

# MARGARITAS

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<b>Frozen Margarita (slushy)</b>	10
A frozen take on the classic margarita Salted or unsalted rim	
<b>Shaken Traditional Margarita</b>	15.5
Reposado Tequila, Grand Marnier, Mexicano's Sour Mix Salted rim optional. Served over ice or up	
<b>Mexicanos Fruit Margaritas</b>	16
Our Shaken Traditional Margarita, in your choice of: <b>Blood Orange</b> with chilli 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>Strawberry</b> with vanilla sugar	

# COCTELES

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<b>Paradiso (Slushy)</b>	14
Rum, Passionfruit, Mango, Citrus & Cream	
<b>Mojito</b>	17
Latin American Cocktail of White Rum, Fresh Lime, Mint, Sugar & Soda	
<b>Mexicano's Tropical Mojito</b>	17
Our Passionfruit & Mango take on the classic	
<b>Pina Caliente</b>	18
A tangy and spicy mix of Reposado Tequila, Lime, Passionfruit, Pineapple, Fresh Chilli & Basil	
<b>El Diablo</b>	18
Reposado Tequila, Creme de Casis (blackcurrant), Lime & Ginger Beer, devilishly good	
<b>Loco Explosivo</b>	18
Reposado Tequila, Fresh Chilli, Cucumber, Agave, Rhubarb, Lime & Egg White with a chilli salt rim	
<b>Te De Fumar</b>	18
Mezcal, Blood Orange and Lemon, with a smokey salt rim	

# SANGRIA

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**Glass - \$13**

**1L Jug - \$33.5**

## **Tinto**

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

## **Rosé**

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

## **Elderflower & Hibiscus Rosé**

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

# WINE

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Cloudy Bay Pelorus	16	75
Moët & Chandon NV		120
Giesen VS Marlborough Sauvignon Blanc	12	60
Cloudy Bay Sauvignon Blanc	18	90
Fickle Mistress Marlborough Chardonnay	12	60
Craggy Range Hawkes Bay Chardonnay	16	80
Sy Valley Marlborough Pinot Gris	12	60
Squealing Pig Marlborough Rosé	12	60
Squealing Pig Central Otago Pinot Noir	12	60
Nanny Goat Central Otago Pinot Noir	18	90
Pepperjack Barosa Cabernet Sauvignon	12	60
Grant Burge Ink SA Shiraz	12	60
Penfolds Max SA Shiraz Cabernet	17	85

# DRAFT CERVEZA

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	425ml
<b>Asahi Super Dry 5%</b>	12
<b>Founders IPA 5.8%</b>	12

# CERVEZA

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Corona 355ml 4.5%	11
Sol Cerveza 330ml 5%	11
Peroni 5.1%	11
Brb Bouncing Czech Pilsner 5.2%	12
Boniface Brewing Wizard Hazy Pale Ale 330ml 5.1%	13
Garage Project Garagista IPA 330ml 5.8%	13
Garage Project Fugazi Hoppy Session 330ml 2.2%	10
Three Boys Local Session Lager 2.5%	10
Peroni 0%	9

**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

# ALCOHOL FREE

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<b>Alcohol Free Frozen Slushy (Weekly Special)</b>	<b>10</b>
Mexican Jarritos Soda Bottle	<b>6.5</b>
Mexican Sparkling Mineral Agua Bottle	<b>6.5</b>
<b>Coke, Coke No Sugar, Sprite</b>	<b>4.5/6.5</b>
<b>Schweppes, tonic water, ginger ale</b>	<b>4.5/6.5</b>
<b>Macs Ginger Beer</b>	<b>6</b>
<b>Juice: Pineapple, Orange, Apple, Cranberry, Grapefruit, Tomato</b>	<b>5/7</b>

# TEQUILA BLANCO

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El Jimador	10
Espolon	11
Herradura	14
Don Julio	14
Fortaleza	15
Pura Sangre Gran Reserva	16

# TEQUILA REPOSADO

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El Jimador	11
Espolon	12
Herradura	15
Don Julio	16
Patron	16
Fortaleza	16
Pura Sangre Gran Reserva	18

# TEQUILA ANEJO

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El Jimador	12
Espolon	13
Herradura	16
Don Julio	18
Patron	18
Pura Sangre Gran Reserva	20

# TEQUILA EXTRA ANEJO

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Herradura Ultra Anejo	16
Arette El Gran Viejo	18
Jose Cuervo Reserva de la Familia	24

# MEZCAL

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400 Conejos	14
Gracias a Dios Espadin Reposado	15
Gracias a Dios Mango	15
Del Maguey Chichicapa	16

# LIQUEUR

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Patron XO Café Dark Cocoa	12
Patron XO Café Incendio	12
Baileys	12
Agavero	14

# SPIRITS

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## **Vodka**

Pinnacle	11
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## **Gin**

Larios	11
Tanqueray	13
Hendricks	14

## **Rum**

Flor de Cana	11
Havana Especial Anejo	11
Sailor Jerry Spiced Rum	12
Diplomatico Reserva Exclusiva	14
Ron Mocambo 20 Year	14
Santiago De Cuba 20 Year	20
Matusalem 23 Year	22

## **Bourbon/ Whiskey**

Wild Turkey	11
Jamesons	11
Markers Mark	12
Canadian Club	12
Glenmorangie 10 Year	14

# ENTRADAS

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<b>Corn Fritters</b> , chipotle mayo, queso & lime (V)	14.9
<b>Crispy fried potato skins</b> , queso fundido ( <i>cheese sauce</i> ) (GF) (V) (VE)	14.9
<b>Corn Chips</b> with guacamole (V) (GF)	14.9
<b>Corn Chips</b> with guacamole & tomato salsa roja (V) (GF)	16.9

# TACOS

6 INCH SOFT SHELL (GF available - add .50)

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<b>Fire Grilled Chicken</b>	10.9
Adobo marinated chicken, guacamole, mango salsa	
<b>Grilled Market Fish</b>	10.9
Grilled fresh fish, mojito salsa, coriander, lime	
<b>Cumin Battered Market Fish</b>	10.9
Crispy battered fish, mojito salsa, coriander, lime	
<b>Fire Grilled Prawn</b>	10.9
Marinated tiger prawns, tomatillo & avocado salsa, chipotle mayo	
<b>Pulled Pork</b>	10.9
12hr slow Braised NZ Pork shoulder, charred pineapple salsa, spring onion crema	
<b>Marinated Steak</b>	10.9
Chargrilled marinated steak, cherry tomatoes, roasted peppers, olive salsa, tajin	
<b>Soft-shell Crab</b>	10.9
Crispy soft-shell crab, basil guacamole, sesame salsa roja	
<b>Barbacoa Beef Cheek</b>	10.9
Braised beef cheek, pickled red cabbage, lime crema, coriander, crispy shallots	
<b>Slow Cooked Adobo Lamb Shoulder</b>	10.9
Slow cooked adobo lamb shoulder, drunken salsa, nopales, pickled red onion	
<b>Fire-grilled Mushroom</b>	10.5
Portobello & garlic mushrooms, chilli black beans, queso fresco, chipotle mayo, crispy onions (V) (VE)	



GLUTEN FREE



GLUTEN FREE  
ON REQUEST



VEGETARIAN



VEGAN  
ON REQUEST

# ESPECIALIDADES DE HEAD HONCHO

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<b>Mexicano's Fried Chicken</b> Agave Sauce or chipotle mayo	19
<b>Ceviche of Market Fish</b> ☒ Fresh market fish, fresh lime, coconut milk, tomato, chilli, pepitas, coriander	20.5
<b>Char-grilled Chicken Salad</b> ☒ Adobo marinated chicken, salsa macha, spiced seeds, greens, pickled red onion, guacamole	20.5
<b>Mexicano's Nachos</b> ☒ ☒ Guacamole, salsa roja, black beans, cheese, sour cream & jalapeno Beef, chicken, vegetarian or vegan	22

## QUESADILLA

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<b>Adobo chicken</b> , roasted tomato, chipotle salsa, queso ☒	20.5
<b>Barbacoa beef</b> oregano, mushrooms, spring onion, queso ☒	20.5
<b>Vegetarian</b> braised chard, cigar onions, nopales, jalapeno, queso ☒ ☒ ☒	20.5
<b>Add:</b> Guacamole, Sour cream, Chipotle mayo, Aoli	4

## ALAMBRES

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Skewers fire-grilled with green capsicum & red onion

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<b>Adobo Marinated Chicken</b> & peanut mole sauce ☒	21.5 (3pcs) 28 (4pcs)
<b>Canterbury Ribeye</b> & chimichurri salsa ☒	23 (3pcs) 30.25 (4pcs)
<b>Pork Belly</b> , corn crema & salsa verde ☒	21.5 (3pcs) 28 (4pcs)

## VERDURAS

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<b>Fire Grilled Mushrooms</b> , garlic, fried onions, queso & herbs ☒ ☒	13
<b>Roasted Seasonal Vegetables</b> , olives, toasted nuts, seeds, queso ☒ ☒	14
<b>Mexicano's Chilli Black Beans</b> ☒ ☒	14
<b>Butter Lettuce Salad</b> green butter lettuce, orange, avocado, almonds ☒ ☒	14

## POSTRES/DESSERT

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<b>Churros</b> dusted with cinnamon & sugar with chocolate fudge	13
<b>Popcorn sundae</b> , double Belgain chocolate & salted caramel ice cream, chocolate fudge, caramel popcorn ☒	14

**GIFT VOUCHERS AVAILABLE**

**KIDS MENU AVAILABLE**



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