

GUACAMOLE BAR \$17

Cilantro aioli, chipotle aioli, green tomato salsa & guacamole, pickled cactus salad with totopos, taro chips, sweet potato chips. *Vegetarian

Choice of sides:

*Panela cheese *Chicharrones *Cotija Queso asado



PLATOS

BUILD YOUR OWN EXPERIENCE!

MANGO TAMARIND SALAD

Mixed greens, spicy cashews, blueberries, and fresh mangoes, cotija cheese, and tamarind dressing.

*Vegetarian

15

MEZCALERO SWEET SALAD

Lettuce, arugula, spinach, wood fired beet, and sweet potato, goat cheese, cherry tomato, and sweet mezcal lemon vinaigrette

*Vegetarian

17

ESQUITES

Mexican street corn [mix white and yellow] with cotija cheese, lime, Mezcalero secret spice blend (chef creation) and homemade mayonnaise.

12

PAN CON CHORIZO

Freshly baked bread drizzled with extra virgin olive, chorizo, seasonal fruits, caramelized and pico de Gallo.

13

RAJAS POBLANAS CRÔQUETS

Roasted poblano, peaches and cream corn, potato, candied hibiscus flower, corn breading with cilantro aioli, tamarind aioli, and green tomato salsa

*Vegetarian

14

EMPANADAS

\$14

BACALAO A LA MEXICANA

Salted cod cooked in tomato and tequila sautéed onion wrapped in empanada dough.

CARNE

Ground beef cooked in tomato sauce, bell peppers, onions, oregano wrapped in empanada dough.

CHEESE

Cream cheese, chives, red pepper, garlic

*Vegetarian



TRY OUR SPECIALTY PLATES
MADE WITH MEZCAL AND
TEQUILA!

@MEZCALEROTORONTO

MÁS PLATOS

OCTOPUS A LA PARRILLA

Grilled octopus marinated with cilantro-lime-garlic jalapeno oil and papas bravas

20

BACON WRAPPED DATES

Goat cheese stuffed dates wrapped in bacon with pasilla - guajillo mezcal adobo.

15

MIXED BLACK CEVICHE

Shrimp, octopus and scallops, black aguachile, red onion, tomato, cucumber, avocado & cilantro served with tostadas

18

CARNE ASADA

Angus NY strip, red and yellow bell peppers, onions caramelized in tequila, and Pico de Gallo

20

CASA PAELLA

Saffron infused rice dish with red bell peppers, carrots and peas.
2 choices:

- * Chicken, Chorizo, Pork
- * Seafood, Chorizo Pork

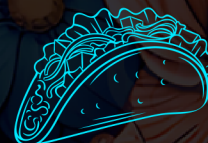
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MEZ FRIED CHICKEN

Corn flour and corn flakes seasoned and breaded chicken with chipotle. Mezcalero secret spice and a mezcal pasilla pepper dip.

16

TACO BAR \$14



PORK BELLY

Chicharrones, Tomatillo Sauce, Alioli Dots, Guacamole, Pico de Gallo

PICANHA TACO

Refried Beans, Picanha Steak, Mezcal Onion, Avocado, Gouda Cheese

PIBIL TACO (PORK)

Slow Cooked Pork Belly in Orange and Achiote Tomato Sauce, Red Onion Cilantro, Avocado

TINGA TACO

Chicken marinated in tomato chipotle sauce garnished with red cabbage salad and guacamole

DESSERT \$12

CHURROS WITH CHOCOSOL CHOCOLATE MOUSE



STRAWBERRY + RASPBERRY - PISTACHIOS TRES LECHES



*these items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Before placing an order, please inform your server if anyone in your party has a food allergy. A 20 percent gratuity maybe be charged on groups of 5 or more and total bills exceeding \$200 and bills may be split per person and not per item.