







## **COMBOS**



**APPETIZERS** 



SALADS



**TACOS** 



**BURRITOS** 



**WRAPS** 



**QUESADILLAS** 



**ADD - ONS** 



**DRINKS** 

**ALCOHOLIC DRINKS** 



**ABOUT MEHICO** 



**GET DIRECTIONS** 











# **COMBOS**

### Solo Tacos Selection \$ 17.50

1 Chicken Al Pastor Taco, 1 Barbacoa Taco, 1 French Fries, and 1 Soft Drink

#### Duo Fiesta \$27.00

1 Chicken or Beef Burrito, 1 Cheese Burger or Crispy Chicken Wrap, 1 Corn Salad, and 2 Soft Drinks

## Duo Fiesta Fuego \$ 27.00

2 Barbacoa Tacos, 1 Spicy Chicken Salad, 1 French Fries, 2 Mehico Inferno Sauces, and 2 Soft Drinks

#### Fiesta Feast \$54.00

1 Chicken or Beef Burrito, 1 Cheese Burger or Crispy Chicken Wrap, 1 Chicken or Beef Quesadillas, 1 Corn Salad, 1 Bacon Jalapenos or Bacon Cheese Poppers, 1 Beef or Chicken Empanadas, and 4 Soft Drinks











▲ Regular 🔺 Mild 🔺 Hot

# **PPETIZERS**

# French Fries \$5.00

Imported French Fries, Seasoning, served with Red Salsa Sauce and Cream Cheese Dip

## Loaded Fries \$8.00

Imported French Fries, Seasoning, Minced Beef, Cheese Mix, Red Onions, Jalapeños, Tomatoes, served with Chipotle Mayo Sauce with Red Salsa Sauce and Cream Cheese Dip

## Appetizers Fiesta \$ 20.00

Imported French Fries, Bacon Jalapeños Cheese Poppers, Chicken Empanadas, Beef Empanadas, Loaded Nachos, served with Cream Cheese Dip, Guacamole Dip, Chioptle Mayo Sauce and Red Salsa Sauce

## Bacon Jalapeño Cheese Poppers \$ 9.00

Cheddar Cheese, Mozzarella Cheese, Cream Cheese, Jalapeños, Pork Bacon, Bread Crumbs, served with Cream Cheese Dip

## Bacon Cheese Poppers \$ 9.50

Cheddar Cheese, Mozzarella Cheese, Cream Cheese, Pork Bacon, Bread Crumbs, served with Cream Cheese Dip

## Cheese Poppers \$8.00

Cheddar Cheese, Mozzarella Cheese, Cream Cheese, Bread Crumbs, served with Cream Cheese Dip

# Cauliflower Poppers \$5.00

Cauliflower Patty Mix, served with your Choice of Chioptle Mayo Sauce or Homemade Tahini Sauce (Tarator)

#### Empanadas Chicken \$ 7.50

Chicken, Sweet Corn, White Onions, Red Pepper, Green Pepper, Cheese Mix, served with Sour Cream Dip and Red Salsa Sauce

# Empanadas Beef \$ 7.50

Minced Beef, Red Pepper, Green Pepper, White Onions, Cheese Mix, served with Sour Cream Dip and Red Salsa Sauce

## Nachos \$ 7.50

Corn Tortilla, Seasoning, Cheese Mix, served with Guacamole Dip and Red Salsa Sauce

#### Loaded Nachos \$ 10.00

Minced Beef, Cheese Mix, Corn Tortilla, Seasoning, Red Onions, Jalapeños, Tomatoes, served with Chipotle Mayo Sauce, Guacamole Dip and Red Salsa Sauce

# SALADS

# Spicy Chicken Salad \$ 11.00

Grilled Chicken, Romaine Lettuce, Iceberg, Red Onions, Cherry Tomatoes, Jalapeños, Coriander, Feta Cheese, Sweet Corn, Corn Tortilla, Seasoning and Mayo Sriracha Sauce

#### Corn Salad \$8.00

Sweet Corn, Red Pepper, Red Onions, Green Onions, Coriander, Avocado, Feta Cheese, Corn Tortilla, Seasoning and Lemon Mayo Sauce

### Caesar Salad \$8.00

Romaine Lettuce, Parmesan Cheese, Seasonned Fried Corn Tortilla and Caeser Sauce. Add Chicken \$ 3.00











ADD FRENCH FRIES: +\$ 2.50



# TACOS

## Birria Taco \$8.00

Beef Birria, Consommé, Mozzarella Cheese, Tortilla Bread 6", White Onions, Coriander, served with Consommé and Red Salsa Sauce

# Barbacoa Taco \$8.00

Beef Barbacoa, Pickled Red Onions, Lime Crema Sauce, Coriander, Red Cabbage, Tortilla Bread 6", served with Guacamole Dip and Red Salsa Sauce

Chicken Al Pastor Taco \$ 7.50 Marinated Grilled Chicken, Tortilla Bread 6", Pineapple, Coriander, White Onions, served with Guacamole Dip and Red Salsa Sauce

## Fish Taco \$7.00

Deep Fried Fish Fillet, Red Cabbage, Avocado Crema Sauce, Mango Salsa, Tortilla Bread 6", Coriander, served with Sour Cream Dip and Red Salsa Sauce

## Shrimp Taco \$8.00

Deep Fried Shrimps, Red Cabbage, Avocado Crema Sauce, Pico De Gallo Salsa, Tortilla Bread 6", Coriander, served with Sour Cream Dip and Red Salsa Sauce

## Adobada Taco \$8.00

Pork Adobada, Pineapple, Avocado Crema Sauce, White Onions, Coriander, Tortilla Bread 6", served with Sour Cream Dip and Red Salsa Sauce

# BURRITOS

# Beef Burrito \$ 12.00

Minced Beef, Tortilla Bread 12", Red Beans Rice, Chipotle Mayo Sauce, Guacamole, Red Salsa Sauce, Cheese Mix, Imported French Fries, Seasoning, served with Sour Cream Dip and Red Salsa Sauce

# Chicken Burrito \$ 12.00

Marinated Grilled Chicken, Tortilla Bread 12", Red Beans Rice, Cheese Mix, Avocado, Aioli Sauce, Imported French Fries, Seasoning, served with Guacamole Dip and Red Salsa Sauce

# Falafel Burrito \$8.00

Falafel Mix, Tortilla Bread 12", Cilantro Lemon Rice, Pickled Onions, Dill Pickles, Coriander, Iceberg, Tomatoes, Chioptle Mayo Sauce, served with Imported French Fries, Seasoning, Red Salsa Sauce and Chioptle Mayo Sauce

# √ Vegan Falafel Burrito \$8.00

Falafel Mix, Tortilla Bread 12", Cilantro Lemon Rice, Pickled Onions, Dill Pickles, Coriander, Iceberg, Tomatoes, Homemade Tahini Sauce (Tarator), served with Imported French Fries, Seasoning, Red Salsa Sauce and Homemade Tahini Sauce

# **WRAPS**

Cheese Burger Wrap \$ 11.00
Beef Burger, Tortilla Bread 12", Fried Corn Tortilla, Seasoning, Chipotle
Mayo Sauce, Caramelized Onions, Iceberg, Cheddar Cheese, Tomatoes, Dill Pickles, served with Imported French Fries

## Crispy Chicken Wrap \$ 11.00

Deep Fried Crispy Chicken, Tortilla Bread 12", Fried Corn Tortilla, Seasoning, Chipotle Mayo Sauce, Red Onions, Avocado, Feta Cheese, Iceberg, Cheese Mix, Dill Pickles, Lime Crema Sauce, served with Imported French Fries

Birria Wrap \$ 15.50 Birria Meat, Tortilla Bread 12", Fried Corn Tortilla, Seasoning, Chipotle Mayo

Sauce, White Onions, Coriander, Iceberg, Mozzarella Cheese, Tomatoes, served with Imported French Fries and Birria Consommé

Cauliflower Wrap \$ 7.50 Cauliflower Patty Mix, Tortilla Bread 12", Seasoned Corn Tortillas, Pickled Onions, Dill Pickles, Coriander, Iceberg, Tomatoes, Chioptle Mayo Sauce, served with

# Imported French Fries and Seasoning

served with Imported French Fries and Seasoning

▼ Vegan Cauliflower Wrap \$ 7.50

Cauliflower Patty Mix, Tortilla Bread 12", Seasoned Corn Tortillas, Pickled Onions,

Dill Pickles, Coriander, Iceberg, Tomatoes, Homemade Tahini Sauce (Tarator),











ADD FRENCH FRIES: +\$ 2.50

▲ Regular ▲ Mild ▲ Hot

# **OUESADILLAS**

Chicken Quesadillas \$ 13.50

Grilled Chicken, Cheese Mix, White Onions, Green Pepper, Tortilla Bread 12", served with Sour Cream Dip and Guacamole Dip

Beef Quesadillas \$13.50

Minced Beef, Cheese Mix, Red Pepper, Green Pepper, White Onions, Tortilla Bread 12", served with Sour Cream Dip and Guacamole Dip

# ADD-ONS

#### DIPS

- Cream Cheese Dip \$ 2.00
- Sour Cream Dip \$2.00
- ▲ Guacamole Dip \$ 2.00

## **SAUCES**

- ▲ Red Salsa Sauce \$ 1.00
- Chipotle Mayo Sauce \$ 1.00
- Mayo Sriracha Sauce \$1.50
- ▲ Lime Crema Sauce \$ 2.00
- ▲ Aioli Sauce \$ 1.50
- Mehico Inferno Sauce \$ 1.50
- Caramel Sauce \$ 1.50
- Tahini Sauce \$ 1.50
- Caeser Sauce \$ 1.50
- ▲ Pico De Gallo Salsa \$ 1.00

# **JALAPEÑOS**

Add Jalapeños \$ 1.00

### FRENCH FRIES

Add French Fries \$ 2.50

## GRILLED CHICKEN

▲ Add Grilled Chicken \$2.00

# **DESSERTS**

Caramel Apple Chimichangas \$5.50

Tortilla Bread 6", Sugar Cinnamon Mix, Apple Chimichanga Filling, Caramel Sauce, served with Caramel Sauce









# **DRINKS**

## **SOFT DRINKS**

Pepsi Regular / Diet \$1.50

Mirinda Regular / Diet \$1.50

7up Regular / Diet \$1.50

Iced Tea Peach Regular / Diet \$ 2.00

Water Small / Big \$ 0.75 / \$ 1.25

Sparkling Water \$1.75

Energy Drink \$2.00

Espresso \$1.25

#### MOCKTAILS NON-ALCOHOLIC

Pasion Virgen Glass \$5.50









# **ALCOHOLIC DRINKS**

# COCKTAILS

Gin Basil Glass / Pitcher 1 L \$ 9.00 / \$ 45.00

Gin Sour Glass \$ 10.00

Whiskey Sour Glass \$ 10.00

Vodka Sour Glass \$ 10.00

Tequila Sour Glass \$ 11.00 Mojito Glass \$9.00

Margarita Glass / Pitcher 1 L \$ 10.00 / \$ 50.00

Paloma Glass \$ 10.00

Dry Martini Glass \$ 10.00

Espresso Martini Glass \$ 10.00

Whiskey Smash Glass \$ 10.00

Moscow Mule Glass \$10.00

Brumble Glass \$ 10.00

Aperol Spritz Glass \$ 13.50

# SIGNATURE COCKTAILS

Mehico Glass \$ 11.00

Rum, Lemon Juice, Mango and Tabasco

Pasion Glass \$ 11.00

Vodka, Lemon Juice, Pineapple Juice and Passion Fruit Puree

## BEER

Draft Beer Glass \$4.00

Beirut Beer Bottle \$3.00

Beirut Light Beer Bottle \$3.00 Almaza Beer Bottle \$3.50

Almaza Light Beer Bottle 3.50

Almaza Unfiltered Beer Bottle \$5.00 Imported Draft Beer Glass \$ 6.00

Imported Beer Bottle \$6.00

# WINE Red Wine Glass / Bottle \$ 7.00 / \$ 27.50

White Wine Glass / Bottle \$ 7.00 / \$ 27.50

Rose Wine Glass / Bottle \$ 7.00 / \$ 27.50

Prosecco Glass / Bottle \$8.00 / \$33.00

# Whiskey Regular Glass \$8.00

WHISKEY

Whiskey Premium Glass / Bottle \$11.00 / \$110.00 Whiskey Single Malt 12 Years Glass \$ 16.50

Whiskey Single Malt 15 Years Glass \$ 22.00

OTHER

Vodka Regular Glass / Bottle \$8.00 / \$80.00

Vodka Premium Glass / Bottle \$ 11.00 / \$ 110.00

Gin Gordon's Glass / Bottle \$ 9.00 / \$ 90.00

Gin Bombay Glass / Bottle \$ 11.00 / \$ 110.00

Rum Glass \$ 8.00

Gin Glass \$ 8.00

SHOTS

Doodoo Shot \$3.50

Tequila Regular Shot \$3.50 Tequila Premium Shot \$5.50

Jägermeister Shot \$5.50











# STEP INTO THE MYSTICAL REALM OF AZTEC LEGENDS

Immerse yourself in the captivating story of Mehico, the land of vibrant culture and rich heritage.

Legend has it that the Aztecs, known as guardians of tradition, embraced a subtle transformation: they spelled their beloved land as "Mehico", a name that resonated with their language and spirit.

Paying homage to these legends, and reflecting their unique identity, we invite you to savor the flavors of this remarkable tale, here at Mehico. Indulge in our culinary delights, where ancient Aztec recipes blend seamlessly with modern innovation.

With the same passion and creativity that the Aztecs embraced centuries ago, we craft each of our dishes into masterpieces. From our tempting Tacos to our heavenly Burritos, every bite carries the essence of Aztec ingenuity.

Mehico is more than just a restaurant; it's a tribute to the Aztec legacy, an invitation to discover the magic of a bygone era. Join us on this extraordinary gastronomic journey as we weave history, culture, and culinary brilliance into an unforgettable dining experience.



The Kitch, next to Diwan Beirut, Antelias — Lebanon mobile +96171722755

**Get Directions**