

SNACKS

SOFT SHELL TACOS

Chicken pipian, (FR) spiced pepitas, braised fennel, Oaxaca queso, micro sango (**	
Jackfruit Cochinita pibil, beetroot stained daikon, seeds, almond milk @ (**	3
Turmeric battered fish, aguacate, pumpkin slaw, tomato pico, coriander, chili ((**	1
Pork carnitas, (FF) capsicum mojo, lime cured green apple, slaw, mint yoghurt (**	
Beef arrachera in mole negra pineapple & chili pico, chicharron, cress ***	1
Octopus & Spanish chorizo, patatas bravas, chipotle mayo, migas 💢	1

SPECIALTIES

Crispy cauliflower florets, cumin & lime mayo, smoky paprika (v)	15
Mexico fried chicken (FR) jalapeño mayo & chipotle mayo. Not to be missed!	16
Chimichangas, pan fried mushroom, leek, chili, queso, cactus & salsa asada 🚳 🕻	17
Chicken wings, (FR) guajillo adobo, cucumber milk, candied seeds, coriander ((*	20
Prawn cóctele, coconut salad, lime & cucumber granita, chili agua, yellow cherry (*	20
Cinnamon braised pork belly, (FF) radish, cress, beetroot mojo, pork crackling (*	20

QUESADILLAS

Agave & nutmeg pumpkin, queso, spiced pepitas, baby spinach, mint, salsa borracha 🚳 🕻	18
Goat birria, queso blanco, carrot, zucchini, garlic chips, oregano, chili, beetroot hummus	18
Chicken tinga, (FR) coriander, chili, papas, black beans, blackened onion crema	18

SALADS

White quinoa, silverbeet, green beans, pepitas, agave & olive oil dressing 🍭 (*	17
Crispy chickpea & pumpkin, cucumber, lime & chipotle dressing, cauliflower, seeds 🎯 (*	17

DESSERTS

Mexican Buñuelos, nutmeg spiced apple, cajeta, xocolate ganache, sweet corn ice cream (v)	12
Baked white chocolate cheesecake, hibiscus flower granita, honey comb (v)*	12
Cinnamon spiced churros, dulce de leche, toasted almond praline (v)	12
Xocolate pastel, coconut crema, mint, black plum sorbet, walnuts @	12

CHEF'S SPECIALS

Please refer to blackboard or ask your waitstaff.

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

Food allergies? 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.

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 how to get them in your hot little hands.

AVAVAVAVAVAVAVAVAVAVAVAVAVA

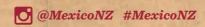


We want to love you over & over again.

Not in a creepy way, but in an overfeed you like a grandmother kind of way. Ask your wait staff how to become a Love Mexico member and get ready to be loved like never before!

WWW.LOVEMEXICO.NET.NZ #LOVEMEXICO





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





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

A THE RESIDENCE OF THE PARTY OF	
SANGRIA	Glass / Carafe
Virgin Dark grape juice, pomegranate, hibiscus flower, mint	7/16
Blanco Pinot gris, baby ginger, orange, mint, kiwifruit	10 / 26
Tinto Pinot noir, cinnamon, plum syrup, citrus & red apple	10 / 26
Rosé Rosé, green apple, cranberry juice, strawberry, mint	12/30
Sparkling Dibon cava, raspberry, cucumber, blueberry	12/30
	N. T.
MEXICO CÓCTELES	Glass
Michelada Pacifico Clara over ice with chili, lime & tomato	10
Caracortada "Scarface" Mezcal: Gracias Joven, melon & mint, lime, cucumb	er 16
Amor de Verano "Summer Lovin" JCT Silver tequila, white peach, pineappl	
Suave y Dulce "Sweet & Soft" Fortaleza Blanco, fresh lemon & orange, vani	lla 16

TEQUILA TASTING

We love tequila & want you to love it too. So in the spirit of exploration, we've paired three different ages of fine Teguila with three different sangritas. See red table menu for full range of Teg

Café Martini Café Patron Incendio, cold brew coffee, cacao powder, fresh chili Tropica la Fruta "Tropical Daquiri" Mango Mezcal, passionfruit, coconut, lime

Espolon A very clean and raw range, aged mostly in brand new barrels	20
1800 A premium Cuervo brand, aged in old Bourbon barrels	25
Gran Centenario Aged in French Limousin oak barrels for extra smoothness	30
Fortaleza Small batch award-winning tequila with rich agave flavours	40

MEXICO BEER

Cartel (FROM THE TAP) Pacifico 9.5 Corona 9.5 Negra Modelo Dos Equis Amber Bohemia **Brothers Mexican Lager** Panhead Supercharger APA **Emersons Bookbinder Ale** Mid Vicious (LOW-ALCOHOL 2.5%) **Cloudy Apple Cider**

WINE

Wither Hills Sauvignon Blanc	10/28
Wither Hills Pinot Noir	10/28
Dibon Cava Sparkling	12 / 60

16

	MON EIGOOM
11	Cold Brew Coffee a Mexican blend
11	brewed on site for 24 hours 5
12	Sparkling Water 300ml / 750ml 6 / 10
8	Juice Apple, Pineapple, Orange, Crapherry Tomato
10	Cranberry, Tomato 5 Mexican Horchata
	rice milk & cinnamon 5

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

10

White Cola Unmissable!	5	Ruby Grapefruit	5
Hibiscus & Cinnamon	5	Cucumber & Lime	5
Lemonade Sugar Free	5	Pineapple & Orange	5
Turmeric & Ginger Tonic Sugar Fr	ree 5	Coriander & Lime Fresca	5
Raspberry & Cucumber	5	Citrus & Ginger Fresca	5