

EL MERO MERO.

El Mero Mero, meaning “the boss of the boss”, is a forward looking Mexican restaurant proud of bringing Mexico’s world heritage cuisine with a fresh and soulful attitude that reflects the Mexico of today and a vibrant selection of flavours from every region in Mexico. Please feel free to ask your waiter for recommendations.

BOTANAS.

Guacamole	Fresh Avocado, Pico de Gallo, Tortilla Chips	V	18
Volcan de Queso	Sizzling Plate, Breaded Cheese, Green Tomatillo Salsa, Flour Tortillas	V	17
Street Corn Sampler	Grilled Baby Corn, Huitlacoche Donuts, Cotija & Chili Mayo	V	14
Crunchy Fish Taco (2)	Crunchy Taco, Blue Warehou Fish, Avocado, Lettuce, Sour Cream		16
Bluefin Tuna Tostada (2)	Sashimi Cut, Chipotle Mayo, Radish, Crunchy Tortilla		21
“Al Pastor” Chicken Quesadilla (2)	Mozzarella, Marinated Chicken, Flour Tortilla		17
El Mero Mero Salad	Lettuce, Tomato, Sunflower Seeds, Pickles, Pork Belly, Caesar Dressing		18



Street Corn Sampler



Crunchy Fish Taco

CEVICHE.

El Mero Mero Ceviche	Octopus, Prawns, Wild Fish, Spiced Tomato Sauce, Avocado, Lime	18
Tiger Prawn Ceviche	Prawn, Lime, Tomato, Serrano, Avocado, Red Onion, Crunchy Tortilla	18
Wild Fish Ceviche	Lime, Passion Fruit, Habanero, Avocado, Radish, Crunchy Tortilla	20



Wild Fish Ceviche



Tiger Prawn Ceviche

**We accommodate allergy restrictions by previous booking only.
Prices subject to Service Charge and Government Taxes.*

V VEGETARIAN

TACOS.

2/3pcs

Kurobuta Pork "Al Pastor"	Pineapple, Coriander, Onion, Lime, 4-inch Corn Tortilla	14/20
Spanish Pig "Carnitas"	Pico de Gallo, Pickled Red Onion, Jalapeño, Corn Tortilla	15/22
Roasted Dorper Lamb	Eggplant Tahini, Burnt Onion, Radish, Corn Tortilla	16/23
Veal & Oxtail "Barbacoa"	Burnt Onion, Coriander, Corn Tortilla	18/26
Tiger Prawn Tempura	Coconut, Mango, Cabbage, Flour Tortilla	15/22
Grilled Wild Fish	Chipotle Mayo, Shishito, Onion Tempura, Flour Tortilla	19/28
Wild Mushroom	Cotija Cheese, Guajillo, Coriander, Corn Tortilla V	15/22
Grilled Free-Range Chicken	Guacamole, Pickled Red Onion, Spicy Popcorn, Corn Tortilla	16/23
NZ Angus Beef Tenderloin	Bone Marrow, Burnt Onion, Mortar Salsa, Corn Tortilla	22/32



Kurobuta Pork "Al Pastor" Taco



Grilled Wild Fish Taco

ENCHILADAS.

El Mero Mero	Grilled Chicken, Rice, Beans, Cheese, Sour Cream, Red Salsa in Flour Tortilla	29
Creamy Green	Tiger Prawn, Spicy Creamy Tomatillo Salsa, Mozzarella in Corn Tortilla	28
Classic Green	Saute Chicken, Fresh Tomatillo Mint Salsa, Sour Cream in Corn Tortilla	28
Enmoladas	Saute Chicken, Oaxaca Black Mole, Sour Cream in Corn Tortilla	28
Veggie	Mix of Capsicum, Tomato Sofrito, Spicy Tomatillo Mint Salsa in Corn Tortilla V	26



Classic Green / Enmoladas



El Mero Mero Enchiladas

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V VEGETARIAN

JOSPER CHARCOAL GRILL MAINS.

NZ Angus Beef Burrito	Guacamole, Cheese, Cream, Fried Beans, Rice, Lettuce, Red Onion	29
Roasted Poblano Pepper	Sweet Corn, Cheese Sauce, Epazote, Serrano Chilies v	26
Atlantic Grilled Octopus	Corn Cream, Black Garlic Paste, Tajin Ash	28
Wild Fish	Line Caught Sustainable Fish, Charcoal Grilled, Season Mushrooms, Guajillo Sauce	45
Roasted Suckling Pig	Roasted Pineapple, Fried Banana, Cinnamon, Tlaquepaque Sauce	42
Premium Dorper Lamb	8 Hour Roasted, Pibil Sauce, Tiger Eggplant, Radish	34
Arrachera Fajitas	250g Black Angus Flank Steak, Poblano, Shishito, Burnt Onion Cream	36
NZ Ribeye 300 grs	Certified Black Angus 150 Day Grain Fed, Fries, Pasilla sauce	68
NZ Bone in Ribeye 1.1 kg	Certified Black Angus 150 Day Grain Fed	148
* Ribeye choose: Epazote Bearnaise, Herbed Butter, Mortar Salsa, Chipotle Veal Jus		



Atlantic Grilled Octopus



Roasted Poblano Pepper



Arrachera Fajitas



NZ Bone in Ribeye 1.1 kg

DESSERTS.

Churros & Chocolate Sauce	Homemade Crispy Churros, Mexican Chocolate Dipping Sauce	14
Braised Pineapple	Caramelised with Raw Sugar, "Papantla" Vanilla Ice-cream	14
Tequila Pecan Pie	Tequila Añejo, Cinnamon Ice-Cream	14
Home-Made Sorbet & Ice-Cream	2 Scoops of your choice	12

COCKTAILS.

El Mero Mero Orange-Infused Mezcal, Fresh Lime, Agave	18/60
Margarita Classic 100% Agave Tequila Blanco, Fresh Lime, Agave	18/60
La Paloma La venenosa S. Tigre, Fresh Lime, Agave syrup, Carbonated fresh Pomelo Juice, Rosemary & Salt	18
Mojito Abuelo Añejo Rum, Brown Sugar, Fresh Lime & Mint	18
Gin Tonic Gin Mare, Indian Tonic, Sweet Basil & Black Olive	18
30 Mexico Street Classic Negroni with a Touch of Mexico	19
Oaxaca Mule Illegal Reposado, Beer Reduction, Fresh lime, Tepache Aromatic Bitters & Spiced- Ginger Beer	18
Old Chicano Fat-washed Bourbon, Chocolate Liqueur, Old- Fashioned bitters, Chocolate bitters & Smoke Wood Chips.	19
Piña Loca Tequila reposado, fresh pineapple, guajillo syrup, bergamot & pineapple foam	18
Jalisco Sour Tequila Blanco, Honey Tequila, Jamaica water, Agave syrup, Lemon juice, Egg White, Lemon bitters & Dehydrated Jalapeño	18
Corona-Rita Classic Lime Margarita + Upside Down Corona Beer	28



El Mero Mero



Old Chicano



Oaxaca Mule

BEERS.

BOTTLES

Corona	14
San Miguel Light	14
San Miguel Pilsner	14
Tecate	14

Beer Bucket (5 + free chips) 65

DRAFT (PINT)

Kronenbourg 1664	17
Estrella Galicia (250 ml)	10
Estrella Galicia (500 ml)	17
Michelada (Lime, Chili & Beer)	16



Corona-Rita

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