



FOREWORD TO MEHICO: A CULINARY JOURNEY

Welcome to Mehico, where Kolkata embraces the vibrant essence of Mexico! Our culinary journey invites you to savor the warmth, richness, and zest of Mexican cuisine, discovered during our immersive travels.

Picture dusty roads winding through quaint towns, the scent of sizzling street food lingering in the air, and the rhythmic beats of mariachi music setting the scene. In Mexico, we fell in love with its diverse flavors, vivid markets, and authentic dishes that left an indelible mark on our senses.

Inspired, we've brought Mehico's best to Kolkata, driven by a simple mission: to share the joy of Mexican gastronomy. Each dish on our menu reflects the authenticity we experienced firsthand, from invigorating aguachile to comforting soft shell tacos, each flavor telling a story of passion and culinary love affair.

IBUEN PROVECHO!

Join us at Mehico, where Mexico meets Kolkata, and experience the magic as two culinary worlds collide. Let your taste buds embark on a journey of discovery, celebrating the harmonious fusion of cultures and the joy of shared flavors.



ANTOJITOS

(ahn-toh-hee-tohs)

₹495

₹395

₹49

₹595

₹795

₹699

RURRATA	, AVOCADO & PINEAPPLE TOSTADA (V)(GF)	
DUNNAIA	AVOCADO A FINEAFFLE TOSTADA (VIIGF)	

Pineapple-guajillo salsa, avocado sour cream, house-made burrata, chipotle bean paste, corn totopos

LOADED FRIES (v)

French fry, cheddar cheese sauce, mehico spice mix, jalapeno, onion Green

JAVA PLUM AND HIBISCUS AGUACHILE (AA-GWAH-CHEE-LAY) (V) (GF)

Java plum-hibiscus 'chile water', mixed herb, cucumber, heart of palm, red cabbage, chayote, feta

CRISP CHICKEN STRIPS (GF)

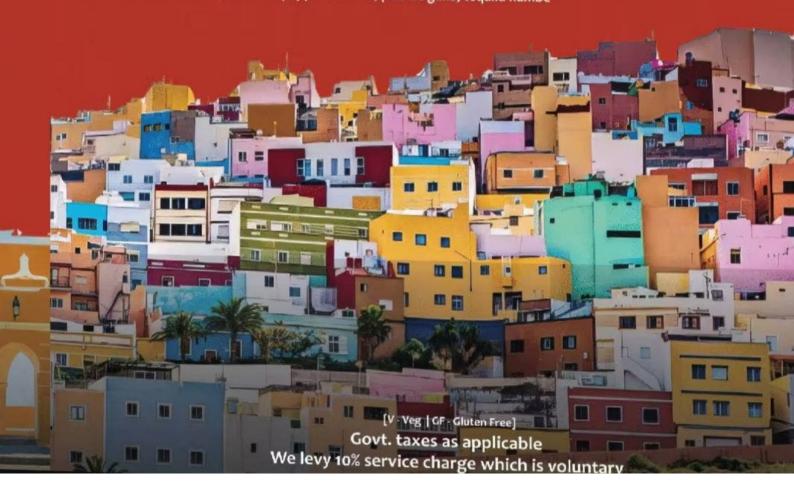
Crispy chicken tender, habanero spice, herb and lemon aioli

CITRUS TUNA TARTARE TOSTADA (GF)

Yellow fin tuna, grapefruit, avocado, sesame, sour cream, corn totopos

TEQUILA 'BORRACHO' SHRIMP (GF)

Chilli & lime shrimp, charred pepper & onion, pico de gallo, tequila flambé



SALAD & SOUP

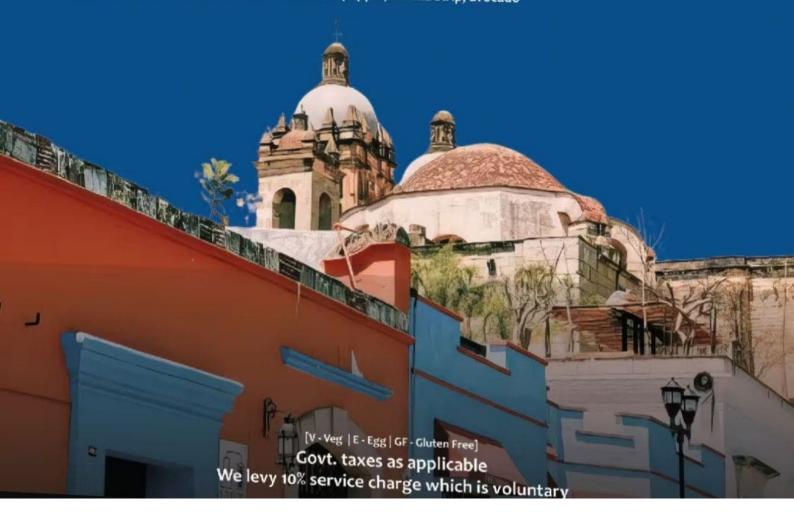
Salad

BURRATA AND PEACH (v)(GF) Peach pico de gallo, house made burrata, apricot grapefruit dressing, charred tomato, chilli lime seasoning CAESAR SALAD (E)(GF) Romaine lettuce, caesar dressing, worcestershire jelly, garlic-sour dough crumb, mustard cream, grana padano cheese ₹475

Toup

SOPA DE AZTECA (V)(GF)

Pasilla and chile de arbol spiced tomato soup, tortilla strip, sour cream, avocado, black bean	
SOPA DE LIMA (GF) Chicken and lime broth, shredded chicken, sweet pepper, tortilla strip, avocado	₹395



TACOS

Handmade corn/flour tortilla topped with various ingredients, typically eaten by hand

ANAHEIM COSTRA (V) Adobo bean stuffed anahiem pepper, crispy cheese, queso fresco	₹525
MUSHROOM ASADA (v) Roasted oyster, button and shitake mushroom, onion and garlic chips	₹555
ASPARAGUS & BLACK BEAN (V) Sautéed asparagus, chipotle bean paste, queso fresco, string cheese	₹525
JACKFRUIT PIBIL (v) Slow cooked jackfruit, achiote, blueberry chamoy, feta	₹495
FRIED AVOCADO (V) Tempura fried avocado, sweet and spicy pepper, gherkins	₹525
POLLO PASTOR Charred chicken, achiote, pineapple habanero salsa, cilantro onion	₹555
BAJA FISH Beer battered fish, pickled onion, cabbage, avocado	₹655
MUTTON BIRRIA Tender braised mutton, oaxacan cheese, birria stew	₹725
CARNITAS (P) Slow roasted pork, pineapple habanero salsa, cilantro onion	₹725
TEX MEX TACOS (HARD SHELL)	
Chipotle Chicken Chipotle grilled chicken, pico de gallo, sour cream, refried bean	₹555
Vegetables (V) Salsa tossed vegetables, pico de gallo, sour cream, refried bean	₹495

Choose between corn tortillas and flour tortillas

[V - Veg | P - Pork | GF - Gluten Free]

Govt. taxes as applicable We levy 10% service charge which is voluntary

