

## FROM THE MARKET

### SIGNATURE DISH

**Guacamole smashed table side**  
avocado, serrano chilli, red onion, coriander, pistachios, plantain chips 15

#### Peach & tomato salsa

blistered tomatoes, Aztec gold peach, jalapeno, baked blue corn tortillas 14

#### Avocado & nectarine ceviche

jicama, lime, edamame, garlic mojo, puffed black rice 15

## FROM THE COAST

### SIGNATURE DISH

**Tuna tostadas**  
avocado, ginger, spicy tapioca pearls 16

#### Scallop ceviche

tiger's milk, jalapeno, roasted coconut 18

#### Tequila cured trout tiradito

pink peppercorn, pepitas, lime, dill crème fraiche 18

## FROM THE STREETS

### SIGNATURE DISH

**Corn lollipops**  
wasabi peas, jalapeno hollandaise 13

#### Jalapeno poppers

roasted jalapenos, crumbed & stuffed with three cheeses, herbs, chipotle mayo 16

#### Mezcal flamed halloumi

agave, lime, pepitas 15

#### Lamb barbacoa empanadas

chimichurri 14

## TACOS

#### Flamed beef skirt

jalapeno crema, rucola salsa 14

#### Salt baked salmon

spicy peas, fennel, tequila pearls 14

#### Pork belly

red cabbage, caramelised apple, chicharron, lime 14

#### Achiote chicken pibil

citrus salsa, black garlic aioli 14

#### Barbecued broccoli

spicy peas, pepita pesto, cashew 'queso fresco' 12

## FROM THE GRILL

### SIGNATURE DISH

**Meat from the pit**  
cooked over charcoal, ancho sauce, salsa verde, slow roast red bull horn 28

#### Butternut squash

chilli lentils, molasses, yoghurt, plantain chips 22

#### Yucatan spiced fried chicken

melon, poblano cream, hot sauce 24

#### Chipotle & miso market

fish pan-roasted market fish, chipotle, miso, Szechuan chilli oil 32

#### Conchinita pibil

citrus & Yucatan spiced pulled pork, spring leaves, smoked eggplant, hot sauce 26

#### Charred black onyx beef

sweet onion puree, charred corn, dragoncello salsa 28

## SIDES

#### Watermelon salad

cucumber, jalapenos, coriander, agave, pistachios 12

#### Patatas bravas

smashed potatoes, paprika, chipotle aioli 10

#### Market salad

beets, carrots, leeks, quinoa, spiced yoghurt 15

#### Rice bowl

black rice, pearl couscous, toasted quinoa, mint, lemon 10

#### Warm tortillas

four char-grilled corn or flour tortillas 6

## DESSERT

#### Margarita cheesecake

bite sized citrus & tequila cheesecakes, tajin salt, dehydrated lime, coconut tostadas 12

#### Crunchy fried banana

dulce de leche, coconut ice cream 12

#### Churros

spiral dipped in chocolate, cajeta sauce 12

#### Tipsy trifle

pedro ximenez soaked almond sponge, guava, mango, coconut custard 14

**FEED ME** CLASSIC 59PP  
DELUXE 75PP

Let our Chef take you on a journey from the bustling markets of Mexico City to the bold, lush flavours found in the depths of the Yucatan. Excite your taste buds as you graze through our abundant selection of market fresh food from each section of our menu. From market to table this is how we eat.

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All items are subject to availability. Please note that some of our dishes may contain nuts. Please let us know if you have any allergies or require information on ingredients used in our dishes. A 10% surcharge will be applied on Public Holidays. A 1.5% credit card fee applies at all other times.

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