

STREET SNACKS

SIGNATURE DISH

Jalapeno poppers
fried and stuffed with 3 cheeses, chipotle mayo 16

Achiote pork empanada
chard, okra, chimichurri 14

Mezcal flamed halloumi
agave, lime, pepitas 15

Spiced beef tartare
tostada, marinated cured egg yolk 17

Corn ribs
chilli, lime salsa, queso fresco 10

Patatas bravas
smashed potatoes, paprika, smoked cayenne aioli 10

FROM THE MARKET

SIGNATURE DISH

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

Smoked peach, habanero and basil salsa
blue corn tortillas 14

Avocado and apricot ceviche
lime, coconut, puffed rice 15

Tuna tostadas
avocado, ginger, spicy tapioca pearls 16

Kingfish aguachile
tequila, cucumber, lime 22

Salmon ceviche
peach and jicama salsa, buttermilk 22

Watermelon salad
bullhorn, mint, agave, pistachios 12

MAINS

SIGNATURE DISH

Meat from the pit
cooked over charcoal, spinach mole, slow roast red bullhorn 32 Pumpkin 24

Burrata
pickled green tomatoes, tomatillo salsa 22

Summer salad
heirloom cherry tomatoes, zucchini, asparagus, crunchy quinoa, spiced yoghurt 24

Roasted barramundi
ancho mole, salsa verde, pineapple salsa 32

Yucatan spiced fried chicken
melon, poblano cream, hot sauce 24

Cochinita pibil
citrus and Yucatan spiced pulled pork, crispy kale, smoked eggplant, hot sauce 26

Tequila and coffee black onyx beef
quinoa, tomatillo salsa, dragoncello 28

Spicy fried squid
habanero and agave mayo, mojo 24

TACOS TWO PER SERVE

Beer battered fish
preserved lemon mayo, mango, jalapeño salsa 14

Char grilled chicken
pico de gallo, herb crumb, lime aioli 14

Honey glazed carrot
smoked yoghurt, chipotle mole, pepitas 12

Flour tortillas available on request.

DESSERTS

Margarita cheesecake bite sized citrus and tequila
tajin salt, dehydrated lime, coconut tostadas 12

Cajeta custard
banana ice cream, sweet plantain chips 12

Churros
spiral dipped in chocolate, dulce de leche 12

Lime curd
mango sorbet, coriander oil, meringue crumble 12

Watermelon sorbet
pickled rind 10

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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Telephone 02 9230 0119

All items are subject to availability. Some of our menu items may contain or come into contact with **wheat, eggs, peanuts, tree nuts and milk**. If you have any known allergies please alert our team before ordering. A 10% surcharge will be applied on Public Holidays. A 1.5% credit card fee applies at all other times.

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