

FOOD

SNACKS

- Guacamole** w tomato pico de gallo, jalapeño, coriander, topos (v) 🍌* 8
- Esquites:** corn, chipotle butter, magic powder, queso seco, blackened onion crema (v) 🍌* 8
- Beetroot & sweet potato dip** w cricket tortilla, smoky chorizo crumb, queso blanco (v*) 🍌 8
- Salsa roja** w house made yellow corn chips (v) 🍌* 8
- Panuco:** spiced squid, red frijoles, mint, fennel, chili pico, olive powder, cucumber yoghurt 🍌 8

SOFT SHELL TACOS

- Candied fennel yeast battered prawns,** chipotle crema, pineapple pico, red slaw 🍌** 7
- Slow-roasted agave baby carrots,** guajillo oil mole, goats feta, migas, baby cress (v) 🍌** 7
- Marinated pan-fried fish** w sauce gribiche, pumpkin slaw, green chili crema 🍌** 7
- Ancho chili chicken (Free Range)** poblano rajas, seeds, crispy kale, chili, coriander 🍌** 7
- Butternut pumpkin,** salsa negra, baby spinach, queso seco, crispy sesame (v) 🍌** 7

SPECIALTIES

- Ceviche** fish, orange blossom tiger's milk, melon, chili, corn shards, hibiscus agua 🍌* 16
- Mexico fried chicken (Free Range)** Not to be missed! 🍌 16
- Al Pastor** Crispy pork (Free Farmed), kimchi, apple yoghurt, radish, mint, sesame 🍌 18
- Plancha BBQ apple mole chicken (Free Range)** charred pineapple, sesame 🍌* 18
- Crumbed chili portobello** w bruised cherry tomatoes, chili, capsicum mojo (v) 🍌 16

QUESADILLAS

- Coffee agave lamb,** zucchini, pumpkin, oregano, garlic chips, salsa borracha 🍌 16
- Chicken tinga (Free Range)** mint, cactus, red onion, peanuts, kale, tomatillo salsa 🍌 16
- Crunchy papas & olive,** frijoles, cress, carrot slaw, pepitas, blackened onion crema (v) 🍌 15

SALADS

- Charred watermelon,** queso, baby rocket, sunflower seeds, ancho dressing (v) 🍌* 12
- Roasted baby beetroot,** wilted kale, walnut, queso seco, orange, chili, red quinoa (v) 🍌* 12

DESSERTS

- Xócolate,** pecan, citrus crème, xocolate chili ganache, pistachio praline, orange, mint (v) 🍌* 12
- Cinnamon spiced churros** w dulce de leches & dark cacao soil (v) 12
- Cheesecake** Mexican wedding biscuit, candied pineapple, lime curd, puffed wild rice (v)* 10

CHEF'S SPECIALS

A selection of past favourites and new creations using fresh seasonal ingredients. Please refer to blackboard or ask your waiter.

* Gluten Free ** GF on request 🍌 Spicy (v) Vegetarian (v*) Vegetarian on request

🍌 Our hot sauces are on your table to add heat & flavour to any dish 🍌
Live longer Cricket Powder: 68.8% protein, B12, organic, paleo, chitin
For a full list of food intolerances please ask your waiter

Inspired by the streets of Mexico, our food is created to deliver complex layers of flavour across a range of shareable dishes. Our menu changes every three months to stay in tune with fresh seasonal ingredients.

TAKE MEXICO HOME



*Have a happy ending!
Our hot sauces are available separately or in a gift set for you to take home. Just ask one of our equally hot staff on how to get them in your hot little hands.*



LOVE MEXICO

Make your snack a free one!

Simply grab a card from our waitstaff & you can enjoy a free snack every time you visit. Love isn't easy, but Love Mexico is.

WWW.LOVMEXICO.CO.NZ #LOVMEXICO

[/MexicoNZ](https://www.facebook.com/MexicoNZ) [@MexicoNZ](https://www.instagram.com/MexicoNZ) #MexicoNZ

We're always giving stuff away, become a friend of Mexico and we might just send you a bit of loving.

LIQUOR



Served shaken or frozen with premium 100% Blue Agave Tequila. See the table menu for the 10 famous flavours of Frida's Margaritas.

SANGRIA

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|---|--------------------------|
| Virgin Green apple, rose syrup, raspberries, sage, orange, pineapple | Glass / Carafe
7 / 16 |
| Blanco Sauvignon blanc, blueberry, rosemary, raspberries, lime | 10 / 26 |
| Tinto Pinot noir, mango, passionfruit, ginger, pineapple | 10 / 26 |
| Sparkling Palais de Versailles, pomegranate, hibiscus, cranberry, cucumber, mint | 12 / 30 |

MEXICAN HIGHBALLS

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| Chelada Pacifico served w lime & salt | Glass
10 |
| Paloma Jose Cuervo Tradicional, lime, Mexico grapefruit soda & salt rim | 10 |
| Bloody Maria Jose Cuervo Tradicional, red wine, lime, chipotle, habanero, achiote, tomato juice | 12 |

TEQUILA TASTING

We love tequila. We want you to love tequila too. So in the spirit of exploration, we have paired three different ages of fine Tequila (blanco, reposado and anejo) with three different sangritas (coriander and lime, spicy tomato, citrus and ginger). That way you can try a selection of top shelf tequila without breaking the bank. • See red table menu for our full range of Tequila

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|--|----|
| Arette Blanco, Reposado, Añejo | 20 |
| 1800 Blanco, Reposado, Añejo | 25 |
| Gran Centenario Blanco, Reposado, Añejo | 30 |
| Fortaleza Blanco, Reposado, Añejo | 40 |

MEXICAN BEER

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|--------------------------------------|---|---------------------------------|----|
| Cartel (FROM THE TAP) | 8 | Negra Modelo | 10 |
| Pacifico | 9 | Panhead Supercharger APA | 11 |
| Corona | 9 | Emersons Bookbinder Ale | 12 |
| Galbraith's Redemption (2.5%) | 8 | Isaac's Cider | 10 |

WINE

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| Civil Unrest Sauvignon Blanc | 8 / 25 |
| Civil Unrest Pinot Noir | 8 / 25 |
| Palais de Versailles Sparkling | 10 / 50 |

NON LIQUOR

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| Cold Brew Coffee Brewed on site for 12+ hours, notes of malt, chocolate & spice | 5 |
| Sparkling Water Otakiri 300ml / 750ml | 5 / 8 |
| Juice Apple, Pineapple, Orange, Cranberry or Tomato | 5 |

MEXICO SODAS Our own incredibly delicious recipes made with only natural flavours, colours and sugars.

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| White Cola Unmissable! | 5 | Lemonade | 5 |
| Blood Orange & Cardamom | 5 | Peach Tea | 5 |
| Passionfruit & Lemongrass | 5 | Grapefruit | 5 |
| Mango & Mint | 5 | Cherry & Watermelon | 5 |