A trip to Mexico and an ensuing love affair with all things Mexican is the inspiration behind Mi Mexiko. Our vision is to bring you food that is fresh, tasty and simple, just like the street food in Mexico. Our food is fresh and locally sourced. Our tortilla's, which are truly authentic, are hand made by a Mexican family in Melbourne.

For our dine-in customers, we have created a restaurant that is colourful, playful and fun to give you an authentic Mexican experience.

Head Chef, Colin Mooney, has created a menu that amplifies this vision and the simplicity and flavour of the food is what makes Mi Mexiko intriguing and remarkable. This pairs brilliantly with Mi Mexiko's own house made Margarita and the only Margarita you'll find on tap in Mornington.

Planning on visiting us? You can now reserve a table online by visiting our website.



25 Main Street, Mornington

Phone: 03 5975 0024 Email: info@mimexiko.com.au Web: www.mimexiko.com.au





Hours

5pm – Late

12pm - Late

A weekend surcharge of 10% applies A surcharge of 15% applies on public holidays



TAKE AWAY ORDER ONLINE

www.mimexiko.com.au

SNACKS & SIDES ———

Elotes	9
Grilled cob of corn, chipotle mayo, salted ricotta (g)(v)	
Potatas Bravas	10
Fried potatoes, spiced salt, chipotle mayo (g)(v)	
Arroze Mexicano	12
Braised rice, beans, tomato, roast capsicum, herbs (g)(v)(vg)	12
Totopos	12
Fried corn chips, guacamole, salsa fresca $(g)(v)(vg)$	
Alites de Pollo (5)	17
Fried chicken wings tossed in our tomatillo green salsa (g)	

TACOS 2 per serve —

Pez Blanco

Travelling Tacos!!!

Travelling tacos are at risk of spoiling over a long distance. It's in their DNA!!! If you're happy to take the risk then see our selection below.

Fried white fish, curtido, jalapeno tartare	
Guajillo estofado de cerdo Pork belly braised with guajillo chilli, pineapple chamoy, chicharonnes, pickled radicchio (g)	16
Carne de res y Chorizo Braised Beef & chorizo, cactus mole, salsa fresca, salted ricotta (g)	16
Pollo Tinga Chicken thigh cooked in chipotle chilli & adobo sauce, refried beans, sour cream (g)	16
Seta Frita Crispy fried oyster mushroom, salsa verde, slaw, lime crema (v)(g)	16
Goliflor di Tamirindo Cauliflower roasted in a tamarind glaze, cauliflower, cumin & almond mole,	16

BURRITO BOWL \$25 _____

crispy kale, roasted almonds (v)(n)

Rice, slaw, guacamole, salsa fresca, salted ricotta, totopo

With your choice of: Smoked lamb (g), Pulled pork shoulder (g), Pollo tinga (g), Braised beef & chorizo (g), Corn fritters, tamarind glaze (v)

QUESADILLAS 2 per serve - topped with salted ricotta and chopped herbs -15 Pollo tinga Chipotle chilli chicken, adobo sauce, mozzarella curtido (g) 15 Cerdo lento Slow braised pork shoulder, spicy pineapple chamoy, baja slaw (g) 15 Barbacao De Cordero Smoked lamb shoulder, chipotle BBQ, mozzarella (g) Camaron y Chorizo 15 Chorizo & shrimp, salsa roja, oaxaca (g) **Frijelos** 15 Refried beans, cactus, roasted capsicum, oaxaca (g)(v) Espinaca de setas 15 Garlic roasted Red Hill oyster mushroom, spinach mole salsa fresca, oaxaca (g)(v)

ENSALADA -

16

Esquites Grilled corn salad, salsa fresca, lime dressing, chipotle mayo, salted ricotta (v)(g)	13
Ensalada de quinoa Quinoa salad, cactus, roast capsicum, corn, lime dressing (v)(vg)(g)	13
Baja Repollo Cabbage slaw, pink peppercorns, cilantro, spiced salt, fresh lime (v)(vg)(g)	12

KIDS MENU All kids meals served with fried potatoes and tomato sauce - \$10 -

Cheese quesadilla (G) (V) 2 grilled corn tortillas stuffed with Oaxaca cheese

Chicken wings (G) 2 crispy fried wings

Fish taco Fried white fish, slaw on a toasted corn tortilla

Chicken taco Fried chicken, slaw on a toasted corn tortilla

Tortizza (G) (V) Grilled corn tortilla, tomato sauce, salsa fresca, Oaxaca cheese

DRINKS -

Jarritos (Mexican Soda) Cola/Lime/Guava/Watermelon	6
Noah's Juices Apple/Orange	4.50
Voss Sparkling Mineral Water 375ml	5.50

(N) - Nuts (V) - Vegetarian (G) - Ingredients used in these foods are sourced as gluten free but the ACTUAL FOOD served is not gluten free due to our kitchen's environment.