

MARGARITAS

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

COCTELES

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

SANGRIA

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

	425ml
Mamacita Mexican Cerveza by Three Boys Brewery 5%	10.5
Three Boys IPA 5.2%	10.5

CERVEZA

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

Veuve Ambal Cremant Brut NV (France)	12	55
Moet & 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
Port		
Taylor's 10 Year	13	

TEQUILA BLANCO

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

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

TEQUILA ANEJO

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

TEQUILA EXTRA ANEJO

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

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

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

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

ENTRADAS

Crispy fried potato skins , queso fundido (<i>cheese sauce</i>) ☒ Ⓟ	13
Corn fritters , chipotle mayo, goats queso & lime Ⓟ	8.5
Corn Chips Freshly Cooked with: Ⓟ ☒	
Guacamole	13
Guacamole & Tomato Salsa Roja	15
Guacamole & Mango & Pineapple Salsa	15
Mexicano's Nachos with guacamole, salsa roja, jalapenos, black beans & cheese	
Fire-Grilled Chicken	19
Beef	19
Vegetarian	19
Vegan	19.5

TACOS

6 INCH SOFT SHELL (GF available)

Fire Grilled Chicken	9.9
Adobo marinated chicken, guacamole, pickled mango salsa (<i>seasonal</i>), aioli, coriander, cabbage	
Grilled Market Fish	9.9
Fresh fish pan fried, mojito salsa, coriander, aioli, cabbage	
Cumin Battered Market Fish	9.9
Fresh fish battered & deep fried, mojito salsa, coriander, aioli, cabbage	
Fire Grilled Prawn	9.9
Marinated Tiger prawns, tomatillo & avocado salsa, chipotle mayo, coriander, cabbage	
Pulled Pork	9.9
Beer Braised NZ Pork shoulder, fire grilled pineapple, spring onion crema, aioli, coriander, cabbage	
Fire-Grilled Flank Steak	9.9
Fire grilled flank steak, cherry tomato, red pepper, kalamata olive salsa, aioli, coriander, cabbage	
Braised Beef Cheek	9.9
Slow braised beef cheek, cactus, grilled pineapple, chipotle, coriander, cabbage	
Slow Roasted Lamb Shoulder	9.9
Slow roasted NZ lamb, fire grilled cucumber-pineapple-avocado salsa, chipotle mayo, coriander, cabbage	
Fire-Grilled Portobello Mushrooms	9
Fire grilled portobello garlic mushrooms, queso fresco, onions, black beans, coriander, chipotle mayo, almonds, cabbage Ⓟ	

QUESADILLA

Charcoal chicken smoky onion, capsicum, queso ☒	19
Pulled-pork spring onion cream, star anise, queso ☒	19
Sticky-beef portobello mushrooms, spring onion, queso ☒	19
Vegetarian nopales (cactus), silverbeet, cigar onions, jalapeno, queso ☒	19
Vegan nopales (cactus), silverbeet, cigar onions, jalapeno, vegan queso ☒	19

ALAMBRES

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

Adobo Marinated Chicken with a peanut mole sauce ☒	19 (3pcs) 25 (4pcs)
Canterbury Ribeye with chimichurri salsa ☒	20 (3pcs) 26 (4pcs)
Tiger Prawn Cutlets with cherry tomato, lemon & cholula butter ☒	21 (3pcs) 27 (4pcs)

ENCHILADAS

Beef , guacamole, tomato salsa, sour cream, cheese ☒	19
Vegetarian , silver beet, chargrilled red capsicum, smoked onion, enchilada sauce, cheese, sour cream ☒	19

ESPECIALIDADES DE HEAD HONCHO

Mexicano's fried chicken	18
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	

ENSALADAS

Green leaf salad (V) (X)	15
Tomato, cucumber, radish, herbs, mango, queso fresco, tortilla chips	
Fire-grilled chicken salad (X)	19.5
Guac, peanut mole and spiced seeds	
Fire-grilled prawn salad (X)	19.5
Mango, radish, cucumber, lime cilantro dressing	
Fire-grilled portobello mushrooms , garlic, fried onion, queso, fresh herbs (X) (V)	10.5
Sauteed cauliflower florets , olive, toasted seeds & nuts, queso (X) (V)	10.5
Sauteed zucchini , olive, toasted seeds & nuts, queso (X) (V)	11

POSTRES/DESSERT

Churros dusted with cinnamon & sugar, Choice of Mexican or Whitakers chocolate sauce	13
Sticky date pudding , Caramel Sauce, Mexican Chocolate Mousse & vanilla bean ice-cream	13.5
Popcorn sundae , banana & salted caramel ice cream, chocolate sauce & caramel popcorn (X)	13.5



GLUTEN FREE



GLUTEN FREE AVAILABLE



VEGETARIAN

GIFT VOUCHERS AVAILABLE

KIDS MENU AVAILABLE



WWW.MEXICANOS.CO.NZ

