MEO Mexican

Entradas

Corn Chips (VG) (GF) 3.50

SIDES **Guacamole** (VG) (GF) ....3.50 · **Mexican Cream** (V) ....2.00 · **Salsa Roja** (VG) 2.00

Mexico City MEO Nachos (GF) (VG option available) 9.00
Melted Monterey Jack cheese · House chorizo (Vegan chorizo available) · Guacamole · Mexican cream.

Charred Corn Elote (V) (GF) (VG option available) 9.00
Confit garlic · Feta · MEO seasoning · Aioli · Coriander.

Salmon Ceviche (GF) 9.00
Pink peppercorn · Spicy cucumber · Dill · Avocado · Heritage cherry tomatoes · Jalapeños · Citrus dressing.

Wild Prawn Cocktail 9.00
Mixed pepper · Avocado · Red onion · Cucumber · Coriander · Lime · Served on bread.

Pulled Pork Tostaditas 9.00
Pulled pork · Salsa Roja · Chipotle aioli · Coriander.

Plates

Beef Taco Birria (GF) 13.00
Pulled beef · Monterey Jack cheese · Pickled shallot · Pickled red cabbage · Red onion compote · Pot of consommé dip.

Oyster Mushroom Birria Taco (V) (GF) (VG option available) 13.00
Pulled mushroom · Monterey Jack cheese (left out for vegan) · Pickled shallot · Pickled red cabbage · Red onion compote.

Garlic Shrimp Taco (GF) 13.00
Garlic shrimp · Red cabbage · Pico de gallo · Avocado · Coriander · Pickled jalapeños.

Taco de Adobada (VG) (GF) 13.00
Vegan chorizo · Pickled red cabbage · Pico de gallo · Guacamole · Aioli · Coriander · Radish.

Lamb Torta with Red Bean Purée 13.00
Pulled lamb shoulder · Red bean purée · Pickled red cabbage · Pickled shallot · Shiso cress.

Bass Fillets Pico de Gallo (GF) 16.00
Spiced roasted pumpkin · Tomato sauce vierge · Rice · Pickled jalapeños.

MEO Mexico Bowl (VG) (GF) 14.00
Spicy rice · Homemade chilli · Avocado · Roasted spicy pumpkin · Tortilla chips · Seasonal green · Cabbage · Jalapeños.

Sides & Dips

Guacamole (VG) (GF) 3.50
Rice (VG) 3.00
Vegan Chilli with Chorizo (VG) 4.50
Salsa Roja (VG) 2.00
Mexican Cream (V) 2.00
Chipotle Aioli (VG) 2.00
Side Salad (VG) 5.00
Pico de Gallo Salsa (VG) 2.50

Save room **— ask for our dessert menu**

(VG) Vegan · **(V)** Vegetarian · **(GF)** Gluten-free

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DRINKS

MEO Mexican

Cocktails

Paloma 9.00
Tequila · Zesty grapefruit · Lime.
Bright, bubbly and a classic Mexican refreshment.

Spicy Margarita 9.50
Tequila · Zesty lime · Bird's eye chilli.
Sharp, hot and smoky.

Passionfruit Martini 9.50
Vodka · Passion fruit · Vanilla.
A tropical, sweet and fruity favourite.

Espresso Martini 8.00
Vodka · Coffee liqueur · Fresh espresso.
Smooth and sophisticated.

Mojito 8.00
Rum · Sparkling soda · Fresh mint · Lime.
Soulful, herby and vibrant.

Piña Colada 8.00
Rum · Pineapple · Coconut.
Sweet, swanky and tropical.

Bloody Mary 8.00
Vodka · Tomato juice.
A spicy, savoury classic.

Mimosa 7.00
Prosecco · Fresh orange juice.
Simple, crisp and refreshing.

Soft Drinks

Jarritos (Mandarin/Guava/Lime) 3.95
Coke / Diet Coke 2.75
Ginger Beer 3.25
Still Water 1.90
Sparkling Water 2.30

Mocktails

Passion Star 6.00
Passion fruit mix · Lime juice · Sparkling water.

Strawberry Mint Fizz 6.00
Strawberry purée · Sparkling lime & mint · Sparkling water · Ice.

Chilli Passion Spritz 6.00
Passion fruit mix · Sparkling water · Chilli sauce · Ice.

Virgin Mojito 6.00
Sparkling lime & mint · Lime · Fresh mint leaves · Sparkling water.

Beers — 330ml

Modelo Especial 6.90
Pacífico Clara 7.90
Corona 5.00
Corona Cero (0%) 5.00
Asahi 5.90

Tequila — 25ml

Shot 3.95

White Wines — 125ml/175ml/Bottle

Amanti del Vino Pinot Grigio 5.25/7.25/25.25
IGT Terre Siciliane, Delle Venezie - Italy (VG)
Crisp and dry with delicate floral and pear notes.

Conde de Tresaguas Rioja Blanco 5.75/7.75/28.25
Spain (VG)
Fresh and aromatic with citrus, floral and soft fruit notes.

Topuku Sauvignon Blanc 6.25/8.00/32.25
Marlborough, New Zealand
Crisp and dry with gooseberry, tropical fruit and citrus.

Red Wines — 125ml/175ml/Bottle

Amanti del Vino Sangiovese IGT 5.25/7.25/25.25
Rubicone, Italy (VG)
Medium-bodied with juicy red berries and a hint of spice.

Beaubigney Merlot Vin de Pays 5.75/7.75/28.25
d'Oc, France (VG)
Smooth and full-flavoured with plum, red berry and blackcurrant notes.

Rioja Vega Crianza 6.75/8.75/34.25
Spain (VG)
Classic Rioja with red berries, black tea and toasted oak.

Rosé Wines — 125ml/175ml/Bottle

Chants du Closeau Cinsault Rosé 5.75/7.75/28.25
France (VG)
Dry and refreshing with strawberry, blueberry and floral notes.

Prosecco — 20cl/Bottle

Amori Prosecco Spumante 9.75/30.25
Italy (VG)
Crisp and elegant with apple, pear and delicate floral notes.

MEO Mexican

Desserts

Chocolate Truffle Cake with Plum Compote (VG) (GF) **6.00**

Peach Tequila Melba (GF) (VG option available)..... **6.00**

Basque Cheesecake with Poached Pear & Hot Spicy Chocolate Sauce (V) (GF) **6.00**

Chocolate Ice Cream Sundae **6.00**

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