



MEXICANA *Autentica*











For 15 years, Mexicana has been serving authentic Mexican food.

During this time and before, we flew to Mexico again and again. We traversed it length and breadth, went out to cook with the village women and the local chefs, tasted traditional foods, learned the techniques and looked for the region's unique ingredients to get as close as possible to the flavors and smells this amazing country has to offer.



In this menu You can choose from a variety of traditional Mexican dishes in the closest version to the original - with raw materials we personally order, in cooking and preparation methods that challenge the Western palate while using authentic spices and unique combinations, but still feel the most at home in the world.

Wish you Bon Parvacho!

APPETIZERS OR SHARING






-  **WINGS DE POLLO** | 8 wings in smoked chilli and barbecue, served with coriander aioli 45
-  **NACHOS BOWL** | Homemade corn tortilas, pico de gallo, frijoles, mozzarella and cheddar mix, guacamole, jalapinos, salsa blanca and green onion (You may ask for vegan cheese ) 55
-  **GUACAMOLE** | Fresh avocado salsa, coriander and red onion, homemade nachos and queso fresco 44
-  **CRISPY CAULIFLOWER** | Cauliflower covered with Nachos, guacamole & chipotle aioli 49
-  **SHRIMP TOSTADAS** | Corn tortilla "Bruschetta", shrimp in coconut milk, fresh mango, red chili and coriander 45
-  **TRADITIONAL TORTILLA SOUP** | Grilled tomato stock, ground chicken, nachos, avocado slices and cheddar 45
-  **MEXICALAMARI** | Calamari with crispy coating, chipotle aioli, salsa blanca and lime 49
-  **FISH CEVICHE AND PINEAPPLE** | Fresh fish, pineapple, cherry tomato, red onion, red chili, coriander, lime-mango sauce. Served with nachos and salsa blanca 49
-  **TAQUITOS** | 3 units of crispy wheat tortilla roll filled with ricotta, Bulgarian cheese, parmesan and roasted eggplant. Served with salsa blanca and guacamole 49

SPECIALS AND SALADS

- CHICKEN CAESAR SALAD** | Lettuce, nachos, parmesan cheese, grilled chicken, guacamole and crispy onion in a Caesar dressing 59
- ENTRECÔTE CAESAR SALAD** | Lettuce, nachos, parmesan cheese, Entrecôte thin sliced, guacamole and crispy onion in a Caesar dressing 59
-  **ENSALADA PIÑA** | Lettuce, fresh pineapple, cherry tomatoes, avocado, radish & corn tortilla strips, served with an orange vinaigrette dressing 59 | Add grilled chicken 15
-  **ENCHELADA POLLO** | Corn tortillas stuffed with sliced chicken and cheddar salsa Verde, Blanca salsa, Parmesan and Pico de gallo. Served with a side dish 64

TACOS TACOS TACOS













3 soft or hard shell corn tortillas, served with a side dish.

-   **POLLO** | Chicken strips, guacamole, chipotle aioli, fresh pineapple and coriander 64
-  **BARBACOA** | Slow cooked beef, frijoles, red onion, coriander and chelapino salsa 66
- PESCADO** | Fresh fish fillets in beer batter, Mexican cabbage, guacamole, crispy onions and aioli coriander 66
-  **CRUNCHY NACHOS CAULIFLOWER** | Cauliflower covered in Nachos flakes, guacamole, pico de gaio, Chipotle aioli and spring onions 64
-  **CRISPY SHRIMP** | Shrimps in a beer batter covered with coconut akes, guacamole, chipotle aioli, crispy onion and coriander 66

You can add: cheddar cheese 4, sour cream 2, guacamole 4, jalapenos 1



SIDE DISHES

-   **LIME RICE** | White rice with lime & coriander 15
-   **GARDEN SALAD** | Lettuce, cherry tomatoes, radish & nacho strips in an orange vinaigrette 19
-   **PAPPAS CHIPOTLE** | Potato slices in a chipotle aioli sauce 19
-   **FRIJOLES** | Hot black beans and a bit of nachos 15
-  **CORN CROCKETS** | Crispy corn balls covered with coriander aioli 19
-  **ONION RINGS** 19
-  **MEXICO STYLE GREEN BEANS** 19
-  **ESQUITES** | Hot roasted corn salad with aioli chipotle & fresco queso 19



רוצים להשאר מעודכנים?

עקבו אחרינו @mexicana.israel



BURRITOS / CHIMICHANGAS OR BOWLS





(THE BOWLS ARE GLUTEN FREE EXCEPT FOR THE FISH PORTION)

A bowl or a rolled wheat tortilla with a variety of fillings. (Chimichangas = fried burritos)

Served with a side dish of your choice.

You can add: cheddar cheese - 4, sour cream - 2, guacamole - 4, jalapenos- 1



Burrito / Bowl / Chimichanga

	POLLO TINGA Grilled chicken with chipotle & grilled tomatoes, lime rice, frijoles, pico de gallo, Mexican cabbage and chipotle aioli	65	/	67	/	70
	BARBACOA Slow cooked beef, lime rice, frijoles, pico de gallo, Mexican cabbage and chilipino	67	/	69	/	72
	CARNE ENTRECÔTE Entrecôte stake, lime rice, frijoles, pico de gallo, Mexican cabbage and coriander aioli	67	/	69	/	72
	CHILLI CON CARNE Mexican beef stew, lime rice, pico de gallo, Mexican cabbage, black beans and chilipino	65	/	67	/	70
	PESCADO Fresh fish fillet in a beer batter, lime rice, frijoles, pico de gallo, Mexican cabbage and chilipino (the bowl contains gluten)	67	/	69	/	72
	HONGOS Mushrooms and onions, lime rice, pico de gallo, Mexican cabbage, black beans and Chipotle sauce	65	/	67	/	70
	ALCACHOFA Grilled artichoke, lime rice, frijoles, pico de gallo, Mexican cabbage and chilipino	65	/	67	/	70
	CAMARONES Roasted shrimp with adobe and coconut sauce, lime rice, frijoles, pico de gallo, Mexican cabbage and chipotle aioli	69	/	71	/	74

FAJITAS

Served in a hot pan with lime rice, salsas & wheat tortillas. You can add jalapeño - 1

If you order corn tortillas the dish is gluten free. Add cheddar - 6

	POLLO Chicken strips in chipotle marinade, bell peppers and onions 79
	ENTRECOTE Entrecôte steak slices tenderloin, bell peppers and onions 89
	PESCADO Sea fish fillet, bell peppers, onions and cauliflower 89
	VEGETARIANO Bell peppers, onions, cauliflower and champignon mushrooms 79



DOS MEXICANOS

Mexican tasting meal for 2. A wide range of meats, salsas and tortillas.

MAKE YOUR OWN TACOS | 199

3 TYPES OF MEATS:

Barbacoa (slow cooked beef) | Chili con Carne 🍖 (grounded beef, black beans & chili) | Pollo Tinga 🍗 (grilled chicken, grilled tomatoes and chipotle)

3 TYPES OF SALSAS:

Pico de gallo | Guacamole | Salsa blanca

SIDE DISHES:

Frijoles, lime rice, cheddar cheese, wheat tortillas and corn tortillas

*You may replace the meat with grilled artichokes *You may ask for just corn tortillas 🌾

*Free refill comes when the meal is ordered for two persons only (2 salsas, 2 types of meats and 4 tortillas to choose from)

QUESADILLAS

The Quesadillas is a kind of "tortilla toast" made of two folded crisp wheat tortillas grilled on the palanchar, with various filling. Served with salsa blanca (You may ask for vegan cheese 🌱)

You can add jalapenos - 2

- 🌿 **CLASSIC** | Pico de gallo, salsa blanca, mozzarella and cheddar mix 59
- 🌿 **FRIJOLES** | Black beans, salsa blanca, mozzarella and cheddar mix 63
- 🌿 **HONGOS** | Champignon mushrooms with fried onion, salsa blanca, mozzarella and cheddar mix 63
- 🍗 **POLLO TINGA** | Grilled chicken, burnt tomatoes and chipotle, salsa blanca, mozzarella and cheddar mix 69
- BARBACOA** | Slow cooked beef, salsa blanca, mozzarella and cheddar mix 69

KID MEAL

The meal includes a soft drink a coloring book and a tattoo

CHICKEN NUGGETS | 39 with fries or rice

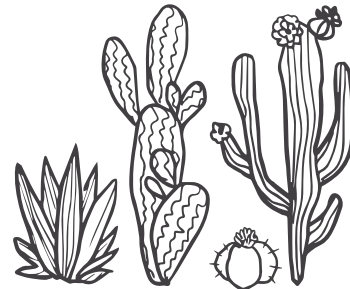
🌿 **CORN BALLS** | 39

Crispy cover, served with rice

SMALL BURRITO | 39

Chicken breast strips with fries or rice in wheat tortilla

*You can ask for the burrito without the tortilla (gluten free)



🍗 Spicy 🌾 Gluten Free 🌿 Vegetarian 🍗 Vegan or can be made vegan





TEQILAS © MEZCAL



CUERVO

Especial Silver	16/28
Especial Reposado	16/28
Silver 1800	20/35
Reposado 1800	20/35
Anejo 1800	25/48
Tradicional Reposado	20/35

CUERVO (BOTTLE)

Especial Reposado (1 liter)	200
Especial Silver (700ml)	180
1800 Silver (750ml)	260

SAUZA

Silver	18/35
Gold	18/35
Tres gen	32/60

MARGARITAS



250cc... 45



500cc.... 80



1L..... 140

LIME (FROZEN / ON THE ROCKS)

Golden Cuervo Tequila, Triple Sec, freshly squeezed lime and sugar water

MANGO (FROZEN)

Golden Cuervo Tequila, Mango, Triple Sec & sugar water

COCONUT (FROZEN)

Silver Cuervo Tequila, coconut, cream, Triple Sec & sugar water

REGULAR DRINKS

Coke, Coke Zero, Diet Coke,	
Sprite, Sprite Zero, Fanta	13
Grape, Mango, Lemonade,	
Pineapple	13
Mineral water, Sparkling water....	10

OLMEKA

Gold	18/35
Blanco	14/25
Anejo	22/40
Tezon	32/60

DON JULIO

Blanco	22/40
Reposado	28/50
Anejo	36/70

PATRON

Silver	28/50
Reposado	28/50
Anejo	32/60
XO Coffee	19/35

BEER / WINE

DRAFT - SAN MIGUEL

Especial 5.4%	27/33
Chelada 5.4%	27/33
Especial, lime, tabasco & salt	
Selecta 6.4%	30/36
Maestra 7.5%	30/36

BOTTLE

San Miguel Fresca 4.4%	22
Gluten-free San Miguel 5.4% ..	27
Mexicana Beer Hand	
crafted house beer 5.6%	29
San Miguel without alcohol 250 ml	18

RED WINE

Tempranillo rioja	33/119
Solar Viejo, Spain	
Cabernet Sauvignon	39/145
Tsuba, Israel	

WHITE WINE

Chardonnay	39/145
Tsuba, Israel	
Gewurztraminer	33/119
Joseph Drazen, Germany	

CORRALEJO

Blanco	19/35
Reposado	19/35
Anejo	32/60

MEZCAL

IBA 40	18/35
IBA 40 Orang	18/35
IBA 55	26/49
Beneva Blanco	18/35
Beneva Anejo	18/35

COCKTAILS

OAXACA CINNAMON 39

Fireball, Nemirof, honey and pepper, lime Juice

MEDITERRANEAN MOJITO 39

Gin, limoncello, lime, soda and sage

ISLA MUJERES 39

Tequila, passion fruit, pineapple, turmeric and lime

CANCUN 39

Tequila, lime, agave and mint

MEXICANA

Autentica

AQUA DE JAMAICA 10

Mexican soft drink. Hibiscus & honey

HORCHATA 12

Soft drink with rice, Milk & cinnamon

MEXICAN SANGRIA (HOT/COLD) 43

Red wine, brandy & seasonal fruits

WHITE SANGRIA (COLD) 43

Sparkling white wine with seasonal fruits



HAPPY HOUR

UNLIMITED MARGARITAS
WHEN ORDERING A MAIN COURSE
AND A MARGARITA PER PERSON


SUN-THU: 5PM - 7PM
HOLIDAYS NOT INCLUDED




TACOS | 49 ^{+ SIDE DISH}

THE KING OF MEXICAN CUISINE. LIGHT AND FUN EATING STYLE THAT ALLOWS TO TASTE AND FEEL MEXICO IN THE PALM OF YOUR HAND. THE ORIGINAL TACOS ARE MADE SOLELY FROM CORN (GLUTEN-FREE).

3 TACOS WITH A CHOICE OF SIDE DISH
DRINKS: SODA / MINERAL / LEMONADE 5 / SOFT DRINKS 8

 **POLLO** | Chicken strips, guacamole, chipotle aioli, fresh pineapple and coriander


 **BARBACOA** | Slow cooked beef, frijoles, red onion and coriander

PESCADO | Fresh fish fillets in beer batter, Mexican cabbage, guacamole, crispy onions and coriander

BURRITOS / CHIMICHANGA OR BOWLS 59 ^{+ SIDE DISH}

THE BURRITO IS THE BIG BROTHER OF THE TACO AND THE DISTANT COUSIN OF THE LAFA. WHICH CAME THROUGH IMMIGRANTS TO MEXICO. IN THE MEXICAN APPROACH, THIS IS A WHOLE MEAL IN A THIN, SOFT WHEAT TORTILLA.

YOU CAN ORDER IN THE CLASSIC VERSION (BURRITO) OR CRISPY FRIED BURRITO (CHIMICHANGA) OR WITHOUT A TORTILLA AND GLUTEN-FREE (IN A BOWL) YOU CAN ADD GUACAMOLE 4 NIS / CHADDER 6
DRINKS: SODA / MINERAL / LEMONADE 5
SOFT DRINKS 8

 **POLLO TINGAO** | Grilled chicken with chipotle & grilled tomatoes, lime rice, frijoles, pico de gallo, Mexican cabbage and chipotle aioli

BARBACOA | Slow cooked beef, lime rice, frijoles, pico de gallo, Mexican cabbage and chilipino

CARNE ENTRECÔTE | Thin sliced Entrecôte, lime rice, frijoles, pico de gallo, Mexican cabbage and coriander aioli

CHILLI CON CARNE | Mexican beef stew, lime rice, pico de gallo, Mexican cabbage, black beans and chilipino

PESCADO | Fresh fish fillet in beer batter, lime rice, frijoles, pico de gallo, Mexican cabbage and chilipino (the bowl contains gluten)

FAJITAS | 69


SERVED IN HOT PAN WITH LIME RICE, SALSAS & WHEAT TORTILLAS. IF YOU ORDER CORN TORTILLAS THE DISH IS GLUTEN FREE

DRINKS: SODA / WATER / LEMONADE 5 SOFT DRINKS 8

POLLO | Chicken strips in chipotle marinade, bell peppers and onions

CARNE | Entrecôte steak slices tenderloin, bell peppers and onions

PESCADO | Sea fish fillet, bell peppers, onions and cauliflower


 **VEGETARIANO** | Bell peppers, onions, corn, champignon mushrooms and spinach leaves


BUSSINESS LUNCH

CRUNCHY NACHOS CAULIFLOWER | Cauliflower covered in Nachos flakes, guacamole, pico de gaio, Chipotle aioli and spring onions

CRISPY SHRIMP | Shrimps in a beer batter covered with coconut flakes, guacamole, chipotle aioli, crispy onion and coriander

**HUNGRY FOR MORE?
ALL REGULAR MENU
AT 15% OFF**

 **HONGOS** | Mushrooms and onions, lime rice, pico de gallo, Mexican cabbage, black beans and Chipotle sauce



 **ALCACHOFA** | Grilled artichoke, lime rice, frijoles, pico de gallo, Mexican cabbage and chilipino

THIRSTY FOR SOMETHING SPECIAL?

ASK THE WAITER ABOUT OUR
MARGARITAS AND OUR HOMEMADE
MEXICAN BEVERAGES

SIDE DISHES

  **LIME RICE** | White rice with lime & coriander

  **GARDEN SALAD** | Lettuce, cherry tomatoes, radish & nacho strips in an orange vinaigrette


  **PAPPAS CHIPOTLE** | Potato slices in a chipotle aioli sauce

  **FRIJOLES** | Hot black beans and a bit of nachos

 **CORN CROCKETS** | Crispy corn balls covered with coriander aioli

 **ONION RINGS** | With chipotle aioli

 **MEXICO STYLE GREEN BEANS** | With chipotle aioli

 **ESQUITES** | Hot roasted corn salad with aioli, chipotle & queso fresco

2 PAIRS OF TACOS FROM THE MENU • **LUNCH**
CAULIFLOWER IN A CRISPY NACHOS BATTER • **TASTING**
CRISPY CORN BALL • **MENU FOR**
CHICKEN CAESAR SALAD • **TWO | 119**
CRISPY GREEN BEANS •

**WANT TO
STAY UP
TO DATE?**

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 Spicy

 Gluten Free

 Vegetarian

 Vegan or can be made vegan

| On weekdays until 17:00 only