

THE MEXICAN

OUR STORY

The Mexican brings bold, honest flavours to the table. Built by chefs and driven by experience. We serve food made to be shared, remembered, and enjoyed. We use fresh, local ingredients wherever possible. This is the food we love to cook and eat.

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STARTERS

These items are for sharing... or not!

CHIPS AND GUACAMOLE 15

STREET CORN 9pp

FRIES 16 Chilaquiles- style. Salsa Roja, Crema & Queso Fresco.

HOT WINGS(300g) 25 Frank's Buffalo Sauce, Blue Cheese & Crudités.

CEVICHE 27 Tiger Prawns cured in Lime . Served with Tostadas.

FLAUTAS

Stuffed flour tortilla; rolled, fried and served with our 'Dirty Crema' for dipping.

POLLO 19 Shredded Chicken, Jalapeños, Cheese & Beans.

PAPAS 17 Loaded with Potato, Smoked Paprika & 3 Cheeses.

JOIN US FOR
HAPPY HOUR
iCockteles! iAntojitos! iCervezas!

Every day
3:30pm
to
4:30pm
that we're open!

TOSTADAS *Corn tortillas; crispy and piled high.*



TUNA 23 Yellowfin Crudo, Guac & Chipotle.

RIBEYE 21 Shaved Steak, Salsa Roja & Papas.

TOMATO 19 Semi-Cured Tomatoes, Goat Cheese & Soft Herbs.

TACOS

*These are probably why you're here.
No knives. No forks. No regrets!
Served in pairs.*



COCHINITA 23 Tender Pork with Chicharrones & Pickled Onion.

BAJA FISH 24 Beer Battered Barramundi Fillets.

HALLOUMI 23 Compressed Melón, Chamoy & Coconut.

QUESABIRRIA 24 Braised Beef & Grilled Cheese. Served with broth.

Our Famous
NACHOS

Virtually unchanged since 2014.

Freshly Fried Corn Totopos, our homemade Gangsta Cheese and All. The. Good. Stuff. 27

Add: Chicken | Beef | Pork +7

We do not list all ingredients. Please notify us of all allergies.
Our weekend Surcharge is +10%. Our holiday surcharge is +15%.
All Prices include GST.