



mercado
mexican kitchen and bar

A Jit Group Venture

Street Food

Smaller plates for sharing in a typical Mexican street food style.
Choose 2-3 per person.

Mercado Bites



CHICKEN WINGS

Finger licking wings with pineapple, citrus, habanero and coriander sauce

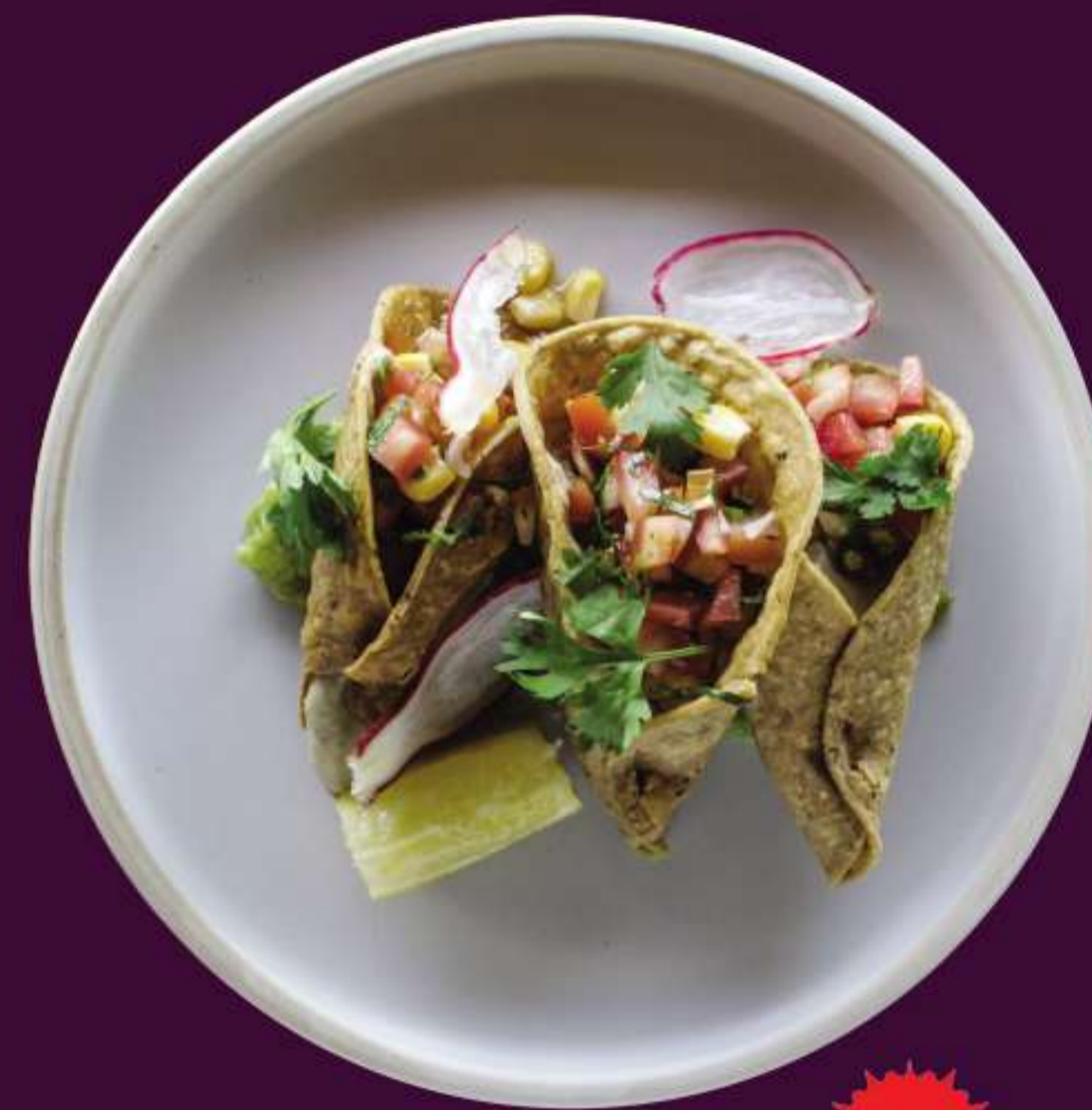
Ksh 690



CEVICHE ACAPULCO

Fresh fish infused with lime, oregano, tomato, onion and sweet corn. Finished with a touch of passion fruit

Ksh 670



CONOS

Fresh, crunchy corn cones stuffed with seasoned aubergine. Served with a special sweet corn-pico de gallo sauce and guacamole

Ksh 590



JALAPENO HUMMUS

A fusion of two cultures. Traditional home made chickpea hummus with a touch of jalapeno. Served with an assortment of chips (wheat, corn, beetroot and spinach)
Request for no wheat chips for a gluten free option

Ksh 650



CROQUETA DE ARROZ

Delicious, crispy and savoury mini cakes made of rice and plantain with a filling of cheddar

Ksh 650



Vegan Option Available



Vegan



Vegetarian



Hot



Gluten Free



Nuts

all our prices are inclusive of 16% Value Added Tax (VAT) and 2% Catering Levy



MEXICAN MINI FISH CAKES

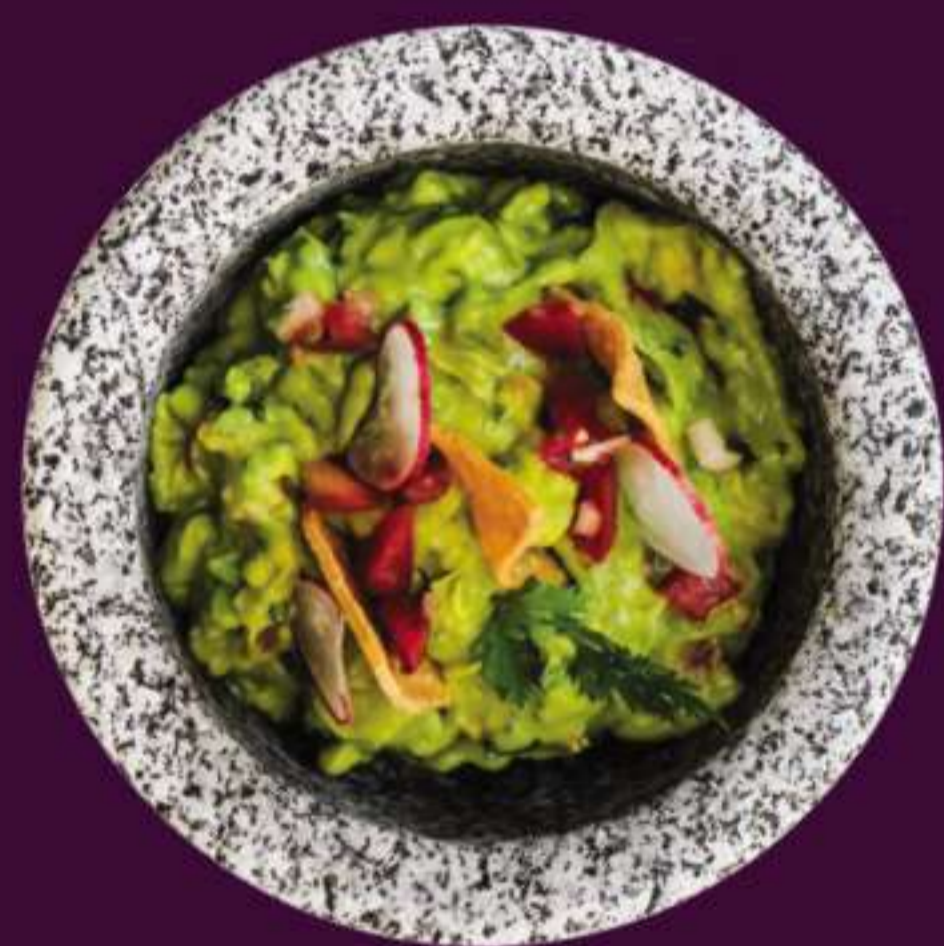
Golden mini fish cakes with sweet corn and habanero served with garlic & herb aioli

Ksh 690



HALLOUMI FRIES

Crumbed and seasoned halloumi fries with guacamole and our flaming habaneros
Ksh 690



GUACAMOLE MOLCAJETES

Ripe avocados, onions, tomatoes, coriander, lime juice and green chillies. Served with crispy homemade nacho chips. Ask your server for spicy option with extra green chillies

Ksh 450



NACHOS MEXICANA

Crispy tortilla stacked with refried beans, pico de gallo, fresh guacamole, sour cream and gratin with cheddar cheese. Topped with seasoned chicken or vegetable ragu

VEGETABLE RAGU Ksh 730
CHICKEN Ksh 950



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Tacos

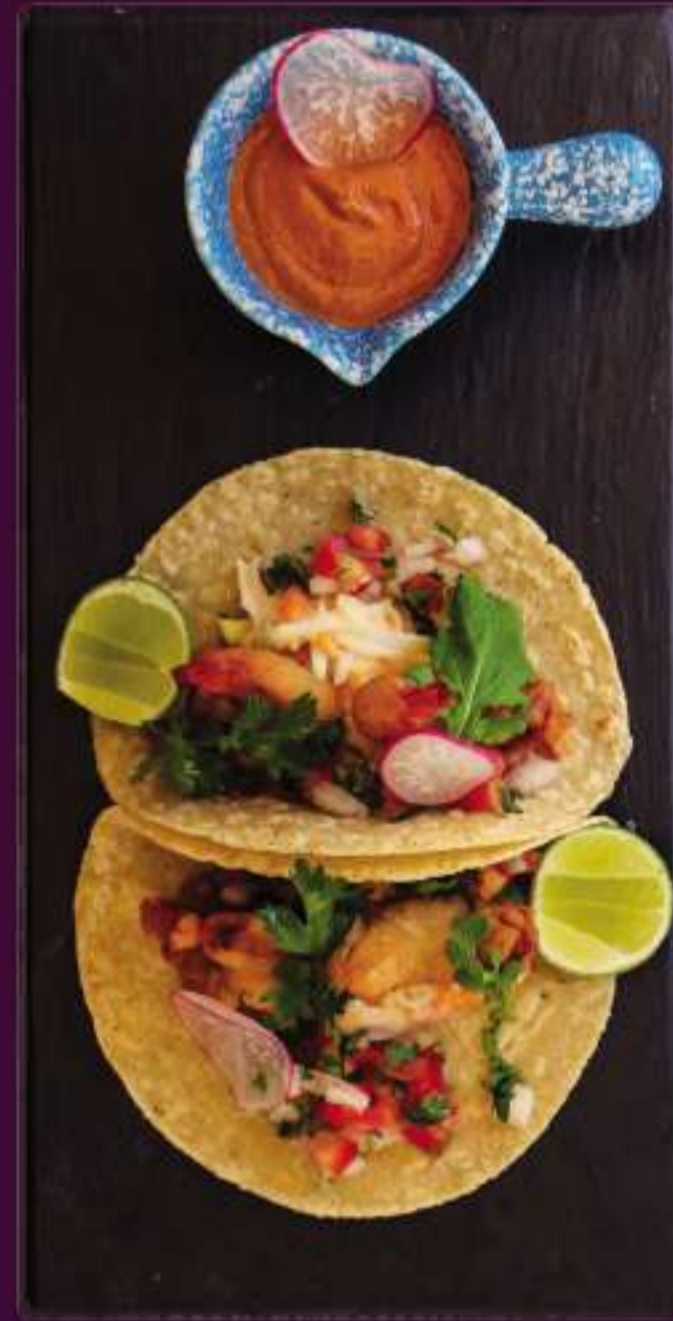
Two homemade soft corn tortillas topped with your filling of choice.
Add your favourite salsa, squeeze with fresh lime and enjoy!

SHRIMP MAZATEÑO



Battered fresh shrimp taco topped with pico de gallo and Mexican slaw

Ksh 750



FIRE GRILLED CHICKEN



Grilled delectable chicken breast marinated with oregano and spices, topped with pico de gallo

Ksh 650



ZUCCHINI A LA CREMA



Zucchini, jalapeño and sweet corn drizzled with fresh cream and special Mercado spices

Ksh 490



CRISPY BATTERED SNAPPER



Freshly caught snapper sautéed with chilies and garlic, served with our secret spicy peanut sauce and pineapple pico de gallo

Ksh 580



FLASH-GRILLED SKIRT STEAK



Tender grilled beef fillet tossed in Mexican spices

Ksh 650



PORK PIBIL



Succulent pulled pork, cooked with achiote seeds and spices, refried beans and pickle onions. One of the most popular tacos in Mexico City

Ksh 650



BEAN TACO



Freshly prepared refried beans and mexican rice topped with guacamole. A simple yet mouthwatering choice

Ksh 490



PLAINTAIN



Fresh plantain rolled with refried beans, chipotle mayo and crispy cheese

Ksh 490



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Tostadas

Fresh fillings on two crisp corn tortillas



CALAMARI

Calamari marinated with Mexican chillies, topped with chipotle mayo

Ksh 730



SHRIMP MEXICANA

Fresh shrimp marinated in special Mercado spices and topped with chipotle mayo

Ksh 890



TUNA

Raw tuna marinated in fresh ginger and lemon zest with a touch of soy reduction, topped with avocado.

Ksh 990



CHICKEN TINGA

Pulled chicken breast cooked in chipotle chilli and drizzled with sour cream, fresh cheese and iceberg

Ksh 660

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MUSHROOM AJILLO

Diced mushrooms sautéed with guajillo chilli and garlic, topped with fresh cheese and sour cream

Ksh 750



AUBERGINE ESCABECHE

Marinated Aubergine and cauliflower combined with seasoned refried beans. Finished with a topping of ripe avocado, fresh cheese and sour cream

Ksh 550



VEGETABLES ROSTIZADOS

Fresh garden vegetables marinated in spices and seasoned refried beans. Topped with spicy chilli sauce and sour cream

Ksh 550

Tamales

Two steamed corn dough parcels with red mole sauce made with 25 ingredients [chilies, nuts, fresh fruit, spices and a touch of dark chocolate]



CHEESE AND VEGETABLE

Soft cheese infused with fresh mixed veggies

Ksh 650



MAYAN CHICKEN

Scrumptious chicken sautéed in our signature spices

Ksh 800

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Quesadillas

Layered toasted wheat tortillas grilled with cheese & classic Mexican ingredients



CHICKEN TINGA

Pulled chicken breast cooked in chipotle chilli

Ksh 850



BEEF GRINGA

Juicy beef marinated in chilli and spices

Ksh 770



SPINACH AND MUSHROOM

Sautéed mushrooms and garlic tossed spinach

Ksh 750



QUESO

Plain cheese with or without slow cooked black beans seasoned with avocado leaf

Ksh 550

Crispy Quesadillas

Layered fried corn tortillas with cheese & classic Mexican ingredients



FISH AJO

Fresh fish seasoned with olives, garlic and parsley

Ksh 660



CHEESE AND POTATO

Fluffy potato and cheese layers served with green sauce

Ksh 550



Vegan Option Available



Vegan



Vegetarian



Hot



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Soups



TIA MARIA'S TORTILLA SOUP

Traditional recipe made using guajillo chilli and tomato, garnished with crispy tortilla, avocado and sour cream

Ksh 590
Add extra chicken at Ksh 150



WILD MUSHROOM

Wild mushrooms, epazote (a Mexican aromatic herb), a touch of chilli and fresh cream

Ksh 590



CLASSIC BLACK BEAN

Purepecha recipe, made with black beans and aromatized with avocado leaves. Served with crunchy tortilla strips, sour cream, cheese and diced avocado

Ksh 490



PUMPKIN SHRIMP

Pumpkin and shrimp seasoned with chipotle chilli

Ksh 650

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Salads



NEW

COUSCOUS AVOCADO SALAD

Refreshing couscous salad with cucumber, black beans and a topping of fresh avocado. Seasoned with mustard dressing and served with garlic bread

Ksh 750

Add extra chicken at Ksh 200



THE BEETROOT FETA

Roasted beetroot, creamy feta, soft lettuce, orange segments and toasted nuts in a house mustard dressing

Ksh 960



NEW

CHICKPEA TUNA SALAD

Fresh seared tuna served with chickpeas, crisp capsicum and fresh avocado in a tomato confit-lemon dressing

Ksh 960



MEXICAN CAESAR

Romaine lettuce, our in house sun dried tomatoes, herbed croutons and Mercado Special Caesar dressing

Ksh 690

Add extra chicken at Ksh 200
Add extra shrimp at Ksh 300



Vegan Option Available



Vegan



Vegetarian



Hot



Gluten Free



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Bigger Plates

Tortas

Home made Mexican soft bun grilled and served with the filling of your choice.
Accompanied with a side of fries or garden salad



CHEESE & AVOCADO

Ripe avocado, tomato confit, jalapeno and beans drizzled with homemade cheese

Ksh 890



PORK PICANTE

Delicious marinated pork, refried beans, pickled onions and spicy chilli sauce

Ksh 890



CHICKEN MILANESA

Pan seared chicken breast with herby breadcrumbs topped with avocado and chipotle mayo

Ksh 890

Burritos

Homemade toasted wheat tortilla wrapped around black beans, rice, fresh cheese and salsa.
All burritos are served with sour cream, pico de gallo and guacamole.



PULLED PORK

Ksh 870



SEASONED BEEF

Ksh 950



MARINATED SHREDDED CHICKEN BREAST

Ksh 870



FIRE ROASTED VEGETABLES

Ksh 790



Vegan Option Available



Vegan



Vegetarian



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Mercado Enchiladas

Three soft shell corn tortillas with a filling of your choice drizzled with a special potato, coriander and jalapeño sauce and cheddar cheese gratin



SEASONED BEEF

NEW



Ksh 1150

SEASONED CHICKEN

NEW



Ksh 1100

FIRE ROASTED VEGETABLES

NEW



Ksh 990

Vegetarians



MUSHROOM SALBUTE



Thin fresh corn dough cake topped with confit mushrooms and mole verde sauce (made with green tomato, green leaves, peanuts and pumpkin seeds)

Ksh 1100



VEG MOLOTE



Herbed flour tortilla stuffed with delicately cooked mix of fresh vegetables, served with jalapeño sauce

Ksh 990



QUESO FUNDIDO

NEW



A flamed mix of melted cheeses combined with fresh seasoned artichoke, asparagus, zucchini and sweet corn. Served with a wheat tortilla on the side (request for corn tortilla for a gluten free option)

Ksh 1200



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Vegan



Vegetarian



Hot



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Meat and chicken



CHICKEN MOLE

Poached chicken breast with traditional mole sauce made with 25 ingredients (chillies, nuts, fresh fruit, spices and a touch of dark chocolate). Served with Mexican rice

Ksh 1050



STEAK MEDALLIONS

Tenderloin medallions cooked with herbed butter, potato and jalapeno gratin. Served with sautéed vegetables

Ksh 2000



RIB EYE TEQUILA STEAK

Rib eye steak tequila flambé grilled to perfection. Served with fries and sautéed vegetables

Ksh 2350



STICKY RIBS

Glazed pork spare ribs with lime zest, chilli and Mexican spices

Ksh 1950



LAMB CHOPS

Fire grilled lamb chops with Tia Maria's Mexican seasoning and rosemary, served with chilli garlic potatoes and vegetables

Ksh 1690



Vegan Option Available



Vegan



Vegetarian



Hot



Gluten Free



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NEW

CHICKEN ROULADE

Boneless chicken stuffed with fresh spinach seasoned with “achiote” (a blend of traditional Mexican spices). Served with sautéed seasonal vegetables and potato

Ksh 1350



NEW

COSTILLA BEEF RIBS

Slow cooked beef short ribs with a peanut and chilli sauce, served with creamy spinach and potato gratin

Ksh 2050

Seafood



SEAFOOD RICE MEXICAN STYLE

Creamy red rice cooked with mexican chillies, shrimp, calamari and fish

Ksh 1650



JALAPENO PRAWNS

Fire grilled prawns in a luscious fennel-jalapeno infused sauce, served with roasted baby potato

Ksh 2450



NEW

TILAPIA WITH LENTILS

Tender salmon on a bed of spiced lentil ragu cooked with bacon, french beans and pasilla chilli sauce

Ksh 1250



NEW

SNAPPER A LA TALLA

Fresh Red snapper marinated with “achiote” (a blend of traditional Mexican spices) and orange, served with zucchini tagliatelle and fried plantain

Ksh 1550



Vegan Option Available



Vegan



Vegetarian



Hot



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Sides



POTATO CAULI MASH  

Ksh 250



SWEET POTATO MASH  

Ksh 250



SAUTEED VEGETABLES   

Ksh 200



CORN ESQUITES  

Cooked like Risotto

Ksh 290



MEXICAN RICE   

Ksh 360

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GARDEN SALAD



Ksh 280



FRIES WITH MEXICAN DIP



Ksh 250



REFRIED BEANS



Ksh 200



NACHO CHIPS



Small side helping of home-made nacho chips

Ksh 140



GUACAMOLE SIDE



A small helping of our homemade guacamole

Ksh 100



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Vegetarian



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Desserts



BANANAS FRITOS   

Mouthwatering crispy banana garnished with strawberry marmalade and cinnamon sauce, topped with whipped cream

Ksh 550



TRES LECHEs 

Incredibly delicious traditional Mexican vanilla sponge cake soaked in three kinds of milk and topped with seasonal fruits. So tempting

Ksh 640



MERCADO CHURROS 

Crunchy dough, sprinkled with sugar and cinnamon powder, served with chocolate sauce, caramel sauce and whipped cream

Ksh 550



COCONUT FLAN 

Coconut cream caramel recipe from the Head Chef's Grandmother. Ask for without wafer for gluten/nut free option

Ksh 550



CHOCOLATE AND TEQUILA TART 

Tart Shell filled with Mexican chocolate ganache and caramel sauce

Ksh 590



NEW

CHOCO BOMBA    

Chocolate brownie made with macadamia nuts served in a chocolate dome with a homemade aromatic cardamom sauce

Ksh 790



HOME-MADE SORBET  

Ask your server for the flavour of the week

Ksh 420



HOME-MADE GELATO  

Ask your server for the flavour of the week

Ksh 420



NEW

SOYA PANACOTA (SUGAR FREE)  

Homemade vanilla soy panacota combined with a citric blast of fresh tangerine, orange, mango and pineapple

Ksh 690

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