

# MARGARITAS

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<b>Frozen Margarita (slushy)</b> Reposado Tequila, Grand Marnier & Lime. Salted or unsalted rim	11
<b>Shaken Traditional Margarita</b> Reposado Tequila, Grand Marnier, sour mix. Salted rim optional. Served over ice or up	12
<b>Mexicanos Fruit Margaritas</b> Our traditional shaken margarita, shaken with your choice of <b>Blood Orange</b> with smoked salt <b>Pomegranate</b> with chilli salt <b>Spiced Pineapple</b> with Mojito sweet salt <b>Mango</b> with mixed citrus sugar <b>Guava</b> with vanilla salt <b>Grapefruit</b> with miguelito salt <b>Strawberry</b> with vanilla salt	12,5
<b>Loto Azul</b> Reposado Tequila, Grand Marnier, Basil, Lemon and Blueberry with basil salted rim	14,5
<b>Loco Explosivo</b> Reposado Tequila, Fresh Chilli, Cucumber, Agave, Rhubarb, Egg White and Lime	14,5
<b>Te De Fumar</b> Monte Alban Mezcal, Grand Marnier, Blood Orange and Lemon, with a smoky salt rim	14,5

# COCTELES

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<b>Paradiso (Slushy)</b> Rum, Passionfruit, Mango, Citrus and Cream	11
<b>Frozen Special (Slushy)</b> Ask your friendly waitstaff	11
<b>Arandona Paloma</b> Reposado Tequila, Blueberry, Watermelon, Lime, Grapefruit with a basil salt rim	14.5
<b>Blood and Smoke</b> Monte Alban Mezcal, Cherry Herring, Blood Orange and Sweet Vermouth	14.5
<b>Mule Noir</b> 42 Below Feijoa Vodka, Pinot Noir, Mint, Lime, Cranberry and Ginger Beer	14.5
<b>Blackberry Mexi Julep</b> Reposado Tequila, Cinnamon Sugar, Mint and Blackberry	14.0
<b>La Pinela</b> Reposado Tequila, Vanilla, Pineapple, Lime and pressed Chilli	14.5
<b>Jamaica Sour</b> Rum, Hibiscus, Citrus, Egg White and Orange Bitters	14.5
<b>Pina Caliente</b> Reposado Tequila, Passionfruit, Pineapple, Chilli, Lime and Basil	14.5
<b>Bloody Maria</b> Our Tequila Bloody Mary, served with spices and plenty of garnish. Hot and spice unless requested mild	14.5
<b>Mexpresso Martini</b> Belvedere Vodka, Patron XO Café, Espresso, Vanilla, Spiced Caramel Cream	15

# SANGRIA

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## **Sangria Sparkling**

Sparkling White Wine, Grapefruit, Mint, Lime and Sugar

## **Sangria Blanco**

White Wine, Hibiscus, Orange, Mint, Palm sugar & Cranberry

## **Sangria Rose**

Rose Wine, Strawberry, Hibiscus, Orange, Lime, Pineapple & Basil

## **Sangria Tinto**

Red Wine, Grand Marnier, Pomegranate, Orange Juice & Spices

**Glass - \$9**

**Jug- \$26**

# DRAFT CERVEZA

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	400ml
<b>Mamacita</b> (Mexican Cerveza by Three Boys Brewery) 5%	9
<b>Three Boys IPA</b> 5.2%	10

# CERVEZA

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Corona	9
Asahi	9
Peroni	10
Dos Equis Lager	11
Negra Modelo Dark Lager	11
Bohemia Pilsner	11
Panhead APA	10
Three Boys Porter	11
Sidre del Verano Apple Cider	9
Local Session IPA (2.5%)	9
Heneiken Light (2.5%)	8

## **Chelada add \$1**

Cerveza of your choice with Mexicanos house hot sauce and lime.  
Served over ice with salted rim

## **Michelada add \$2**

Cerveza of your choice with Tomato Juice, Mexicanos house hot sauce, spices and fresh lime. Served over ice with salted rim

## ALCOHOL FREE

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### Jarritos Mexican Sodas

Pineapple, Mandarin, Mango, Lime, Guava, Grapefruit, Cola 6

### Juice

Pineapple, Orange, Cranberry, Grapefruit, Apple, Tomato 4,5

## TEQUILA BLANCO

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Espolon	9
Herradura	11
Don Julio	13
T1 'Ultra Fine'	14
Sangre De Vida	14
Patron Silver	14
Fortaleza	15
Pura Sangre Gran Reserva	16
Gran Patron	25
Casa Drangoes Ultra Premium	35

## TEQUILA REPOSADO

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Jimador	9
Espolon	10
Herradura	12
Don Julio	14
Sangra De Vida	15
Patron	15
Corralejo Triple Distilled	15
Fortaleza	16
Patron Roca	16

## **TEQUILA ANEJO**

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Jimador	10
Espolon	12
Herradura	14
Don Julio	15
Sangre De Vida	16
Patron	16
Pura Sangre Gran Reserva	16
Fortelaza	17
Patron Roca	18
Don Julio 70th Anniversary Anejo	19

## **TEQUILA EXTRA ANEJO**

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Herradura Ultra Anejo	15
Arette El Gran Viejo	16
El Tosoro Paradiso	17
Don Julio 1942`	18
Herradura Seleccion Suprema	40
Tres, Cuatro, Cinco	45
Chinaco 30th Anniversary	60
Patron Gran Burdeos	60

## **SOTOL, MEZCAL & AGAVE SPIRIT**

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Monte Alban Mezcal	10
Gracias a Dios Espandin Reposado	13
Del Maguey Chichicapo Mezcal	13
Del Maguey San Luis del Rio	13
Del Maguey Santa Domingo Albarrados	13
Del Maguey Minero	14
Del Maguey Tobala	14
Porfidio The Plata	14
Porfidio The Dulce	15
Porfidio The Anejo	16
Sangre De Vida Mezcal	16

<b>Exclusiva Rum</b>	
Ron Mocambo 20 Year	14
Ron Zacapa 23 Year	16
El Dorado 21 Year	17
Appleton 21 Year	21
Matusalem 23 Year	22
Santiago De Cuba 20 Year	20
<b>Rum</b>	
Sailor Jerry Spiced Rum	9
Kraken Black Spiced Rum	10
Deadhead Rum	10
Ron Mocambo 10 Year	10
Matusalem 15 Year	11
El Dorado 12 Year	12
<b>American Whiskey</b>	
Jack Daniels No.7	9.5
Crown Royal	9.5
Makers Mark	10
Buffalo Trace	10
Knob Creek 9 Year	10
Canadian Club 12 Year	11
<b>Blended Whisky</b>	
Jameson	9
Chivas 12 Year	10
Johnnie Walker Black	10
Monkey Shoulder	11
<b>Single Malt Whisky</b>	
Glenmorangie 10 Year	10
Glenmorangie Lasanta	12
Glenmorangie Quina Ruban	12
Ardberg 10 Year	14
Ardberg Uiegadail	14
Glenfiddich 18 YO	16
<b>Gin</b>	
Tanqueray	9
Botonist	10
Rogue Society	11
Hendricks	14

# WINE

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Cloudy Bay Pelorus	12	65
Moet & Chandon NV	18	120
Nautilus Estate Marlborough Sauvignon Blanc	10	45
Greywacke Marlborough Sauvignon Blanc	12	50
Cloudy Bay Marlborough Sauvignon Blanc	14	65
Sebastiani California Chardonnay	11	50
Nautilus Estate Marlborough Chardonnay	13	65
Craggy Range Hawkes Bay Chardonnay	15	70
Cloudy Bay Marlborough Chardonnay	16	80
Palliser Estate Martinborough Riesling	10	45
Summerhouse Marlborough Pinot Gris	10	45
Greystone Waipara Pinot Gris	12	55
Radio Boca Rose	9	40
Amisfield Central Otago Rose	15	70
Deliverance Waipara Pinot Noir	11	50
Nanny Goat Central Otago Pinot Noir	15	70
Muddy Water Waipara Pinot Noir	16	75
Amisfield Central Otago Pinot Noir		99
Radio Boca Tempranillo		40
Borsao Spain Garnacha	9	40
Concho Y Toro Casillero del Diablo Merlot	10	45
Papa Luna Spain Garnacha Syrah		55
Domaine Chandon Yarra Valley Shiraz	13	60
<b>Port</b>		
Barros 10 Year	13	
Barros 20 Year	17	
<b>Tequila Liqueur</b>		
1800 Coconut Tequila	10	
Agavero	12	
Damiana Herb Liqueur	12	
Patron XO Café	10	
Patron XO Café Dark	10	
Patron XO Café Incendio	10	

## PRIMEROS/START

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'Street style' fire grilled corn, queso, chipotle mayo & lime ①	5.5 ①
Hand hacked guacamole, corn chips ①②	11 ①
Salsa roja, corn chips ①②	7.5 ①
Hand hacked guacamole, salsa & corn chips ①②	13 ①
Tuna tostada, chipotle, avocado & jalapeño ②	8 ①
Crispy fried potato skins, jalapeño queso fundido ①②	11 ①

## TACOS

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

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<b>Adobo chicken</b> , hand hacked guacamole, pickled mango, aioli ②	8 ①
<b>Grilled market fish</b> , salsa mojito, coriander, aioli ②	9 ①
<b>Cumin battered market fish</b> , salsa mojito, coriander, aioli	8 ①
<b>Fire grilled prawn</b> , chipotle mayo, avocado & tomatillo salsa ②	9 ①
<b>Pulled pork</b> , fire grilled pineapple, charred spring onion crema ②	8 ①
<b>Fire grilled flank steak</b> , tomato, peppers, black olive salsa ②	9 ①
<b>Fire grilled garlic portobello mushrooms</b> , queso fresco, onions, black beans, chipotle & almonds ①②	7 ①
<b>Slow roasted lamb shoulder</b> , fire grilled pineapple, avocado salsa, chipotle mayo & shredded cabbage ②	9 ①

## ESPECIALIDADES DE HEAD HONCHO

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

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<b>Sticky beef quesadilla</b> , quesillo, oregano mushrooms ②	15 ①
<b>Mexicano's fried chicken</b> , the original ②	16 ①
<b>Ceviche of fresh market fish</b> , tomato, chilli, mint, lime & coconut	17
<b>Fire grilled chorizo torta</b> (3), peppers & garlic	17
<b>Crispy fried battered oysters</b> (6), Spicy dipping sauce & Mexican tartar sauce (seasonal)	15 ①

**YOUR WAIT PERSON WILL INFORM YOU OF  
OTHER DELICIOUS DAILY SPECIALS**





## GRANDE PLACA/BIG

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<b>Fire grilled wakanui garlic flank steak</b> , cigar onions, chimichurri salsa, anti-cucho ☒	25
<b>Slow roasted pork hock</b> , new style salsa verde & corn crema	29
<b>Fire grilled chicken &amp; chorizo skewers</b> , pickled red onion, xlapa-style peanut mole ☒	27
<b>Low &amp; slow braised beef cheek barbacoa</b> , slaw ☒	26
<b>Tikin xik-grilled market fish</b> , squid & prawns, melon salad ☒	28
Extra soft shell tacos	3=2.50 / 5=4 / 7=5.50

## VEDURAS/VEGETABLES

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<b>Veg quesadilla</b> , nopales, queso, silverbeet, cigar onions, chilli ☒	15
<b>Vegetable ceviche</b> , tomato, cucumber, radish, watermelon, queso fresco, leaves, herbs, tortilla chips ♻️☒	12
<b>Sautéed seasonal vegetables</b> , black olive, toasted seeds & nuts, queso ♻️☒	8
<b>Fire grilled mushrooms</b> , garlic, fried onion queso, fresh herbs ♻️☒	9
<b>Chilli black beans</b> , jalapeño salsa ♻️☒	7

## POSTRES/DESSERT

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<b>Popcorn sundae</b> with organic banana ice cream and salted caramel banana, Mexican chocolate sauce, caramel popcorn ☒	12
<b>Churros</b> (traditional mexican fried dough with cinnamon & sugar) served with spicy mexican dark chocolate sauce or Whittakers dairy milk chocolate sauce	12
<b>Chimichanga</b> deep fried tortilla of apple & bannana with sugar, cinnamon, butter creme cheese & salted caramel ice cream	12



LATE NIGHT



GLUTEN FREE



VEGETARIAN



GLUTEN FREE  
AVAILABLE



GIFT VOUCHERS AVAILABLE

KIDS MENU AVAILABLE

MEXICAN HATS \$10 EACH

MOUSTACHES \$2 EACH

[WWW.MEXICANOS.CO.NZ](http://WWW.MEXICANOS.CO.NZ)

**MEXICANO'S**

A stylized logo featuring a sombrero with a wide brim and a central band, with wings extending outwards from the sides. The logo is positioned below the word "MEXICANO'S" and is rendered in a dark, textured color.