

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. After supplying Sydney with Australia's finest & largest selection of tequila & mezcacal, Mejico opened its doors in Melbourne in 2021 and has been the perfect place for every celebration since!



SCAN ME

Scan the QR code to hear about the latest offers from Mejico Melbourne & the Sam Prince Hospitality Group!

mejico.com.au/melbourne
[@mejicomelbourne](https://twitter.com/mejicomelbourne)

*All items are subject to availability. Mejico adheres to RSA guidelines and alcohol will only be served with a meal. We reserve the right to refuse service to anyone deemed intoxicated. Some items may contain or come into contact with **wheat, eggs, nuts and dairy**. If you have any known allergies please alert our team before ordering. A 10% surcharge will be applied on Sundays and Public Holidays. A 1% credit card fee applies at all other times.*

FEED ME

Not sure what you feel like? Why don't you leave all the hard choices to our team! Check out our Feed Me menu.

MÉJICO CLASSIC FEED ME // \$69PP

Tres Salsas tatemada, tomatillo & macha, corn chips

Tuna Tostadas yellow fin, sesame, soy, jicama

Corn Ribs chipotle lime, pecorino, popcorn

Tecate Battered Snapper Taco

cabbage, green papaya salsa, habanero hot sauce

Beef & Oaxaca Cheese Empanadas chimichurri

Half Rotisserie Achiote Chicken mole poblano, fermented slaw

Patatas Bravas arbol mayo, cumin salt

Watermelon agave compressed, pistachio dukkha

Churros cinnamon sugar, vanilla custard, hazelnut sauce

MÉJICO DELUXE FEED ME // \$82PP

Guacamole chilli, lime juice, plantain chips

Kingfish Ceviche white pepper ranch, crispy shallots, taro chip

Jalapeno Poppers kombu cream cheese, habanero gel

Burrata red cabbage, sweet and sour dressing, garbanzo beans

Agave & Arbol Chicken Taco apricot chamoy, pico de gallo

Pork Scotch Adobada charred pineapple, corn puree, grilled onion, crackling

Patatas Bravas arbol mayo, cumin salt

Green Beans salsa macha

Margarita Cheesecakes pistachio tostada, coconut, tequila

Churros cinnamon sugar, vanilla custard, hazelnut sauce

We can cater for all dietary requirements, but do ask that all guests at the table please order from the same Feed Me menu. Price listed is per person. Our set menus may be subject to change.



FEED ME LUNCH // \$55PP 12PM-4PM

Includes a glass of house wine or beer!

Guacamole chilli, lime juice, plantain chips

Tuna Tostadas yellow fin, sesame, soy, jicama

Corn Ribs chipotle lime, pecorino, popcorn

Pulled Beef Brisket Taco pickled red onion, salsa verde

Half Rotisserie Achiote Chicken mole poblano, fermented slaw

Patatas Bravas arbol mayo, cumin salt

SANGRIA SATURDAY // \$79PP 12PM-4PM

Guacamole chilli, lime juice, plantain chips

Tuna Tostadas yellow fin, sesame, soy, jicama

Corn Ribs chipotle lime, pecorino, popcorn

Pulled Beef Brisket Taco pickled red onion, salsa verde

Half Rotisserie Achiote Chicken mole poblano, fermented slaw

Patatas Bravas arbol mayo, cumin salt

**INCLUDES
2 HOURS
FREE-FLOWING
SANGRIA!**

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A LA CARTE

STREET SNACKS

SIGNATURE DISH

Table-smashed Guacamole

chilli, lime juice, plantain chips 18

Tres Salsas tatemada, tomatillo & macha, corn chips 16

Corn Ribs chipotle lime, pecorino, popcorn 17

Jalapeño Poppers kombu cream cheese, habanero gel 18

Beef & Oaxaca Cheese Empanadas chimichurri 18

STARTERS

SIGNATURE DISH

Tuna Tostadas

yellow fin, sesame, soy, jicama 24

Kingfish Ceviche white pepper ranch, crispy shallots, taro chip 24

TACOS 2 PER SERVE

Jackfruit Barbacoa pineapple salsa, guacachile 17

Tecate Battered Snapper

cabbage, green papaya salsa, habanero hot sauce 17

Agave & Arbol Chicken apricot chamoy, pico de gallo 17

Pulled Beef Brisket pickled red onion, salsa verde 17



MAINS

SIGNATURE DISH

Half Rotisserie Achiote Chicken

mole poblano, fermented slaw 32

Chipotle Agave Baked Eggplant

smoked macadamia ricotta, pistachio dukkha 26

Barramundi achiote, baby leeks, capers, olives, orange glaze 36

Pork Scotch Adobada

charred pineapple, corn puree, grilled onion, crackling 32

SIDES

Watermelon agave compressed, pistachio dukkha 14

Patatas Bravas arbol mayo, cumin salt 14

Green Beans salsa macha 16

DESSERTS

Margarita Cheesecakes

pistachio tostada, coconut, tequila 14

Churros cinnamon sugar, vanilla custard, hazelnut sauce 14

Chocolate & Coffee Mousse ancho chilli, chocolate soil, caramel 16

Green Apple Granita coconut & lime sorbet, watermelon, mint 14

A LA CARTE

DESSERTS

SIGNATURE DISH

Margarita Cheesecakes

pistachio tostada, coconut, tequila 14

Churros cinnamon sugar, vanilla custard, hazelnut sauce 14

Chocolate & Coffee Mousse ancho chilli, chocolate soil, caramel 16

Green Apple Granita coconut & lime sorbet, watermelon, mint 14

PAIR IT WITH...

Mejico Old Fashioned

Mezcal Machetazo, orange, bitters 20

Espresso Martini

Finlandia, Mr. Black, espresso 20

Herradura Ultra Anejo 26

1800 Coconut 11

Sesion Mocha 16

Dangerous Don Coffee Mezcal 17

Mr Black Coffee Liquor 12





mejico
TEQUILA BAR | RESTAURANT



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