



MEJICO

GRILL & TEQUILA LOUNGE

29008 Agoura Rd, Agoura Hills, CA 91301 • [MejicoGrill.com](http://MejicoGrill.com)

## SOPAS

### **CALDO TLALPEÑO \$8**

Chicken Meat- Chicken Broth- Chickpeas- Carrots-  
Epazote- Zucchini- Chipotle Chili- Tortilla Chips- Avocado

### **SOPA DE TORTILLA \$8**

Tortilla Chips- Fresh Panela- Fresh Avocado-  
Fresh Cilantro- Chile Pasilla Broth

## ANTOJITOS

### **GUACAMOLE \$11**

Fresh Avocados- Tomato- Cilantro- Onion-  
Fresh Lime Juice- Fresh Serrano- Just Made Chips

### **RAJAS CON ELOTE \$10**

Fresh Roasted Corn- Poblano Pepper- Cilantro-  
House Made Tortillas- Manchego Cheese- Crema

### **QUESO FUNDIDO \$11**

Melted Jack Cheese- Queso Oaxaca- Crema-  
House Made Tortillas- Choice of Poblano Peppers-  
Sautéed Mushrooms or Homemade Chorizo

### **TAQUITOS DE PAPA Y CHORIZO \$11**

Corn Tortillas Filled With Potatoes & Chorizo-  
Guacamole- Crema- Guajillo Salsa- Tomatillo Salsa-  
Lettuce- Queso Cotija- Radish

### **CEVICHE DE CAMARON AGUACHILE \$12**

Shrimp- Red Onion- Avocado-  
Cucumber- Tossed in Agua Chile- Tostaditas

### **TLAYUDA \$13**

Traditional Oaxacan Dish  
Large Crispy Corn Tortilla- Refried Black Beans-  
Queso Fresco- Avocado- Cherry Tomatoes-  
Homemade Chorizo- Chipotle Crema

### **CALAMARES \$12**

Calamari- Fresh Roasted Nopal Tempura-  
Chipotle Aioli- Tartar Sauce- Lemon

### **PANUCHOS \$11**

Puffed Tortillas- Black Refritos- Cochinita Pibil-  
Avocado- Red Onions Escabeche- Salsa Quemada

\*Mejico Beans- Homemade Chorizo- Bacon & Onions



## ENSALADAS

### **ENSALADA DE LA CASA \$7**

Mixed Greens- Cherry Tomatoes- Cucumbers- Jicama-  
Roasted Nopales- Passion Fruit Chipotle Vinaigrette

### **ENSALADA CAESAR \$13**

Crisp Romaine Lettuce- Garlic Croutons- Pumpkin Seeds-  
Cotija Cheese- Creamy Cilantro Caesar Dressing  
CHICKEN BREAST \$16    SHRIMP \$18    SALMON \$18

### **ENSALADA DE NARANJA \$14**

Mixed Greens- Mandarin Oranges- Cherry Tomatoes-  
Candied Pecans- Goat Cheese- Orange Guajillo Vinaigrette

### **MEXICAN CHOPPED SALAD \$15**

Grilled Chicken- Roasted Vegetables- Fresh Panela Cheese-  
Roasted Nopales- Orange Guajillo Vinaigrette

### **ENSALADA DE SANDIA \$14**

Pure Heart Watermelon- Baby Spinach-  
Cucumbers- Goat Cheese- Garbanzo Beans-  
Strawberries- Raspberry Vinaigrette

### **ENSALADA PICADA DE SALMON \$17**

Grilled Salmon- Baby Spinach- Mixed Greens- Roasted Corn-  
Poblano Peppers- Tortilla Strips- Serrano Pepper Vinaigrette

## CHILE RELLENOS

### **CHILE RELLENO VEGETARIANO \$16**

Fresh Roasted Pasilla Pepper Stuffed With Barley-  
Red Bell Peppers- Mushrooms- Yellow Bell Peppers-  
Red Bell Pepper Sauce- White Rice- Calabacitas

### **CHILE RELLENO TRADITIONAL \$16**

Fresh Roasted Pasilla Pepper- Queso Oaxaca-  
Topped With Salsa Española- White Rice- \*Mejico Beans

## QUESADILLAS

### **CHOICE OF CHICKEN BREAST- QUESO OR CARNE ASADA \$14**

Flour Tortilla- Queso Oaxaca- Jack Cheese-  
Guacamole- Sour Cream- Pico De Gallo

\*Mejico Beans- Homemade Chorizo- Bacon & Onions

## **ESPECIALIDADES DE LA CASA**

### **TAMALES DE CARNE \$14**

Short Rib Homemade Tamales-  
Topped With 5 Pepper Red Chili Sauce-  
Oaxaca Cheese- Cilantro Rice- \*Mejico Beans

### **BURRITO DE CARNE ASADA \$15**

Carne Asada- \*Mejico Beans- Cilantro Rice-  
Onions- Cilantro- Tomatillo Sauce-  
Topped With Salsa Española Sauce- Guacamole- Sour Cream

### **BURRITO DE POLLO \$15**

Chicken Breast- \*Mejico Beans- Cilantro Rice-  
Onions- Cilantro- Tomatillo Sauce-  
Topped With Salsa Española Sauce- Guacamole- Sour Cream

### **CARNE ASADA \$22**

Dark Beer & Spices Marinated Charbroiled Skirt Steak- \*Mejico Beans-  
Cilantro Rice- Fresh Guacamole- Roasted Onions- Cheese Quesadilla-  
Chile Guero Relleno- Salsa Quemada- House Made Corn Tortillas

### **ENCHILADAS VERDES \$15**

Two Enchiladas With Cheese Or Chicken-  
Topped With Green Tomatillo Sauce- \*Mejico Beans- Cilantro Rice

### **ENCHILADAS ROJAS \$15**

Two Enchiladas With Cheese Or Chicken- Topped With Mejico  
Red Enchilada Sauce- \*Mejico Beans- Cilantro Rice

## **TACOS**

Served With \*Mejico Beans & Cilantro Rice  
On House Made Corn Tortillas

### **PESCADO \$17**

Charbroiled Fresh Salmon-  
Salsa Verde- Cucumber Mango Slaw-  
Avocado Chipotle Aioli

### **CAMARON \$17**

Tequila Lime Marinated Shrimp-  
Cucumber Mango Slaw-  
Avocado Chipotle Aioli

### **POLLO \$15**

Orange Achiote Marinated Chicken  
Breast- Onions- Cilantro-  
Green Tomatillo Salsa

### **COSTILLA DE RES \$16**

Short Ribs in Ancho Chile Sauce-  
Pickled Red Onions- Radish

### **CARNE ASADA \$16**

Skirt Steak- Pickled Red Onion-  
Radish- Guajillo Tomatillo  
Red Sauce

### **COCHINITA PIBIL \$15**

Cochinita Pibil- Radish-  
Pickled Red Onions-  
Salsa Quemada

\*Mejico Beans- Homemade Chorizo- Bacon & Onions



## ESPECIALIDADES DEL MAR

### **CAMARONES MAYA \$21**

Prawns Sautéed- Mezcal Chipotle Cream Sauce-  
Served Over White Rice- Black Beans

### **SOPA DE MARISCOS \$24**

Shrimp- Clams- Green Mussels-  
Snow Crab- White Fish- Garlic Bread

### **ENCHILADAS DE LANGOSTA \$21**

Two Flour Tortillas Filled With Lobster- Topped With 2 Sauces-  
Cilantro Cream Sauce- Ancho Pepper Cream Sauce  
Served With Cilantro Rice- Black Beans

### **HALIBUT MEJICO \$24**

Fresh 8 oz. Fillet- Pan Seared- Topped With Red Bell Pepper Sauce  
Served With Vegetable Barley- Calabacitas

### **SALMON YUCATECO \$24**

Fresh 8 oz Fillet Achiote Basted- Tres Chiles Mezcal Butter Sauce  
Served With Cilantro Rice- Calabacitas

## ESPECIALIDADES DE TIERRA

### **LOMO DE CERDO EN MOLE NEGRO \$21**

Pork Loin Stuffed With Roasted Pasilla Peppers and Queso Oaxaca  
Served With Calabacitas- White Rice  
Topped With Mole Negro and Sesame Seeds

### **COCHINITA PIBIL \$19**

Cochinita Pibil- Achiote Marinated Slow Pork-  
Rich Mayan Spices Wrapped In Banana Leaves-  
Topped With Habanero Onion Citrus Mix  
Served With White Rice- Black Beans And House Made Tortillas

### **LOMO DE CERDO EN SALSA VERDE \$21**

Pork Loin Cooked in Green Tomatillo Sauce-  
Served With Calabacitas- Black Beans

### **POLLO EN MOLE COLORADITO \$19**

Stuffed Chicken Breast- Oaxaca Cheese- Roasted Pasilla Peppers-  
Served With Calabacitas- White Rice  
Topped With Mole Coloradito and Sesame Seeds

### **STEAK PICADO \$19**

Filet Mignon Sautéed With Tomato- Fresh Pasilla Chile- Onions-  
House Made Tortillas- Garlic- Cilantro- White Rice- \*Mejico Beans

\*Mejico Beans- Homemade Chorizo- Bacon & Onions

## **Mejico Grill Margaritas**

**Mejico House Margarita \$9**  
Jimador Reposado- \*House Mix

**Mejico Fresh Fruit Margarita \$10**  
Jimador Reposado- \*House Mix  
(Choice of Watermelon-  
Strawberry- Blackberry)

**Mejico's Finest Margarita \$12**  
Tanteo Jalapeño Tequila- Lime Juice- Pineapple Juice-  
Organic Agave Nectar- Garnished with a Tajin Rim & Jalapeño  
(Chipotle or Habanero Tequila On Request)

**Blackberry Margarita \$12**  
Corralejo Silver- \*House Mix- Fresh Blackberries-  
Cointreau- Garnished with a Blackberry & Sugar Rim

**Strawberry Cucumber Margarita \$12**  
Milagro Silver- Cucumber- \*House Mix- Fresh Strawberries-  
Solerno Blood Orange Liqueur- Garnished with Strawberry Slices

**Watermelon Margarita \$13**  
Herradura Silver- \*House Mix- Fresh Watermelon-  
Cointreau- Garnished with Watermelon & Tajin Rim

**Tamarindo Margarita \$12**  
Campo Azul Reposado- House Made Tamarindo Syrup-  
\*House Mix- Garnished with House Made  
Walnut Tamarindo Candy

**Cucumber Mint Margarita \$13**  
Herradura Silver- \*House Mix- Ancho Reyes  
Poblano Liqueur- Fresh Cucumber- Mint

## **Specialty Cocktails**

**Mezcal Mule \$12**  
Monte Lobos Mezcal- Lime Juice- Ginger Syrup-  
Ginger Beer- Garnished with Ginger Candy & Bitters

**Mezcal Old Fashioned \$12**  
Monte Lobos Mezcal- Angostura Bitters-  
Organic Agave Nectar- Solerno Blood Orange Liqueur-  
Garnished with an Orange Zest and Luxardo Cherry

**Mezcal Negroni \$12**  
Rayu Joven Mezcal- Sweet Vermouth-  
Campari- Solerno Blood Orange Liqueur-  
Garnished with an Orange Zest

\*House Mix Contains: Fresh Lime Juice-  
Agave Nectar & Fresh Orange Juice