, the result is a smooth, well balanced, complex spirit recommended for sipping only.*

Aromas.	
Herradura	\$12
Siete Leguas	\$14
Alquimia	\$14
KAH	\$15
Don Julio	\$15
Chinaco	\$15
Los Azulejos	\$15.5
Pura Sangre Gran Reserva	\$16
El Conde Azul	\$17
Don Julio 70th Anniversary Anejo Claro	\$18

## TEQUILA EXTRA ANEJO

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*Ultra Aged or Extra Aged Anejo has been aged for a period of at least 3 Years without specifying the ageing time on the label and in direct contact with the Wood of Oak ( Holm or Holm Oak ) or Encino containers with a maximum of 600 litres.*

El Tesoro Paradiso	\$16
1942	\$17
Don Fernando	\$20
Herradura Seleccion Suprema	\$40
Tres, Cuatro, Cinco	\$45
Chinaco 30th Anniversary	\$60
Gran Burdeos	\$60

## SOTOL, MEZCAL AND AGAVE SPIRIT

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*These are examples of other types of spirits made in Mexico. Sotol is a distilled spirit made from the Desert Spoon or, in Spanish - tool. Mezcal, or mescal, is a distilled alcoholic beverage made from the maguey plant a type of agave plant native to Mexico. Agave spirits are made from agave but can't be defined as a tequila or mescal, usually for legal reasons.*

Don Cuco Sotol Suave	\$12
Del Maguey Chichicapo Mezcal	\$12
Del Maguey San Luis del Rio Mezcal	\$12
Del Maguey Santa Domingo Albarrados Mezcal	\$12
Del Maguey Minero Mezcal	\$12
Del Maguey Tobala Mezcal	\$12
Scorpion Anejo	\$14
Porfidio Agave Spirit "The Plata"	\$14
Porfidio Agave Spirit "The Dulce"	\$15
Porfidio Agave Spirit "The Anejo"	\$16
Del Maguey Pechuga Mezcal	\$25

**Exclusiva Rums**

Ron Mocambo 20yo ( <i>Mexico</i> )	\$14
Ron Zacapa Centenario 23yo ( <i>Guatemala</i> )	\$16
El Dorado 21yo ( <i>Guyana</i> )	\$16
Appletons 21yo ( <i>Jamacia</i> )	\$23
Santiago de Cuba 20yo ( <i>Cuba</i> )	\$20

**Rum**

Havana 3yo	\$9
Kraken Black Spiced	\$9
Sailor Jerry's Spiced	\$9
Deadhead Rum	\$10
Ron Mocambo 10yo	\$10
Havana 7yo	\$11
El Dorado 12yo	\$12

**American Whiskey**

Knob Creek 9yo	\$11
Buffalo Trace	\$10
Buffalo Trace White Dog	\$10
Markers Mark	\$10
Bookers	\$12
Jack Daniels No7	\$9.5
Sazerac Rye	\$12
Crown Royal	\$9.5

**Blended Whiskey**

J & B Rare	\$9
Jamesons	\$8.5
Chivas 12yo	\$10

**Single Malt Whiskey**

Glenmorangie 10yo	\$10
Talisker 10yo	\$12
Ardberg 10yo	\$12
Glenfiddich 18yo	\$15

# WINE

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Pelorus NV	\$12.5	\$56
Moet & Chandon NV	\$17	\$110
Rockface Waipara Sauvignon Blanc	\$8.5	\$34
Greywacke Marlborough Sauvignon Blanc		\$50
Cloudy Bay Marlborough Sauvignon Blanc	\$13.5	\$57
Concha Y Toro Reservado Chardonnay	\$7.5	\$29
Sebastiani California Chardonnay	\$10.5	\$46
Craggy Range Hawkes Bay Chardonnay	\$13.5	\$61
Palliser Martinborough Riesling	\$10.5	\$46
Rockface Waipara Pinot Gris	\$8.5	\$34
Huia Marlborough Pinot Gris		\$51
Conde de Valdemar Rioja Rosado	\$9.0	\$41
Elephant Hill Le Phant Blanc Hawkes Bay		\$50
Huia Marlborough Gewürztraminer		\$56
Rockface Waipara Pinot Noir	\$8.5	\$34
Catalina Sounds Marlborough Pinot Noir		\$61
Kingsmill Tippetts Dam Central Otago Pinot Noir	\$15.5	\$71
Amisfield Central Otago Pinot Noir		\$96
Concha Y Toro Reservado Merlot	\$7.5	\$29
Telmo Rodriguez Al Muvedre		\$41
Lapostolle Casa Chile Carmenere	\$10.5	\$46
Codice Tempranillo	\$9.5	\$43
Papa Luna Garnacha Syrah Mazuelo		\$66
First drop Mothers Milk Shiraz	\$15.5	\$71



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**Port**

Barros 10 Y Port	\$13
Barros 20 Y Port	\$17

**Tequila Liqueur**

1800 Coconut Tequila	\$10
Agavero	\$12
Damiana Herb Liqueur	\$12
Patron XO Café	\$10
Patron XO Café Dark - Coffee/Chocolate	\$10
Patron XO Café Incendio - Chili Chocolate	\$10

## PRIMEROS/START

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'Street style' fire grilled corn, queso, chipotle mayo & lime (V)(X)	\$6	●
Hand hacked guacamole, corn chips (V)(X)	\$11.5	●
Salsa roja, corn chips (V)(X)	\$8	●
Guac, salsa & corn chips (V)(X)	\$13.5	●
Tuna tostada, chipotle, avocado & jalapeño (X)	\$8.5	●
Crispy fried potato skins, jalapeño queso fundido (V)(X)	\$11.5	●
Spiced cashews & peanuts (V)(X)	\$5.5	●

## TACOS

6 INCH SOFT SHELL (GF CORN TACO ADD 50c)

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Adobo chicken, hand hacked guacamole, pickled mango (X)	\$8	●
Cumin battered market fish, salsa mojito, coriander (X)	\$8	●
Pulled pork, fire grilled pineapple, charred spring onion crema (X)	\$8	●
Fire grilled garlic mushrooms, queso fresco, onions, black beans, chipotle & almonds (V)(X)	\$6.5	●
Fire grilled flank steak, tomato, peppers, black olive salsa (X)	\$8	●

## ESPECIALIDADES DE HEAD HONCHO

CHEF'S SPECIALTIES

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Crispy fried oyster torta (3), watercress, smoked oyster crema	\$18.5	
Fire grilled chorizo torta (3), peppers & garlic	\$16.5	
Mexicano's fried chicken, honey & lime	\$16.5	●
Ceviche of fresh market fish, tomato, chilli, mint, lime & coconut (X)	\$17.5	
Braised beef, quesillo, oregano mushrooms quesadilla (X)	\$15.5	●

YOUR WAIT PERSON WILL INFORM YOU OF OTHER  
DELICIOUS DAILY SPECIALS



## GRANDE PLACA/BIG

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Fire grilled garlic steak, cigar onions, chimichurri salsa, anti-cucho ☒	\$25.5
Pork hock, new style salsa verde & corn crema ☒	\$29
Fire grilled chicken & chorizo sticks, pickled red onion, xlapa-style peanut mole ☒	\$27.5
Braised beef cheek barbacoa, slaw ☒	\$26.5
Tikin xik-grilled market fish, squid & prawns, melon salad ☒	\$28.5
Extra soft shell tacos	3=\$3 / 5=\$4.5 / 7=\$6

## VEDURAS/VEGETABLES

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Vegetable ceviche - tomato, cucumber, radish, watermelon, queso fresco, leaves, herbs, tortilla chips ☒☒	\$12.5
Sautéed seasonal vegetables, black olive, toasted seeds & nuts, queso ☒☒	\$8.5
Fire grilled mushrooms, garlic, fried onion queso, fresh herbs ☒☒	\$9.5
Chilli black beans, jalapeño salsa ☒☒	\$7.5

## POSTRES/DESSERT

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Popcorn sundae with organic banana ice cream and salted caramel banana, Mexican chocolate sauce, caramel popcorn ☒	\$12.5
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LATE NIGHT



GLUTEN FREE



VEGETARIAN



GLUTEN FREE  
AVAILABLE



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**KIDS MENU AVAILABLE**

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