

STREET SNACKS

SIGNATURE DISH

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

Empanadas
Smoked lamb empanadas, peas, spring chard, chimichurri 14

Mezcal flamed halloumi
agave, lime, pepitas 15

Beef tartare tostada
cured egg yolk, habanero, avocado crema 17

Sweet corn ribs
chipotle mayo, queso fresco 10

Patatas bravas
smashed potatoes, paprika, smoked cayenne aioli 10

Extra tortillas
4 beetroot or corn tortillas chargrilled 6

FROM THE MARKET

SIGNATURE DISH

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

Smoked jalapeno and mango salsa
fire roasted tomato, baked blue corn tortillas 14

Avocado and green apple ceviche
lime, corn, habanero and puffed rice 15

Tuna tostadas
avocado, ginger, spicy tapioca pearls 16

Kingfish ceviche
tiger's milk, baby beetroot, chives 22

Cured red snapper ceviche
passionfruit aguachile 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

Spring salad
baby beets, carrots, zucchini, asparagus, crunchy quinoa, spiced yoghurt 24

Barramundi
wrapped in plantain, spring salad and charred lime 32

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

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

Charred black onyx
barbecued mushroom, charred corn, dragoncello salsa 28

Spicy fried squid
habanero & agave mayo, mojo 24

TACOS TWO PER SERVE

Soft shell crab
apple and fennel slaw, black fish caviar 16

Pulled pork hock
salsa macha, charred orange salsa, chicharron, lime 14

Charred asparagus
shallots, smoked eggplant, feta, pepitas 14

Served on fresh grilled flour tortillas. Gluten free tortillas available, or choose house-pressed beetroot tortillas for an additional \$2.

DESSERTS

Margarita cheesecake bite sized citrus & 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

Meringue pie
caramelized pineapple 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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