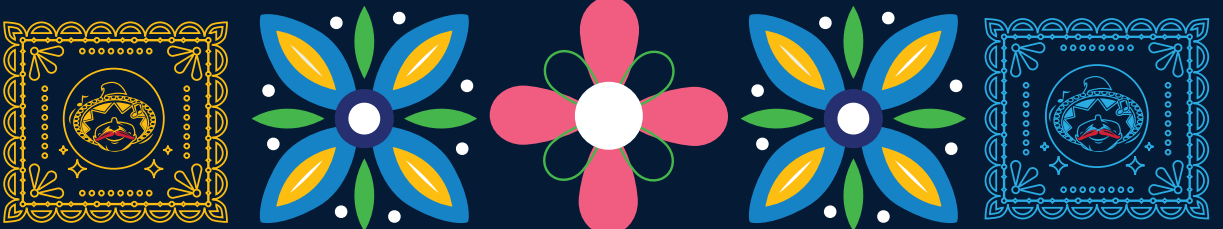


MEXICANO

RESTAURANTE AUTÉNTICO



1 HOLY GUACAMOLE

“Rock the Guac!” Guacamole - Fresh Avocado Mashed with Onion, Tomato, Lime Juice, and Coriander Served with Corn Chips

THB 475

2 MEXICANO SEA-GUACAMOLE

Mushed Avocado Served with Crispy Soft-Shell Crab, Onion, Tomato, Lime, and Coriander Served with Corn Chips

THB 520

3 PINCHOS DE CAMARONES

Grilled Prawns with Garlic, Coriander, and Jalapeño Chili

Medium (5 pcs.) | THB 570 / Large (3 pcs.) | THB 1,150

4 BOLAS DE QUESO CON CHILES

Golden Fried Cream Cheese Balls Fused with Chili Sauce

THB 400

5 QUESO FUNDIDO

Melted Cheese Sauce Infused with Chipotle Chili and Bell Peppers Served with Corn Tortillas

THB 420

6 ALITAS DE POLLO (6 pcs.)

Spicy Chicken Wings Made with an Authentic Mexican Recipe

THB 380

7 MEJILLONES ALA MEXICANA (250 g)

Mexican-Style Black Mussels Served with Salsa Macha, Grilled Garlic Toast, and Parsley

THB 550

8 BAJA BEACH CLAMS (250 g)

Mexican-Style Clams with Lime, Chili Flakes, Garlic, and Coriander Served on Grilled Sourdough Toast

THB 450

9 BEEF EMPANADAS

Mexican-Style Beef Empanadas with Root Vegetables, Wagyu Beef, and Mini Salad

THB 420



ENTRANTES



CRUDO

10 SALMON TOSA-MI

Torched Salmon with Tiger Milk Sauce, Ikura, Pink Pearl Onion, and Lime

THB 710



11 SEABASS CEVICHE

Fresh Seabass with Hot Tiger Milk Sauce, Taro Chips, Red Radish, and Cilantro

THB 650



12 HAMACHI CEVICHE

Lima-Style Yellow Fin Tuna Ceviche with Yellow Tiger Milk Sauce, Corn Chips and Red Onion

THB 750



13 TATAKI DE ATÚN ROJO

Tuna Tataki with Spicy Miso Sauce, Avocado, and Crispy Shallots with Coriander

THB 580



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ENSALADA

14 MUSHROOM & ASPARAGUS CEVICHE

Mushroom and Asparagus with Coconut Spicy Sauce, and Red Onion

THB 420



15 MEXICAN SOFT SHELL CRAB SALAD

Mixed Leaves, Pickled Onion, Cherry Tomatoes, and Grilled Jalapeño Strips with Honey-Calamansi Dressing

THB 420



16 MEXICAN GRILLED CHICKEN CHOPPED SALAD

Mixed Leaves, Sweet Corn, and Feta Cheese with Honey-Jalapeño Dressing

THB 350



TACOS

Grilled Corn Tortillas or Crispy Corn Tortillas
Served with Onion, Pica de Gallo,
Sour Cream, and Lime



17 SEABASS

Fried Seabass Strips with Avocado,
and Mixed Leaves

2 pcs | THB 285

3 pcs | THB 380



18 CHICKEN

Cajun Grilled Chicken
with Mixed Bell Peppers

2 pcs | THB 260

3 pcs | THB 350



22 PORK

Braised Pork with Mexican Spices, and Herbs

2 pcs | THB 270

3 pcs | THB 360

21 WAGYU BEEF

Slow-Cooked Shredded Wagyu Beef
with Mexican Spices, and Herbs

2 pcs | THB 340

3 pcs | THB 450



19 SHRIMP

Grilled Shrimp
with Spicy Sauce, and Cilantro

2 pcs | THB 320

3 pcs | THB 420

20 SALMON

Cajun Grilled Salmon with Cilantro,
Red Radish, and Salmon Roe

2 pcs | THB 340

3 pcs | THB 450

23 MIXED VEGETABLES

Sautéed Seasonal Vegetables with Chipotle Sauce

2 pcs | THB 250

3 pcs | THB 320

NACHOS

Tortilla Chips Served with Refried Beans, Jalapeño, Melted Cheese Sauce, Sour Cream, and Pico De Gallo



24 WAGYU BEEF

Slow-Cooked Shredded Wagyu Beef with Mexican Spices, and Herbs

THB 450



25 CHICKEN

Cajun Grilled Chicken, and Mixed Bell Peppers

THB 350



26 PORK

Braised Pork with Mexican Spices, and Herbs

THB 380



27 VEGETARIAN

Guacamole, Corn Nachos with Cheese, and Pico De Gallo

THB 320



QUESADILLAS

Grilled Flour Tortilla, Served with Pico De Gallo, and Sour Cream



- 28 HOMEMADE SPICY CHORIZO SAUSAGE**
Pork Chorizos Sausage, and Cheese
THB 480

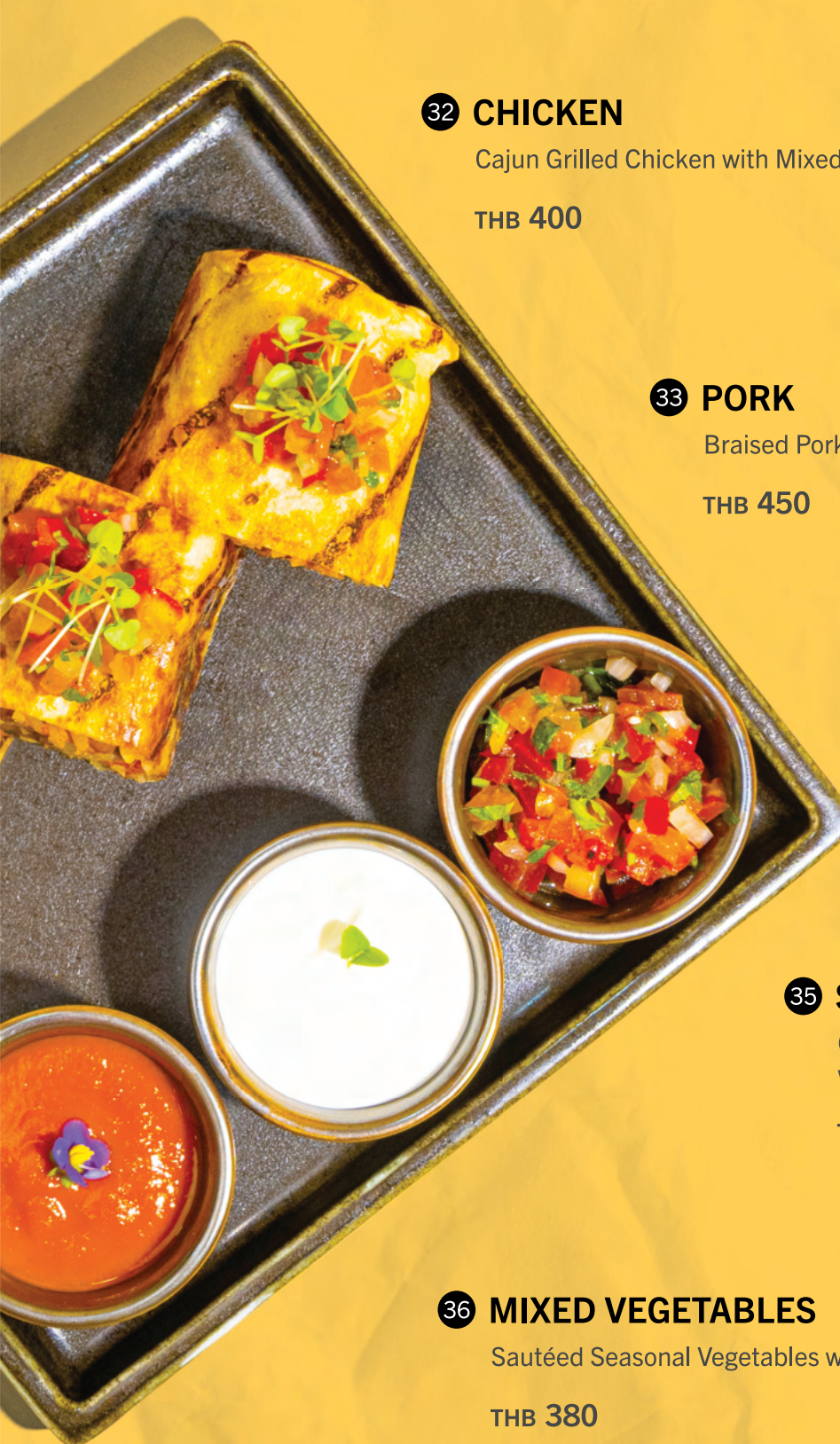
- 29 CAJUN GRILLED CHICKEN**
Cajun Grilled Chicken
with Mixed Bell Peppers, and Herbs
THB 450

- 30 WAGYU BEEF**
Slow-Cooked Beef
with Mexican Spices, and Herbs
THB 550

- 31 GRILLED CHEESE JALAPEÑO**
Jalapeño Chillies, and Cheese
THB 450

BURRITOS

Flour Tortilla Filled with Refried Pinto Beans,
Mexican Rice, Pico De Gallo, Renchera Sauce,
Cheese and Sour Cream



32 CHICKEN

Cajun Grilled Chicken with Mixed Bell Peppers

THB 400

33 PORK

Braised Pork with Mexican Spices, and Herbs

THB 450

34 WAGYU BEEF

Slow-Cooked Wagyu Beef
with Mexican Spices, and Herbs

THB 520

35 SHRIMP

Grilled Shrimp
with Spicy Sauce, and Cilantro

THB 470

36 MIXED VEGETABLES

Sautéed Seasonal Vegetables with Chipotle Sauce, and Herbs

THB 380

ENCHILADA

Rolled Corn Tortilla Served with Pinto Beans, Mexican Rice, Ranchera Sauce, Cheese, Sour Cream and Pico De Gallo

37 CHICKEN

Cajun Grilled Chicken with Mixed Bell Peppers

THB 350

38 SHRIMP

Grilled Shrimp with Spicy Sauce, and Cilantro

THB 420

39 SALMON

Grilled Salmon with Cilantro, Red Radish, and Salmon Roe

THB 450

40 WAGYU BEEF

Slow-Cooked Shredded Wagyu Beef with Mexican Spices, and Herbs

THB 480

41 MIXED VEGETABLES

Sauteed Seasonal Vegetables with Chipotle Sauce

THB 350



FAJITAS

Served with Flour Tortilla, Pinto Beans, Sour Cream, Pico de Gallo, and Mexican Rice

42 WAGYU BEEF

Grilled Wagyu Beef Tenderloin with Capsicum, and Onion

THB 750

43 CHICKEN

Grilled Chicken Supreme with Capsicum, and Onion

THB 650

44 MIXED VEGETABLES

Grilled mixed Vegetables
with Capsicum, and Onion

THB 450



45 SHRIMP

Grilled Shrimp
with Capsicum, and Onion

THB 700



SEGUNDO PLATO

46

WAGYU GRADE 6 PICANHA STEAK

Charcoal-Grilled Beef Picanha with Chimichurri,
Red Pepper, Coulis, and Roasted Baby Potato

THB 1,350



All Prices are in Thai Baht and subject to 10% service charge 7% VAT.

47 AUSTRALIAN BEEF CHEEKS

8-Hour Slow-Cooked Beef Cheeks,
Served with Crispy Corn, and Crushed Potatoes

THB 650



48 MEXICAN-STYLE LAMB CHOPS

Grilled Lamb Chops with Pickled Pink Onions,
Grilled Asparagus, Malbec Sauce, and Taro Purée

THB 1,150



**49 MEXICAN RED SNAPPER
“A LA PLANCHA”**

Seared Red Snapper Fish, Mexican Rice,
Rockfish Broth, and Semi Dried Tomato

THB 820



ACOMPaña MIENTO



50 ESPÁRAGOS ALA BRASA

Grilled Asparagus with Chipotle Dressing,
and Parmesan Cheese

THB 150



51 PATATAS BRAVAS

Crispy Sweet Potato with
Yellow Chili, and Cheese Sauce

THB 180



52 BROCCOLINI

Sprouting Broccolini with
Chili-Garlic Butter, and Almonds

THB 150



53 CRISPY BABY CORN

Spicy Chipotle Baby Corn
with Parmesan Cheese

THB 120



54 ARROZA A LA MEXICANA

Tomato-Infused Mexican Rice

THB 100



55 FRIJOLES REFRITOS

Refried Pinto Beans

THB 100



56 TORTILLA

Made Fresh Daily

THB 150

POSTRES



57 CHURROS

Sweet Mexican Fritter Rolled in Cinnamon,
Served with Hot Chocolate Sauce,
Dolce Sauce, and Vanilla Ice Cream

THB 350



58 BANANA CHEESECAKE

Mini Banana Cheesecake
Served with Passion Fruits Sorbet

THB 350



59 ESPRESSO TIRAMISU

Signature Espresso Tiramisu
with Coffee Ice Cream

THB 350



60 TRES LEECHES CAKE

Almond Sponge Cake
with Coconut Rum Sauce

THB 350

61 ICE CREAM

Vanilla, Chocolate, Strawberry

THB 120

62 SORBET

Raspberry, Coconut, Passion Fruits

THB 120

CAMARERO ESPECIAL



63 MEXICANO

Premium Tequila, Beer Syrup, Crème De Classico, Egg White, Fresh Lime Juice, Perfectly Mix

THB 350



64 SPICY MARKET

A Refreshing Drink with Small a Hint of Mexican Chili, Tequila, and Apricot Brandy

THB 350



65 TIRAMEXU

Tequila Coffee with Baileys, Coffee, and Whipping Cream

THB 350

66 MEX FRESCA

Tequila, Watermelon, Lime Juice, Syrup, and Strawberry Purée

THB 350



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ESPECIAL DE LA CASA



67 ALACVÁN

Tequila, Ginger Syrup, Lime Juice,
Fresh Ginger and Beer

THB 350



68 MEXICANO COFFEE

Tequila, Kahlúa, Whiskey, Coffee,
and Top Whipping Cream

THB 350



69 TRIBU DEL COCO

Premium Tequila Coconut, Lime Juice,
Dried Coconut, Coconut Syrup, and Egg White

THB 380



70 NIGROTA

Mexican-Style Negroni
with a Twist of Mezcal

THB 380

MARGARITA TRAIL

71 LA HACIENDA MARGARITA

Classic Margarita is Crafted with House Tequila and Freshly Squeezed Lime - Simple, Soulful

Served Your Way: Straight-Up, On The Rocks, or Frozen

THB 310

72 LA FRUTA MARGARITA

Tropical Frozen Fiesta! Choose Mango, Passion Fruit, Strawberry, or Peach Tequila, And Fruit Dancing Bajo El Sol.

THB 330

73 CHIHUAHUA MARGARITA

Gold Tequila, Orange Liqueur, Grapefruit & Lime with a Salty Rim Bold, Citrusy, and Full of Bite!

THB 330

74 HUMMINGBIRD MARGARITA

Sparkling Margarita! Gold Tequila, Citrus, Agave, and Bubble Light, Floral, and Full of Energy.

THB 350

75 BUENA VIDA MARGARITA

House Tequila & Cointreau with Mango, Lime, and Chili-Salt. Sweet, Sour, Spicy, and Boldly Mexican: ¡La Buena Vida!

THB 340

Señor Mexicano is Smiling Wide Now...

Grab Your Amigos and Pour a Mr. Mexicano Pitcher
Bold, Festive, and Made to Share. Pick Your Favorite and
Let the Good Times Flow, Cantina-Style!



76 LA HACIENDA CÁNTARO

THB 1,300

77 SEDUCTIVO SUMMER SANGRÍA CÁNTARO

THB 1,300

78 CANELA CINNAMON SANGRÍA CÁNTARO

THB 1,300

79 ROJO SANGRÍA SPRITZER CÁNTARO

THB 1,400

80 LA FRUTA CÁNTARO

THB 1,400

SANGRÍA



81 SEDUCTIVO SUMMER SANGRÍA

Tropical Temptation, Mexican Style: White Rum, White Wine with Canela, Piña, Manzana & Naranja Bright, Refreshing, and Muy Seductivo.

THB 350

82 CINNAMON SANGRÍA

Rich Apple Soaked in Bold Red Wine with Warm Canela, Cítricos of Naranja And Lima. A Smooth, Spicy Homage to The Flavors of Latin America.

THB 350



83 ROJO SPRITZER SANGRÍA

Effervescent Fiesta in a Glass.
Red Sangría, Tequila, Piña, Mango, and a Hint of Canela.
Bold, Bubbly, and Purely Mexicano.

THB 390



GRINGO TRAIL



84 MEXICANO'S CERVEZA PREPARADA

Refreshing Cantina Clásico, Spicy Jengibre, Yerbabuena, Lime, House Tequila, Topped with Ice-Cold Corona. Perfecto for Beating the Heat.

THB 450

85 EL MEXICANO'S PIMIENTA MOMENTA MICHELADA

La Reina of Micheladas: Tequila, Ice-Cold Corona, Tomato Juice, Fresh Lima, Black Pepper & Hot Sauce. Picante, Sabroso, and 100% Mexicano.

THB 450



BORRACHO STAGGER



86

LYCHEE & JASMINE MOJITO

White Rum with Sweet Lychee, Jasmine Syrup, Lime & Mint. A Refreshing Tropical Delight with a Touch of Mexican Fiesta.

THB 350



87

MOJITO PLAYERO

A Beach-Lover's Dream. Mango & Passion Fruit with Mint, White Rum, Lime, Soda & Piloncillo Like Sipping Sunshine on the Mexican Coast.

THB 350

88

LÁSICOS DE LA CANTINA

Timeless Cocktails with a Fiesta Twist. From Sunny Sips to Elegant Evenings.

Crafted to Perfection:

Aperol Spritz | Piña Colada | Mimosa | Rum Punch | Bellini | Mai Tai | Gin Fizz | Singapore Sling
Tequila Sunrise | Whiskey Sour | Mojito | Blue Lagoon | Sex On The Beach | Daiquiri

THB 310

COCTELES SIN ALCOHOL

SABOR AUTÉNTICO DE MÉXICO

Refreshing, Colorful, and Bursting with Fiesta Flavor Perfect for Everyone To Enjoy!

		Glass (THB)
137	VIRGIN MARGARITA The Classic Lime Margarita, Bursting with Citrusy Freshness, Served with a Rim of Tangy Salt, All the Fiesta, None of the Tequila	180
138	VIRGIN PIÑA COLADA Coconut Milk, Lime Juice, and Sweet Pineapple Juice - Like a Beach Holiday in a Glass	200
139	VIRGIN MOJITO Mint, Lime Juice, and Soda Water with a Hint of Sweetness Pure Cuban-Mexican Freshness.	200
140	SHIRLEY TEMPLE A Bubbly Mix of Sprite, Grenadine, and a Cherry on Top	200
141	LYCHEE MINT Sweet Lychee with Cool Mint - Light, Fragrant, and Refreshing	200
142	FRUIT PUNCH A Colorful Blend of Tropical Juices - Perfect for a Sunny Mexican Afternoon	200
143	LICUADOS MEXICANOS Fresh Fruit Blended with Milk, Just Like the Licuados Served at Street Stalls and Mercados Across México <i>Flavors: Fresa (Strawberry) Plátano (Banana) Aguacate (Avocado)</i> <i>Frutos del Bosque (Mixed Berry) Mango Coco (Coconut) Maracuyá (Passion Fruit)</i>	200
144	MIX DE FRUTAS A Colorful Blend of Seasonal Fruits with Milk For a Rich, Tropical Treat	250

MOCKTAIL - CÁNTAROS

		Jug (THB)
145	LA HACIENDA MARGARITA	800
146	FRUIT PUNCH	850
147	LA FRUTA MARGARITA	900

TEQUILA

SILVER

		Glass (THB)	Bottle (THB)
89	JOSÉ CUERVO ESPECIAL SILVER	220	3,500
90	1800 SILVER RESERVA	350	4,500
91	PATRÓN SILVER	400	5,500

REPOSADO

92	JOSÉ CUERVO ESPECIAL REPOSADO	220	3,500
93	1800 REPOSADO RESERVA	350	4,500
94	ESPOLÓN REPOSADO 40%	350	4,500
95	CÓDIGO 1530 ROSA REPOSADO	450	6,000
96	PATRÓN REPOSADO	490	7,000

AÑEJO

97	CASCAHUÍN AÑEJO	390	5,500
98	1800 AÑEJO RESERVA	450	6,000
99	PATRÓN AÑEJO	500	7,500
100	CASCAHUÍN EXTRA AÑEJO	590	8,500

FLAVORED

101	PATRÓN ORANGE	300	4,000
102	1800 COCONUT RESERVA	350	4,500
103	PATRÓN XO	400	5,500

MEZCAL

104	MACHETAZO SALMIANA	350	4,500
105	MEZCAL SE BUS CA	390	5,500
106	DON MATEO MANSO SAHUAYO	400	5,500
107	MEZCAL ARTESANA	400	5,500
108	DON MATEO MANSO ALTO	450	6,000
109	DON MATEO MANSO PECHUGA	490	7,000

VODKA

Glass (THB)

110	ABSOLUT	220
111	GREY GOOSE	350

WHISKY

Glass (THB)

112	JAMESON	220
113	JIM BEAM	220
114	JACK DANIEL'S	250
115	CHIVAS REGAL 12 YEARS	250
116	JOHNNIE WALKER BLACK LABEL	250

SINGLE MALT

Glass (THB)

117	GLENFIDDICH 12 YEARS	350
118	MACALLEN 12 YEARS	550

GIN

Glass (THB)

119	GORDON	220
120	BEEFEATER	220
121	TANQUERAY	280
122	BOMBAY	280
123	HENDRICK'S	350

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RUM

Glass (THB)

124	MALIBU	220
125	BACARDI WHITE	220
126	CAPTAIN MORGAN	220

BEER BY BOTTLE

Bottle (THB)

127	SINGHA	180
128	ASAHI	180
129	HEINEKEN	180
130	HEINEKEN 0.0	180
131	SAN MIGUEL LIGHT	180
132	CORONA	220

DRAFT BEER

Glass (THB)

133	SINGHA 500 ML	250
134	SINGHA 1.5 L	699
135	SINGHA 3 L	1,350

FRESH JUICE

Glass (THB)

136	COCONUT PINEAPPLE WATERMELON ORANGE LIME	180
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¡Buen Provecho!

Mexicano Restaurante Auténtico



DISCOVER MORE