

FOOD

*Inspired by the streets of Mexico and crafted into delicious dishes
by our dedicated Executive Chef Peter Jackson.
Our seasonal menu delivers layers of authentic flavours
using the freshest, free-range ingredients.*

SNACKS

- Street esquites**, chipotle buttered corn, coriander, queso, burnt onion crema, tortillas (v) (**) 10
- Pan de yuca**, salsa de ajo, baked cassava breads, whipped garlic, queso seco (v) (*) 12
- Traditional guacamole**, coriander, jalapeño, lime, charred pineapple with totopos (v) (*) 14
- Panucho**, green frijoles, huitlacoche, caramelised onion, smoked pepita crema (v) (*) 14
- Anticucho**, barbacoa pork adobo skewers, black cumin, orange with red chimichurri (*) 16

TACOS

- Pan fried fish**, fried cucumber chips, mayo, slaw, avocado and tomatillo mojo (v) (**) 8
- Chicken thigh con cola**, green onion, cassava chips, red chili, chipotle vinegar (*) 8
- Green chorizo**, fried egg, charred chili, silverbeet, jalapeño crema (v) (*) 8
- Roasted red pepper and pumpkin**, achiote adobo, fried chickpeas, mint (v) (**) 8
- Taco dorado**, green pea and olive, mushroom salteado, salsa asada, sesame (v) 8
- Chicken and squid piri piri**, smoked potato, preserved lemon, chipotle, crisp oregano (v) (*) 8
- Taco en transito**, beef tongue in yeast batter, tomato rice, chard, caper dressing (v) 12
- Taco al Árabe**, braised lamb shoulder, beetroot crema, cauliflower crumbs, sesame (v) 12
- Beef cheek birria**, mozzarella queso, pico de gallo, lemon, birria broth (2 pieces) (v) (*) 14
- Picante de Puerco**, peanuts, toasted ancho chili, habanero crema (2 pieces) (v) (*) 14

MEXICO SPECIALITIES

- Mexico fried chicken, jalapeño mayo, chipotle mayo, chili powder 🌶️🌶️ *not to be missed!* 16
- Crispy cauliflower florets, cumin and lime crema, sweet paprika powder 🌶️🌶️ 16
- Fried cemita from Puebla, beef brisket, salsa borracha, queso fresco, citrus onion 🌶️ 22
- Ceviche of fish, lime, yellow mole, red chili, charred sweet corn, onion crema 🌶️* 24
- Traditional Oaxacan tortilla, charred achiote chicken with a selection of antojitos 🌶️* 26

QUESADILLAS

◐ HALF 12 / ● FULL 19

- Pomegranate lamb shoulder, queso fresco, mint, whipped garlic, leek, salsa borracha 🌶️**
- Spiced prawn, parsley, red chimichurri, queso seco, green pea & olive, burnt onion crema 🌶️**
- Roasted poblano chili & fennel, cumin chickpeas, oregano, avocado & tomatillo mojo (v)🌶️**

SIDES

- Pan-fried broccoli florets, smoky bacon, red onion, mayo de ajo, queso fresco (v*)* 9
- Wilted silverbeet, garlic, chili, smoked pepita crema, recado dry mix 🌶️🌶️* 9
- Deep fried brussel sprouts, cucumber, chipotle vinegar, sunflowers seeds 🌶️🌶️* 9
- Smoked patatas bravas, salsa borracha, chili salt, chipotle crema, crisp oregano (v)🌶️* 10

DESSERTS

- Coffee and chocolate enamorado, Mexican wedding biscuit (v)🌱 13
- Cinnamon spiced churros, dulce de leche, toasted walnut crumb (v)🌱 13
- Triple xocolate brownie, Little Island ice cream, coconut & strawberry granita, mint 🌱🌱 14

(v) Vegetarian (v*) Vegetarian on request * Gluten Free Friendly ** GF on request
🌱 Vegan friendly 🌱 Nut allergen 🌶️ Spicy (FR) Free range (FF) Free farmed

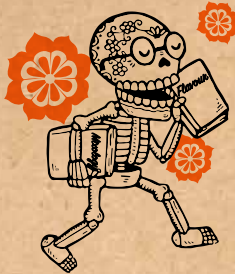
Dietary Requirements? No problem! Talk to us about your dietary needs. But while we take as much care as humanly possible, we cannot guarantee that trace elements may not be present.

Mexico 's FRIDA'S Margaritas



WELCOME TO THE TASTIEST HISTORY LESSON EVER

How everyone's favourite Margarita came to be so uniquely sippable.



2. SHAKING IN THE MAKING

Our collaboration with a food scientist and mixologist, ideas and experimentations, combined with the many (many) hours of taste testing saw the creation of Frida's Margaritas.



1. MARGARITA FUELLED LOVE AFFAIR

Mexico's love affair with Margaritas dates back to its inception in 1916.



3. SHAKEN WITH LOVE

Mixed and served by our clever bar team we have created a Margarita heaven that will guarantee all kinds of decision anxiety with flavours like Black Plum & Cinnamon and Raspberry & Lime.

NOW SERVING

FRIDA'S Margaritas

\$15 or \$25 for a carafe



THE ORIGINAL MEXICO CITY

sugar free

Perfect for when you're the Beyonce of your group and need the drink to go with it. Salt rim & lime garnish. *Sugar free option available.



FOREST BERRY

Perfect for when you really want to suggest tequila shots but will save it for the next round. Friends, take note. Cacao sugar rim & rosemary.



BLACK PLUM & CINNAMON

Perfect for when you want to be seduced by something rich, dark and a little bit spicy. Cinnamon sugar rim & quill.



MANGO & PASSIONFRUIT

Perfect for when your horoscope says 'take a risk' but your heart says 'Margaritas'. Vanilla sugar rim & lemon wheel.



PINEAPPLE & COCONUT

Perfect for when you want to catch flights not feelings and are aching for a vacation. Sugar rim & pineapple garnish.



RASPBERRY & LIME

sugar free

Perfect for when you want to treat yo' self but you're sweet enough already. Sugar free rim & lime garnish.



STRAWBERRY & GUAVA

Perfect for when you know the best kind of wine pairing is a Margarita. Sugar rim & mint garnish.



ORANGE & VANILLA

Perfect for when you miss the half time oranges from your youth but also really need some tequila. Vanilla sugar rim & orange.



GREEN APPLE & JALAPENO

Perfect for when you think your corporate lunch needs spicing up. Chili salt rim & apple garnish.



WATERMELON & HIBISCUS

sugar free

Perfect for when everyone is on to dessert but you still have some drinking to do. Sugar free rim with & star anise.

LIQUOR

We have always taken our liquor very seriously at Mexico. We are obsessed about offering you a wide range of excellent drinks that both match our food and your desires. If liquor isn't your thing then check out our range of Mexico sodas.



BEER

Two world famous Mexican beers alongside some local legends and an ever-changing craft beer, fresh from the tap.

Pacifico	10	Craft Beer 330 / 425ML	9 / 11
Corona	10	Mid Vicious (LOW-ALCOHOL 2.5%)	8
Panhead Supercharger APA	12	Zeffer Apple Cider	10



SANGRIA

A classic mix of wine, fruit, and seasonal flavours that deliver a rich Mexican punch.

**GLASS /
CARAFE**

Virgin, pineapple & coconut, green apple, orange juice, sparkling water & mint	7 / 21
Blanco, apple juice, pineapple & citrus, rosemary, lime, mint	13 / 32
Tinto, cinnamon quill, black plum, dark berries & red apple	13 / 32
Rosado, watermelon agua, cranberry juice, strawberry & guava, thyme	13 / 32
Sparkling, mint, coconut, orange juice, pineapple, apple & rosemary	13 / 32



WINE

Our small but perfectly formed wine list contains some superb NZ varietals and a couple of very welcome visitors from abroad.

**GLASS /
BOTTLE**

Growers Mark Pinot Gris - NZ	12 / 48	Da Luca Prosecco - TTL	12 / 45
Brookfields Syrah - NZ	12 / 52	Duck Hunter Sauv Blanc - NZ	14 / 59
Arrogant Frog Rosé - FRA	12 / 55	Lake Chalice Pinot Noir - NZ	15 / 68

TRY A TEQUILA TASTING BOARD

Each tasting board includes a shot of Blanco, Reposado and Añejo Tequila. Each is produced and aged differently to deliver subtle differences in flavour. For the full list ask for our little red tequila book.

el Jimador

TEQUILA
HERRADURA

Reserva
DE LA FAMILIA
Jose Cuervo

THE ORIGINAL - \$20

Named in honour of those who farm the agave plant, from one of Mexico's biggest producers.

EXQUISITE - \$30

It is thought to bring good fortune to those who drink, from one of Mexico's most respected distillers.

ULTRA PREMIUM - \$40

The worlds first extra añejo tequilas. From the Cuervo family's private collection. Aged to perfection for 3+ years.

A TASTE OF MEXICO *Sip on a classic from Mexico.*

Michelada , Pacifico Clara over ice with chili, lime & tomato	12
Paloma , el Jimador Blanco, fresh lime, fresh mint & ruby grapefruit	14
Mexican Horchata sweet and spicy rice drink with cinnamon	6
+ Make it boozy add a shot of 1800 coconut tequila	16
Cold Brew Coffee , a Mexican blend brewed on site for ~24 hours	7
+ Make it boozy add a shot of Patron XO Cafe	16

MEXICO SODAS *These are our own zero alcohol recipes and have been crafted to deliver a delicious range of flavours.*

White Cola	6	Blood Orange & Ginger <i>sugar free</i>	6
Watermelon	6	Ruby Grapefruit	6
Lemonade <i>sugar free</i>	6	Mexico Cola <i>sugar free</i>	6
Raspberry & Rhubarb	6	Coriander & Lime	6
Pineapple & Citrus	6	Blue Creaming Soda	6