

MUY MUY

TO SHARE

Mezcal Smoked Short Ribs GF, DF 45

Dukkan seeds, chilli jus, chipotle mayo, duck fat potatoes

Lamb Shoulder GF, DF

Smoked purée de invierno, smashed peas, parsnip crisps

46

Muy Muy Nachos

36

Corn totopos, guacamole, pico de gallo, salsa roja, pickled jalapeño, cheese sauce.

Choice of Protein: fried chicken or beef short ribs

Vegetarian available

TACO PLATTER 52



Sour cream, pico de gallo, guacamole, muy muy rice of the day, chipotle mayo, tortilla.

Proteins:

Grilled Chicken / Brisket Fantasma / Lamb Shoulder / Pork Chicharrón

Vegetarian available

SIDES

Totopos GF DF VG..... 4

Tortilla GF DF VG..... 6

Duck fat potato GF DF.. 9.5

House salad GF DF VG..... 8

Muy Muy rice GF DF VG... 6



DESSERTS

9

AFFOGATO

Choice of vanilla or chilli chocolate ice cream, espresso, churrito

15

CHURROS

Dulce de leche, chocolate dip

16

TRES LECHES

Three cake milk

Hazelnut praline, berry compote, house-made chilli chocolate ice cream, house sponge cake

MUY MUY

SNACKS

Totopos & Salsa GF DF VG..... 9

Corn chips, salsa roja & salsa verde

Guacamole GF DF VG.....16

Ceviche GF DF.....21

Fish of the day, Citrus, red onion, corn, totopos

Jalapeño Croquettes GF DF VG.....15

Chipotle mayo

Queso Fundido GF VE.....16

Cheese dip with bread & butter pickles and corn totopos

Duck Empanadas DF.....19

Sofrito, black aioli, apple gel, tomato espuma

Shrimp Enchiladas GF..... 18

Pico de gallo, salsa verde, mozzarella

Fried Chicken Piccata.....19

Mole negro, house pickles

Papas Fritas Fries GF.....12

Black garlic aioli, salsa roja

QUESADILLAS

With guacamole & sour cream GFA

Vegetarian on request

Camaron Prawn 17

Grilled Chicken 18

House Mexican 16 Chorizo

TACOS

All tacos are served with sour cream-
Please advise if you are dairy free

11

Brisket Fantasma GF

Mezcal smoke, guacamole, salsa roja

11

Lamb Birria GF

Slow roasted lamb, mozzarella cheese, coleslaw, crudo verde

10

Pork Chicharrón GF

Crispy pork belly, apple purée, house coleslaw, crudo verde

10.5

Fish Al Pastor

Market fish of the day, house coleslaw, salsa verde, pina

12

Fried Chicken

Mexican spiced, coleslaw, chipotle aioli, salsa verde

9.5

Cauliflower VE GFA

Caliente cauliflower, house coleslaw, guacamole, pico de gallo



MUY MUY

TAPAS & MARGARITAS BAR



Autumn Sunset

Sloe Gin, Agave, Pineapple
Citrus, Aperitivo

18



Blue n' Stormy

White Rum, Grape, Blueberry,
Lime, Ginger Beer

18



Cancún Campfire

Daily special crafted cocktail
served in a volcano bowl
to be shared between amigos

55



Americano Sour

Aged Rum, Passionfruit,
Lemon, Malbec, Whites

20



Americano Sour

Aged Rum, Passionfruit,
Lemon, Malbec, Whites

20



Lucha Libre

Mango, Vodka, Lychee,
Lime, Chilli

18



Ginloma

Gin, Peach, Rose,
Grapefruit, Ginger

18



Classic cocktails on request.
Ask our friendly team for your favourite

MARGARITAS Shaken

Mandarin & Ginger

Reposado, Mandarin, Ginger, Smoked Chilli Rim

Passionfruit

Reposado, Passionfruit, Lime, Sugar Rim

Smokey Coconut

Coconut Tequila, Mezcal, Lime, Agave, Toasted Coconut Rim

Triple Lime

Kaffir Lime, infused Blanco, Lime, Chartreuse,
Lime & Coconut Salt Rim

Blueberry & Honey

Honey, Tequila, Blueberry, Agave, Lime

Spicy

Three Chilli infused Reposado, Grapefruit, Lime, Agave,
Smoked Chilli Rim

Tequila Flights

Blanco

Patron Silver | Herradura Plata | Altos Plata

Reposado

1800 | Altos | Herradura

Añejo

Herradura | Espolón | El Jimador

Oaxaca Inspired

Monte Alban | 400 Conejos | La Travesia

Artisanal Mezcal

Alipus | Casamigos | Maestro Dobel Smoked Silver

Sweet treat's

Cazcabel, Café | Honey | Coconut

CERVEZA

BEER ON TAP

Muy Muy Mexican Lager 4% *	10
1L jug	
Three Boys Easy Juice 3.8% *	10
Cassels Light Owl 2.5% *	9
Cassels Nectron IPA 6.1% *	11
Boneface Hoptron APA 5.5%*	11
Cassels Milk Stout 5.2% *	11
Fortune Favours Mystic Hazy 5.8% *	12
Estrella Damm Lager 5.4% *	11
Emersons Quench low Carb Pilsner 4% *	11
Chinchiller Serotonin IPA 5.6%	12
Day Walker Ginger beer 4.2% *	11
Panhead Bounty Hunter Porter 6%	12
Guest Hazy	POA
Guest Ale	POA

MARGARITAS Frozen

18 Helado Frozen Traffic Light *	 22	
Three layered frozen cocktails like your childhood		
18 Classic Frozen Margarita *	 15	 22
Blanco Tequila, Triple sec, Lime, Agave		
19 Raspberry Frozen Margarita *	 14	 22
Reposado Tequila, Lime, Raspberry		
20 Passionfruit & Mango Daiquiri *	 14	 22
White Rum, Passionfruit, Mango, Lime		
18 Seasonal Slushies		POA
Ask our friendly team for today's flavours		
19 Non Alcoholic Seasonal		9
Constantly evolving,		
Ask our friendly team for today's flavour		

MOCKTAILS 12

All mocktails can be boozed up for \$6

27 Mangana Colada	
Mango, Pineapple, Banana, Coconut, Soda	
29 Baby Maria	
Spiced Tomato Juice & loaded with love	
31 I'm happy with water	
Passionfruit, Ginger, Autumn Spices, Soda	
28 Dream Tea	
Guava, Lychee, Cranberry, Tea	



45	
24	WHY NOT BOOK YOUR NEXT FUNCTION WITH US?
	Say Hola to one of our team or send us an email to: hola@muymuy.co.nz

MEXICAN STYLE BEER



Chelada

Add \$1

Cerveza of your choice with house seasoning,
spices, fresh lime, tajin salt rim

Michelada

Add \$2

Cerveza of your choice with tomato juice, house
seasoning, spices, fresh lime, tajin salt rim

IN THE FRIDGE

Corona Extra *	11
Corona Bucket *	38
B.effect Dry Apple Cider	13
Morning Cider Strawberry & Rose *	13
Heineken 0% *	9

VINO

WINE

BUBBLY

	125ml	375ml	B
Laurent Perrier <i>Champagne - France</i>	22	60	118
Freixenet <i>Prosecco DOC - Italy *</i>	13		65
Le Contesse <i>Prosecco DOC - Italy</i>			57

WHITE

	125ml	375ml	B
Dog Point <i>Sauvignon Blanc - Marlborough</i>	14	26	70
Spy Valley <i>Sauvignon Blanc - Marlborough *</i>	12	22	60
Matawhero <i>Chardonnay - Gisborne *</i>	13	24	65
Capel Vale <i>Chardonnay - Margaret River</i>	16	30	80
Dicey <i>Pinot Gris - Central Otago *</i>	14	26	70
Settlement <i>Riesling - Marlborough *</i>	13	24	65

ROSE

	125ml	250ml	B
Jules Taylor <i>Marlborough</i>	14	26	70
Rameau d'Or Petit Amour <i>France *</i>	12	22	60

RED

	125ml	250ml	B
La Boca Las Calles <i>Malbec - Argentina *</i>	12	22	60
Dice by Dicey <i>Pinot Noir - Central Otago *</i>	13	24	
Nanny Goat <i>Pinot Noir - Central Otago</i>	16	30	80
Man O' War <i>Syrah - Waiheke Island</i>	16	30	80
Grant Burge Ink <i>Shiraz - Barossa Valley *</i>	13	24	65
Two Hands Gnarly Dudes <i>Shiraz - Barossa Valley</i>	15		95
Mouton Cadet Bordeaux Cuvee Heritage	15	28	75
<i>Cabernet Sauvignon - France *</i>			

..... Papito's Sangria



Fruity summer beverage made with wine, fruits and spices.

Ask our team for today's blend

Glass	16
Carafe	28

NON ALCOHOLIC

Jarritos Mexican Soda	9
<i>Mandarina, Tamarindo, Tutti Frutti, Piña</i>	
Coca Cola Classic / Zero	5
Sprite Zero, Fanta, Ginger Beer, Ginger Ale	5
Lemon Lime & Bitters	6
Sparkling Water	8
Three Boys Kombucha	11

HAPPY HOUR

4 - 6pm Daily
On selected drinks *



Corona
Bucket

\$36 *

MUY MUY

BRUNCH

UNTIL 3PM DAILY

Aguacate on toast DFA, VE

24.5

House oregano loaf, avocado, goat cheese, pickled onions, poached egg, orange creme fresh

Pablo's Sweet Treat

22

Sweet cinnamon toast, 100% volcanic blue agave nectar, berry compote, sliced banana

Add bacon +6

Burrito Bowl GFA, DFA

23

Fried chicken, guacamole, pico de gallo, sour cream, rice, pickled onion, tortillas

Mexican Big Breakfast GFA, DFA

27

House chorizo, bacon, roast tomato, mushroom, avocado, beans, fried eggs, oregano loaf

Benedict de Carnitas GF, DFA

25.5

Duck fat potatoes, pork carnitas, wilted spinach, poached eggs, charred jalapeño hollandaise, pickled cabbage

DESSERT

15

Churros VE

Dulce de leche, orange
ice cream

16

Torta Tres Leches Cake

Hazelnut praline, berry compote, house
made chilli chocolate ice cream, house
sponge cake

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DESSERT COCKTAILS

Manjar Naanaa	17
Gold rum, banana, coconut, dulce de leche	
Oaxaca x Caribbean – Old Fashioned	21
Caribbean & Oaxaca originated spirits, cocoa, coffee & spice, orange & vanilla backtone	
After Dinner Mexican Mint	17
Mexican chocolate ganache, mint, honey, tequila, coconut	

COFFEE

Affogato	9	Flat White	5.5/6
Chilli chocolate ice cream or vanilla		Latte	5.5/6
Short Long Black	4.5	Cappuccino	5.5/6
Long Black	4.5	Mochaccino	5.5/6
Long Macchiato	4.5	Organic Hot chocolate	5.5/6
Americano	5	Soy	1

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FUNCTION MENU

PACKAGE 1

\$55PP

- x2 Canapes Buffet
- x2 Cold selection
- x2 Meat selection

PACKAGE 2

\$75PP

- x3 Canapes
- Taco Station
- Dessert Grazing Station

PACKAGE 3

\$85PP

- x3 Canapes Buffet with:
- x3 Cold selection
- x3 Hot selection
- Dessert Grazing Station

PACKAGE 4

\$95PP

- x5 Canapes
- Taco Station
- Dessert Grazing Station

CANAPE OPTIONS

- ♦ Guacamole with house topos GF, DF, VG
- ♦ Ceviche with house topos GF, DF
- ♦ Jalapeno Croquettes with chipotle aioli GF, DF, VG
- ♦ Lamb Shoulder Croquettes with mint & raspberry dressing
- ♦ Smoked Brisket Croquettes with mezcal & plum sauce
- ♦ Fried Chicken with mole queretaro & B+B pickles
- ♦ Mini Queso Quesadilla
- ♦ Duck Empanadas with apple & fennel gel DF
- ♦ Pork Belly tostadas with house slaw & apple sauce
- ♦ Smoked Fish Croquettes with raspberry sauce



TACO STATION

Great interaction, our lovely chef's will be at your guests' disposal being able to go over and get freshly made tacos in front of them and choose what they would like.

COLD OPTIONS

- ♦ House Mexican dressed coleslaw
- ♦ Cactus infused garden salad
- ♦ Charred broccoli salad
- ♦ Smoked Winter smash (Served hot \$2pp)
- ♦ Cauliflower Cheese (Served hot \$2pp)

HOT OPTIONS

- ♦ Smoked beef brisket
- ♦ Slow roasted bone in ribeye roast (\$2.5pp)
- ♦ Braised rolled lamb shoulder
- ♦ Crispy pork belly
- ♦ Grilled chicken
- ♦ Pan seared market fish



DESSERT GRAZING STATION

- ♦ Churros with dulce de leche
- ♦ Seasonal fruit platter with chocolate sauce
- ♦ Brandy snaps with mezcal infused cream
- ♦ Chefs choice 4x petit fours
- ♦ Mixed nuts & dried fruits

WE CAN HELP ORGANISE ENTERTAINMENT FOR YOU

to also include services:
DJ, entertainment, projector, karaoke machine,
red carpet, flower wall, balloons

**MUY
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COCKTAIL MASTER CLASS



MINIMUM 6 GUESTS, 7 DAYS

SIP & SIZZLE

**2 COCKTAILS
+LIGHT TAPAS
\$45/PERSON**

MAD MIXOLOGIST

**2 COCKTAILS
+WELCOME FROZEN MARGS
+ TAPAS & PLATTERS
\$75/PERSON**