

FOOD

SNACKS

- Esquites**, buttered corn, coriander, queso fresco, blackened onion crema, warm tortillas (v) **8**
- Croquetas**, potato, green onion & almonds, smoky cheddar, remoulade (v) **8**
- Salsa roja**, with house made yellow corn chips **8**
- Blue corn memelas**, frijoles, tofu, salsa tomatillo, red mole, pickled chili **10**
- Chickpea patatas**, blackened capsicum & carrot mojo, cucumber & green apple pico **10**
- Black bean dip**, queso blanco, bacon migas, pasilla chili oil, cricket tortilla (v*) **12**

SOFT SHELL TACOS

- Chicken pipian**, (FR) spiced pepitas, braised fennel, Oaxaca queso, micro sango **7**
- Jackfruit Cochinita pibil**, beetroot stained daikon, seeds, almond milk **7**
- Turmeric battered fish**, aguacate, pumpkin slaw, tomato pico, coriander, chili **7**
- Pork carnitas**, (FF) capsicum mojo, lime cured green apple, slaw, mint yoghurt **7**
- Beef arrachera in mole negra** pineapple & chili pico, chicharron, cress **7**
- Octopus & Spanish chorizo**, patatas bravas, chipotle mayo, migas **7**

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) **12.5**
- Baked white chocolate cheesecake**, hibiscus flower granita, honey comb (v)* **12.5**
- Cinnamon spiced churros**, dulce de leche, toasted almond praline (v) **12.5**
- Xocolate pastel**, coconut crema, mint, black plum sorbet, walnuts **12.5**

CHEF'S SPECIALS

Please refer to blackboard or ask your waitstaff.

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

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.



LOVE MEXICO

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

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

LIQUOR

NOW SERVING
FRIDA'S Margaritas
 10 FAMOUS FLAVOURS



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 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 |

MEXICO CÓCTELES

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| Michelada Pacifico Clara over ice with chili, lime & tomato | 10 |
| Caracortada "Scarface" Mezcal: Gracias Joven, melon & mint, lime, cucumber | 16 |
| Amor de Verano "Summer Lovin" JCT Silver tequila, white peach, pineapple, lime | 16 |
| Suave y Dulce "Sweet & Soft" Fortaleza Blanco, fresh lemon & orange, vanilla | 16 |
| Café Martini Café Patron Incendio, cold brew coffee, cacao powder, fresh chili | 16 |
| Tropica la Fruta "Tropical Daquiri" Mango Mezcal, passionfruit, coconut, lime | 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 Tequila with three different sangritas. See red table menu for full range of Tequila.

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| 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

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|---------------------------------------|------------|
| Cartel (FROM THE TAP) | 9 |
| Pacifico | 9.5 |
| Corona | 9.5 |
| Negra Modelo | 10 |
| Dos Equis Amber | 11 |
| Bohemia | 11 |
| Brothers Mexican Lager | 11 |
| Panhead Supercharger APA | 11 |
| Emersons Bookbinder Ale | 12 |
| Mid Vicious (LOW-ALCOHOL 2.5%) | 8 |
| Cloudy Apple Cider | 10 |

WINE

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

NON LIQUOR

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

MEXICO SODAS

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

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