



MEZCAL

Delivery Menu

Daily from 2pm to 11pm

Peruvian Maki Rolls

Norteño Roll <i>Tuna furai & avocado with seabass, ají rocoto mayo & parmesan cheese</i>	205
Inca Roll <i>Salmon, avocado & cucumber with scallops tartare & crispy calamari</i>	198
Chupe Roll <i>Panko prawns & white onion tempura with crab tartare & parmesan sauce</i>	166
Ceviche Roll <i>Shrimp furai, seabass & ceviche sauce with avocado & crispy calamari</i>	166
Chidzu Roll <i>Shrimp furai, salmon, avocado & cream cheese with teriyaki & chimichurri</i>	179
Ni Salmon Roll <i>Salmon tartar & avocado with torched salmon & yuzu sauce</i>	186
Vegetarian Roll <i>Avocado & shiitake mushrooms, cucumbers & black mayo sauce</i>	122
Parmesan Roll <i>Shrimp tempura, seabass with butter parmesan sauce</i>	166
Tempura Salmon Roll <i>Salmon, cream cheese & avocado, tempura deep fried, topped with spicy mayo salmon tartare</i>	192
Quinoa Batayaki Roll <i>Salmon & avocado, Japanese butter sauce with crispy quinoa & calamari</i>	160
Mezcal Roll <i>Tuna tataki, crispy calamari & avocado, with seabass, mango & Mezcal Tiger sauce</i>	166
Unagi Roll <i>Panko prawns & avocado, smoked eel & teriyaki glaze</i>	230

Salads

Quinoa Salad <i>White quinoa, avocado, sesame seeds, sweet corn & orange zest dressing</i>	128
Goat Cheese & Beetroot <i>Seared beetroot, goat cheese, roasted walnut, arugula & sweet citrus dressing</i>	128
Salmon Poke Bowl <i>Fresh salmon, avocado, sushi rice, Nikkei dressing, wakame, spring onion, sesame seeds</i>	192
Santa Fe Corn Salad <i>Grilled chicken breasts, mixed baby leaves, sweet corn, beans, cherry tomatoes, coriander dressing</i>	186

Appetizers

Classic Guacamole <i>Muddled fresh avocado, tomatoes, cilantro & lime</i>	128
Spicy Guacamole <i>Muddled fresh avocado, sriracha, red chilies, tomatoes, cilantro & lime</i>	128
Jalapeño Poppers <i>Crispy mozzarella filled jalapeño poppers</i>	173
Loaded Nachos <i>Crunchy tortillas, melted Mezcal cheesemix with chili con carne & pico de gallo</i>	230
Empanada Selection <i>Stuffed & deep fried pastry of pulled beef, chicken & sweet corn</i>	103
'Chicharrón' Fried Calamari <i>Mustard & soy battered calamari with Peruvian tartare sauce</i>	166
Peruvian Croquetas <i>Panko breaded, zucchini, mushroom & artichoke filling, huancaína parmesan sauce</i>	64

Tacos

Shrimp Tempura Taco <i>Tempura battered shrimp, guacamole purée in a soft wheat tortilla</i>	154
Beef Tenderloin Taco <i>Chargrilled prime beef, Dijon demi-glace reduction, Peruvian huancaína sauce in a soft wheat tortilla</i>	141
Chicken 'Al Pastor' Taco <i>Grilled thighs, al pastor sauce, guacamole, pineapple chalaquita, in a soft wheat tortilla</i>	128

Quesadillas & Burritos

Cheese Quesadilla <i>Cheddar & mozzarella melt, frijoles rancheros beans, guacamole in a wheat tortilla with tamarind sour cream</i>	90
Pulled Beef Enchiladas <i>Beef brisket, mojo rojo, frijoles rancheros beans, mozzarella, tamarind sour cream, jalapeños & cheddar</i>	192
Chicken Quesadilla <i>Chicken 'Al Pastor' & melted cheese in a soft wheat tortilla served with tamarind sour cream</i>	115
Broiled Beef Burrito <i>Slow broiled prime beef, guacamole, frijoles beans, cheddar Peruvian huancaína sauce in a soft wheat tortilla</i>	154
Chifa Chicken Burrito <i>Oyster & soy sauce marinated chicken, frijoles beans, cheddar Kalamata sauce in a soft wheat tortilla with tamarind sour cream</i>	155

Burgers & Grills

Mezcal Black Burger <i>Prime US Angus beef 150g, homemade black bun, guacamole, melted gouda, served with house cut fries</i>	179
Chicken Sliders <i>Coriander infused bao bun, fried chicken thighs, cheese sauce, smokey bbq sauce, black mayo</i>	179
Stuffed Brie Burger <i>Prime beef patty stuffed with french brie, Mezcal mayo BBQ sauce, cheese blend melt, brioche bun with hand cut fries</i>	154
Latin Lamb Wrap <i>Lamb rack, frijoles rancheros beans, charcoal sour cream, herb sauce, pickled cucumbers</i>	105
Selección de Anticuchos <i>Latin charbroiled skewers of teriyaki chicken, panca beef, curry prawns & sriracha honey portobello served with chimichurri spicy potatoes</i>	307
Chifa Baby Chicken <i>16-weeks old, grain fed, locally farmed chicken marinated in oyster sauce & sweet chili, served with beetroot purée</i>	281

Dessert

Churros <i>Fried dough pastry with homemade caramel, Nutella sauce</i>	103
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All prices are inclusive of service charge & VAT

Please notify us of any allergies or food intolerance