

# MARGARITAS

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<b>Frozen Margarita (slushy)</b>	12.5
A frozen take on the classic margarita Salted or unsalted rim	
<b>Shaken Traditional Margarita</b>	14
Reposado Tequila, Grand Marnier, Mexicano's Sour Mix Salted rim optional. Served over ice or up	
<b>Mexicanos Fruit Margaritas</b>	14.5
Our Shaken Traditional Margarita, in your choice of: <b>Blood Orange</b> with smoked salt <b>Pomegranate</b> with chilli salt <b>Spiced Pineapple</b> chilli infused tequila with Miguelito salt <b>Mango</b> with mixed citrus sugar <b>Guava</b> with vanilla sugar <b>Grapefruit</b> with Miguelito salt <b>Strawberry</b> with vanilla sugar <b>Blueberry</b> with vanilla sugar	
<b>Bloody Maria</b>	14.5
Black Garlic Infused Reposado Tequila, Tomato Juice, Fresh Chilli, Lemon, Basil and Mexicano's Hot Sauce and Spices.	
<b>Loco Explosivo</b>	14.5
Reposado Tequila, Fresh Chilli, Cucumber, Agave, Rhubarb, Egg White and Lime, with a chilli salt rim	
<b>Te De Fumar</b>	14.5
Mezcal, Blood Orange and Lemon, with a smoky salt rim	

# COCTELES

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<b>Paradiso (Slushy)</b>	12.5
Rum, Passionfruit, Mango, Citrus and Cream	
<b>Frozen Special (Slushy)</b>	12.5
Ask your friendly waitstaff	
<b>Paloma</b>	14.5
This Mexican classic cocktail brings together Reposado Tequila, Freshly Squeezed Lime and Refreshing Grapefruit Soda	
<b>Mojito</b>	15
Latin American Cocktail of White Rum, Fresh Lime, Mint, Sugar and Soda	
<b>Mexicano's Tropical Mojito</b>	15.5
Our amazing Passionfruit and Mango variation on the classic	
<b>Espresso Martini</b>	15.5
Keeping it simple, Vodka, Kahlua and Cold Brew	
<b>Pina Caliente</b>	15
A tangy and spicy mix of fresh Chilli, Basil, Reposado Tequila, Lime, Passionfruit and Pineapple	
<b>El Diablo</b>	15
Devilishly good, combines Tequila, Creme de Casis, Fresh Lime and Ginger Beer	
<b>Little Mango</b>	15
Sweet and spicy explosion of Reposado Tequila, Grand Marnier, Mango, Cholula hot sauce, Strawberry Puree, Lime with a Miguelito Salt Rim	

# SANGRIA

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Glass - \$10

1L Jug - \$29

## Rose

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

## Sparkling Rose

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

## Blanco

White Wine, Palm Sugar, Hibiscus, Orange, Mint, & Cranberry Juice

## Sparkling Blanco

Sparkling Wine, Lime, Sugar, Grapefruit, Mint & Grapefruit Juice

## Tinto

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

## Elderflower & Hibiscus Rose

Rose Wine, Elderflower, Hibiscus, Lime, Strawberry, Mint & Soda Water

# DRAFT CERVEZA

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	425ml
<b>Mamacita</b> Mexican Cerveza by Three Boys Brewery 5%	10.5
<b>Three Boys IPA</b> 5.2%	10.5

# CERVEZA

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Corona 355ml 4.5%	10
Sol Cerveza 330ml 5%	10
Asahi Super Dry 330ml 5%	10
Heineken 330ml 5%	10
Garage Project Pils n' Thrills Pilsner 330ml 5.5%	11
Garage Project Garagista IPA 330ml 5.8%	12
Boneface Brewing Wizard Hazy Pale Ale 330ml 5.1%	11
Wigram Brewing Captain Fantastic Hazy IPA 330ml 5.8%	11
Heineken Light 330ml 2.5%	8.5
Garage Project Fugazi IPA 330ml 2.2%	9.5

**Chelada add \$1** - Cerveza of your choice with Mexicano's house hot sauce & lime. Served over ice with salted rim

**Michelada add \$2** - Cerveza of your choice with Tomato Juice, Mexicano's House hot sauce, spices & fresh lime. Served over ice with Chilli salt rim



# WINE

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Veuve Ambal Cremant Brut NV (France)	12	55
Moët & Chandon Imperial Brut NV (France)		120
Giesen VS Marlborough Sauvignon Blanc	11	55
Nautilus Marlborough Sauvignon Blanc	14	70
Cloudy Bay Marlborough Sauvignon Blanc	17	85
Giesen VS Marlborough Chardonnay	11	55
Craggy Range Hawekes Bay Chardonnay	14	70
Cloudy Bay Marlborough Chardonnay	18	90
Ara Single Estate Marlborough Pinot Gris	11	55
Greystone Waipara Pinot Gris	14	70
Ara Single Estate Marlborough Pinot Noir Rose	11	55
Amisfield Central Otago Rose	16	75
Rapaura Springs Reserve Marlborough Pinot Noir	11	55
Deliverance Waipara Pinot Noir	14	70
Nanny Goat Central Otago Pinot Noir	17	85
Amisfield Central Otago Pinot Noir		99
Grant Burge Ink SA Shiraz	11	55
Saitn Clair Pioneer Block 17 Hawkes Bay Merlot	13	65
<b>Port</b>		
Taylor's 10 Year	13	

# TEQUILA BLANCO

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Jimador	9
Espolon	10
Herradura	11
Don Julio	13
Patron Silver	14
T1 'Ultra Fine'	15
Fortaleza	15
Pura Sangre Gran Reserva	16
Gran Patron	25

# TEQUILA REPOSADO

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Jimador	10
Espolon	11
Herradura	12
Don Julio	14
Patron	15
Fortaleza	16
Patron Roca	

# TEQUILA ANEJO

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Jimador	11
Espolon	12
Herradura	14
Don Julio	15
Patron	16
Pura Sangre Gran Reserva	16
Fortelaza	17
	16

# TEQUILA EXTRA ANEJO

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Herradura Ultra Anejo	15
Arette El Gran Viejo	16
El Tesoro 70th Anniversary	17
Don Julio 1942	22
Jose Cuervo Grand Reserva Familia Extra Anejo`	24
Herradura Seleccion Suprema	40
Tres, Cuatro, Cinco	45

# MEZCAL

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Mexicano's House Mezcal	10
Gracias a Dios Espadin Reposado	13
Gracias a Dios Mango Mezcal	15
Porfidio Reposado Mezcal	14
Del Maguey Chichicapa	14
Sangre de Vida Mezcal	16

# TEQUILA LIQUEUR

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Patron XO Café	10
Patron XO Café Dark	10
Patron XO Café Incendio	10
Agavero Agave Liqueur	12

## **Gin**

Tanqueray	10
Scapegrace	14
Hendricks	13
Botanist	15
Little Biddy	15

## **Exclusive Rum**

Diplomatico Reserva Exclusiva	13
Ron Mocambo 20 Year	14
Ron Zacapa 23 Year	16
Appleton 21 Year	21
Matusalem 23 Year	22
Santiago De Cuba 20 Year	20

## **Rum**

Flor de Cana Extra Seco 4Yo	9
Sailor Jerry Spiced Rum	10
Kraken Black Spiced Rum	11
Matusalem 15 Year	12
El Dorado 12 Year	13

## **American Whiskey**

Wild Turkey	10
Canadian Club	10
Markers Mark	11
Jack Daniels No.7	11



### **Blended Whisky**

Jameson	10
Johnnie Walker Double Black	12
Jameson Black Barrel	15

### **Single Malt Whisky**

Glenfiddich 12 YO	15
Glenmorangie 10 Year	14
Ardbeg 10 Year	14

### **Liqueur**

Baileys	12
Kahlua	12
Grand Marnier	12
Licor 43	12

## **ALCOHOL FREE**

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<b>Alcohol Free Frozen Slushy</b> (Weekly Special)	<b>8</b>
Genuine Mexican Coca Cola 500ml Bottle	<b>6</b>
Mexican Jarritos Soda 350ml Bottle	<b>6</b>
Mexican Sparkling Mineral Water 370ml Bottle	<b>5</b>
<b>Juice:</b> Pineapple, Orange, Apple, Grapefruit, Cranberry, Tomato	<b>4.5/6</b>
Sprite, Coke Zero, Ginger Ale, Ginger Beer	<b>4.5/6</b>

# ENTRADAS

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<b>Crispy fried potato skins</b> , queso fundido ( <i>cheese sauce</i> ) ☒ Ⓟ	12.5
<b>Corn fritters</b> , chipotle mayo, goats queso & lime Ⓟ	7.5
<b>Corn Chips</b> Freshly Cooked with: Ⓟ ☒	
Guacamole	12.5
Guacamole & Tomato Salsa Roja	14.5
Guacamole & Mango & Pineapple Salsa	14.5
<b>Mexicano's Nachos with guacamole, salsa roja, jalapenos, black beans &amp; cheese</b>	
Fire-Grilled Chicken	18
Beef	18
Vegetarian	17
Vegan	17.5

# TACOS

6 INCH SOFT SHELL (GF available)

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<b>Fire Grilled Chicken</b>	9.5
Adobo marinated chicken, guacamole, pickled mango salsa ( <i>seasonal</i> ), aioli, coriander, cabbage	
<b>Grilled Market Fish</b>	9.5
Fresh fish pan fried, mojito salsa, coriander, aioli, cabbage	
<b>Cumin Battered Market Fish</b>	9.5
Fresh fish battered & deep fried, mojito salsa, coriander, aioli, cabbage	
<b>Fire Grilled Prawn</b>	9.5
Marinated Tiger prawns, tomatillo & avocado salsa, chipotle mayo, coriander, cabbage	
<b>Pulled Pork</b>	9.5
Beer Braised NZ Pork shoulder, fire grilled pineapple, spring onion crema, aioli, coriander, cabbage	
<b>Fire-Grilled Flank Steak</b>	9.5
Fire grilled flank steak, cherry tomato, red pepper, kalamata olive salsa, aioli, coriander, cabbage	
<b>Braised Beef Cheek</b>	9.5
Slow braised beef cheek, cactus, grilled pineapple, chipotle, coriander, cabbage	
<b>Slow Roasted Lamb Shoulder</b>	9.5
Slow roasted NZ lamb, fire grilled cucumber-pineapple-avocado salsa, chipotle mayo, coriander, cabbage	
<b>Fire-Grilled Portobello Mushrooms</b>	8.5
Fire grilled portobello garlic mushrooms, queso fresco, onions, black beans, coriander, chipotle mayo, almonds, cabbage Ⓟ	



# QUESADILLA

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<b>Charcoal chicken smoky</b> onion, capsicum, queso ☒	17
<b>Pulled-pork</b> spring onion cream, star anise, queso ☒	17
<b>Sticky-beef</b> portobello mushrooms, spring onion, queso ☒	17
<b>Vegetarian</b> nopales (cactus), silverbeet, cigar onions, jalapeno, queso ☒	17
<b>Vegan</b> nopales (cactus), silverbeet, cigar onions, jalapeno, vegan queso ☒	17.5

# ALAMBRES

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**Skewers fire-grilled over charcoal with green capsicum & red onion**

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<b>Adobo Marinated Chicken</b> with a peanut mole sauce ☒	18 (3pcs) 24 (4pcs)
<b>Canterbury Ribeye</b> with chimichurri salsa ☒	19 (3pcs) 25 (4pcs)
<b>Tiger Prawn Cutlets</b> with cherry tomato, lemon & cholula butter ☒	20 (3pcs) 26 (4pcs)

# ENCHILADAS

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<b>Beef</b> , guacamole, tomato salsa, sour cream, cheese ☒	16
<b>Vegetarian</b> , silver beet, chargrilled red capsicum, smoked onion, enchilada sauce, cheese, sour cream ☒	16

# ESPECIALIDADES DE HEAD HONCHO

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<b>Mexicano's fried chicken</b>	17.5
The original famous recipe with raw agave sauce	
<b>Ceviche of Market fish</b> ☒	18.5
Fresh lime, coconut cream, micro-herbs, tomato, chilli, seeds	
<b>Tiger Prawn Ceviche</b> ☒	18.5
Fresh lime, tomato salsa, guacamole, micro-herbs, mexican spice, chilli	
<b>Tuna Tostada</b> ☒	9
Chipotle, guacamole, jalapeno, micro-herbs	
<b>Prawn Tostada</b> ☒	13
Fire grilled with guacamole, tomato salsa, chipotle, jalapeno	

# ENSALADAS

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<b>Green leaf salad</b> (V) (X)	14.5
Tomato, cucumber, radish, herbs, mango, queso fresco, tortilla chips	
<b>Fire-grilled chicken salad</b> (X)	19
Guac, peanut mole and spiced seeds	
<b>Fire-grilled prawn salad</b> (X)	19
Mango, radish, cucumber, lime cilantro dressing	
<b>Fire-grilled portobello mushrooms</b> , garlic, fried onion, queso, fresh herbs (X) (V)	10
<b>Sauteed cauliflower Florets</b> , olive, toasted seeds & nuts, queso (X) (V)	10
<b>Sauteed zucchini</b> , olive, toasted seeds & nuts, queso (X) (V)	11

# POSTRES/DESSERT

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<b>Churros</b> dusted with cinnamon & sugar, Choice of Mexican or Whitakers chocolate sauce	12
<b>Sticky Date Pudding</b> , Caramel Sauce, Mexican Chocolate Mousse & vanilla bean ice-cream	13
<b>Popcorn sundae</b> , banana & salted caramel ice cream, chocolate sauce & caramel popcorn (X)	13



GLUTEN FREE



GLUTEN FREE AVAILABLE



VEGETARIAN

GIFT VOUCHERS AVAILABLE

KIDS MENU AVAILABLE



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