

## CERVEZA

Mamacita Mexican Cerveza Draft (3 Boys) 425ml 5%	10.5
Three Boys IPA Draft 425ml 5.2%	10.5
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
Boniface 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

## CLASSIC MARGARITAS

With or without Salted Glass Rim

Frozen Slushy Margarita	12.5
Shaken Margarita	14

## SHAKEN FRUIT MARGARITAS

Mango	Blood Orange	Pomegranate
Strawberry	Spiced Pineapple	Guava
Grapefruit	Blueberry	
		14.5

## MEXICANO'S SANGRIA

Glass 10 1L Jug 29

Sparkling Rose	Rose & Elderflower	Rose
Tinto (Red)	Sparkling Blanco (White)	Blanco (White)

## MEXICANO'S FAMOUS COCKTAILS

Paradiso (Passionfruit & Mango Slushy)	12.5
Mojito	15
Tropical Mojito	15.5
Frozen Slushy (Weekly Special)	12.5

## WINE BY THE GLASS

Giesen VS Marlborough Sauvignon Blanc	11
Nautilus Marlborough Sauvignon Blanc	14
Cloudy Bay Marlborough Sauvignon Blanc	17
Giesen VS Marlborough Chardonnay	11
Craggy Range Hawkes Bay Chardonnay	14
Cloudy Bay Marlborough Chardonnay	18
Ara Single Estate Marlborough Pinot Gris	11
Greystone Waipara Pinot Gris	14
Ara Single Estate Marlborough Pinot Noir Rose	11
Amisfield Central Otago Rose	16
Rapaura Springs Reserve Marlborough Pinot Noir	11
Deliverance Waipara Pinot Noir	14
Nanny Goat Central Otago Pinot Noir	17
Grant Burge Ink SA Shiraz	11
Saint Clair Pioneer Block 17 Hawkes Bay Merlot	13

## NON ALCOHOLIC

Alcohol Free Frozen Slushy (Weekly Special)	8
Genuine Mexican Coca Cola 500ml Bottle	6
Mexican Jarritos Soda 370ml Bottle	6
Mexican Sparkling Mineral Water 300ml Bottle	5
Juice: Pineapple, Orange, Apple, Grapefruit, Cranberry, Tomato	4.5/6
Sprite, Coke Zero, Ginger Ale, Ginger Beer	4.5/6

# MEXICANO'S

## ENTRADAS

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



## TACOS

6" SOFT SHELL (GF available)

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

## ESPECIALIDES DE HEAD HONCHO

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

## QUESADILLA

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

## ALAMBRES

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

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

## ENCHILADAS

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

## ENSALADAS

Green leaf salad (V) ☒	14.5
Tomato, cucumber, radish, herbs, mango, queso fresco, tortilla chips	
Fire-grilled chicken salad ☒	19
Guac, peanut mole and spiced seeds	
Fire-grilled prawn salad ☒	19
Mango, radish, cucumber, lime cilantro dressing	

## VERDURAS

Fire-grilled portobello mushrooms, garlic, fried onion, queso, fresh herbs ☒ (V)	10
Sauteed cauliflower Florets, olive, toasted seeds & nuts, queso ☒ (V)	10
Sauteed zucchini, olive, toasted seeds & nuts, queso ☒ (V)	11

## POSTRES

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

## SIDES

Aioli, Jalapeno, Chipotle Aioli, Sour cream, Agave sauce	3
Tomato / Mango salsa	4
Cheese sauce, Guacamole, Corn chips, Coleslaw	5
Tortillas ☒	3x 2.5, 5x 4, 7x 5.5



GLUTEN FREE



GLUTEN FREE AVAILABLE



VEGETARIAN

Mexicano's full "drinks menu" is leather bound and on your table

WWW.MEXICANOS.CO.NZ

