

THE MEXICAN

OUR STORY

Since 2015, the Mexican has been bringing bold, honest flavours to Port Douglas. 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. We hope you enjoy it too.



STARTERS

These items are for sharing... or not!

CHIPS AND GUACAMOLE 15

STREET CORN 10pp

MEATBALL 10pp Meatball | Garlic Yogurt | Pickled Chili

FRIES 17 Chilaquiles- style | Salsa | Crema | Queso

HOT WINGS(300g) 25 Buffalo Sauce | Blue Cheese | Veg Sticks

DAILY CEVICHE ^A MP Local reef fish cured in Lime | Tostadas

ENSALADA 17 Green Papaya | Chamoy | Avocado | Pepitas

FLAUTA 19 Triple Cheese | Potato | Confit Garlic | Salsa Verde

Can't decide?
FEED ME
This menu is for
everybody or nobody. **60pp**

Our Famous NACHOS

Virtually unchanged since 2015.

Freshly Fried Corn Totopos, our homemade Queso Fundido and All. The. Good. Stuff. 29

Add: Chicken | Beef | Pork +7

TOSTADAS

*Corn tortillas;
crispy and piled high.*

TUNA ① 24 Yellowfin | Avocado | Salsa Macha | Popped Sorghum

ROO 22 Kangaroo Loin | Green Apple | Mustard Seed | Cured Yolk

TOMATO 19 Candied Tomatoes | Goat Cheese | Black Olive

TACOS

*No knives. No forks. No regrets!
Served in pairs.*

COCHINITA 23 Slow Cooked Pork | Chicharrones | Papaya

BAJA FISH ① 24 Battered Barramundi | Cabbage | Chipotle

HALLOUMI 23 Chamoy | Salsa de Piña | Toasted Coconut

QUESABIRRIA 24 Braised Beef | Grilled Cheese | Consomé de Res

DAILY SIZZLER MP A sizzling main course, changes frequently.

Sides

SALSA TRIO 9 Verde (Tangy)| Chamoy (Sweet & Sour) | Macha (Rich)

PICKLES 9 TORTILLAS 2ea CORN CHIPS 9 QUESO FUNDIDO 8



~ TRY OUR ~

GUACAMOLE

\$7

①: Imported Seafood
②: Australian Seafood

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.