

# TACO TUESDAY

EVERY TUESDAY FROM JUL THROUGH SEPT

## TACO SELECTION

3 PCS PER PORTION @ \$18

### *pollo con mole*

grilled adobo-marinated chicken in a rich, chocolate-spiked spicy sauce

### *carne deshebrada*

braised shredded beef brisket simmered in tequila

### *cochinita pibil*

slow-cooked pork with achiote and bitter oranges

### *camarones en salsa de aguacate y mango*

shrimps with mango and avocado salsa

### *frijoles con chorizo*

chile beans with Mexican chorizo

### *coliflor con calabacitas*

roasted cauliflower and crispy zucchini fries with herb crema

## BOGO

BUY ONE GET ONE

grand margarita (gls) / sangria (gls) / corona (btl)

PRICES ARE SUBJECT TO SERVICE CHARGE AND PREVAILING GST

## ENTRADAS

chips & salsa (V) 14

corn tortilla chips, salsa roja, salsa verde

guacamole & chips (V) 18

in-house made guacamole with hass avocado, serrano, cilantro, lime

queso fundido con chorizo y salsa de rojas 28

stringy melted cheese fondue with fried and crumbled chorizo. Red salsa is added before eating.

queso fundido con champinones y poblano (V) 28

stringy melted cheese fondue, mushrooms, and chile poblano strips; with corn tortilla chips

quesadillas (V) 22

tortilla turnovers filled with queso and pico de gallo; served with , salsa roja, guacamole, crema  
add chicken / beef / chorizo +3

jalapeño rellenos (V) 26

fresh jalapeños, queso, soy butter, pomegranate, cotija

shrimp and chorizo in chile garlic sauce 28

chorizo (pork) sausage, sautéed shrimps, garlic, árbol, cotija, and a splash of sherry

poblano relleno de carnitas y queso 28

fresh poblano stuffed with pulled pork and cheese, baked puff pastry, salsa, crema, pomegranate

elote asados "street corn" (V) 18

sweet corn, chile tajin, mayo, cotija, lime

portobello mushrooms (V) 28

portobello mushrooms, balsamic butter, garlic, serrano, cotija

chicken grande taco salad 22

grilled chicken, guacamole, queso, tomato, crema, mixed greens; served in a tortilla basket

## TORTILLA DISHES

chicken enchiladas 28

salsa verde, frijoles negros "refried beans", queso, spinach rice, corn tortillas

flat beef enchiladas 28

USA beef chuck, salsa roja, c, queso, spinach rice, corn tortillas

beef birria quesatacos 32

stewed chuck roast and short ribs sandwiched between queso tacos, dunked into a deep red consomé

tacos mexicana de adobadas 38

grilled chicken and queso tacos, topped with spicy chipotle crema; served with spinach rice and salad

roasted sweet potato and jalapeño burrito (V) 28

sweet potatoes, frijoles negros "refried beans", jalapeños, queso, crema, guacamole, spinach rice, salad, wheat tortilla

margarita's original kitchen sink burrito 30

chicken, beef, chorizo, frijoles negros "refried beans", queso, salsa roja, spinach rice

tlayuda 30

a large, thin, crunchy tortilla base topped with a spread of frijoles negros "refried beans", lettuce, guacamole, chicken or beef or chorizo, queso, salsa

## BUILD-YOUR-OWN

carne asada 68

a full-on Mexican steak experience. NZ chilled ribeye 400g, frijoles negros "refried beans", crema, salsa roja, mixed salad, flour tortillas

double portion ribeye steak only +40

fajitas "fa-hee-tas" 38

chicken or beef, salsa roja, guacamole, queso, crema, flour tortillas

carnitas de puerco "pork carnitas" 34

oven slow-roasted pulled pork, salsa roja, salsa verde, pickled onions, guacamole, crema, corn tortillas

pescado "encornflecado" en salsa verde con esquites fritos 40

cornflakes-crusted halibut fillet with roasted green tomatillo sauce and fried corn

## ESPECIALIDADES

huachinango a la veracruzana 38

a classic dish from Veracruz; baked red snapper fillet with tomatoes, capers, olives and pimientos

cordero en salsa roja "lamb shank" 38

braised lamb shank, adobo, root vegetables, frijoles negros "refried beans", mixed salad, flour tortillas

costillitas con chile ancho y kahlua 46

roasted St. Louis pork ribs, chile ancho and kahlua; served with broiled potatoes and vegetables

lomo de cerdo al tequila y lima con chipotle 38

grilled USA pork loin, tequila, citrus, and chiles - topped with chipotle sauce; served with spinach rice, frijoles negros "refried beans" and salad

## SIDES

all sides 8

salsa roja | salsa verde | guacamole | shredded cheese | crema | tortillas (5 pcs) | mixed salad | potato fries | spinach rice | frijoles negros | chipotle | jalapeño | serrano

## POSTRE

all desserts 18

"brownies" a la mexicana

dulce de leche, coconut ice cream

chispas de chocolate leche frita "fried milk"

crisp on the outside, with a lusciously creamy centre; studded with dark chocolate, topped with cinnamon apple, coconut ice cream, and drizzled cinnamon syrup

kahlúamisu

Mexico's answer to this Italian dessert! kahlúa, orange liquor, chocolate, strong coffee, mascarpone, sponge fingers

churros

traditional fritters dusted in cinnamon sugar; with coconut ice cream, chocolate sauce, strawberry jam



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**THE MARGARITA'S BAR**

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Welcome to our bar – home to Singapore's best margaritas. We house a selection of cocktails, premium tequilas, mezcals and specially curated wine. Select beverages are available by the glass, pitcher (5 gls), bottle, or bucket (6 btls). Please enjoy responsibly.

## COCKTELES

gls / ptr

margarita especial 26 / 104  
elemental silver, cointreau, agave nectar, lime, elemental reposado shooter

margarita de la casa 21 / 84  
milagro silver, cointreau, lime  
Lime | blue | mango | strawberry

grand margarita 24 / 96  
milagro reposado, cointreau, lime

patron silver margarita 26 / 104  
patron silver, cointreau, agave nectar, lime

tamarindo 24 / 96  
montelobos espadín, ancho reyes verde, tamarind, agave nectar, lime, tajin salted rim

cantaritos 24  
a traditional Mexican drink enjoyed for generations; combines reposado tequila, citrus, jarritos grapefruit. Served in a traditional cantaritos clay mug with tajin salted rim

mexican bulldog 26  
lime margarita, overturned corona beer

mexican sangria 21 / 84  
merlot, brandy, fruit, soda

michelada de pasilla 20  
a classic spicy Mexican beer and tomato juice cocktail

mezcal manganada 24  
a vibrant drink made with juicy mangoes, chamoy, and lime-chile seasoning

palenque 24  
its distinctly smoky flavour is enhanced by the taste of ground hibiscus flower, orange liqueur, and lime juice

tres chile margarita 24  
the perfect balance of ancho, guajillo and jalapeño, combined with blanco tequila, orange liqueur, and lime juice

mexican mojito 24  
dark rum, lime, agave nectar, mint, soda

carajillo 24  
a popular coffee-based, after-dinner cocktail prepared with Licor 43

## SPIRITS & LICORS

36 per shot (60ml) / 250 per btl

### spirits

captain morgan dark rum | jack daniel's | grey goose | hendrick's | glenfiddich 12 years | black label 12 years

### licors

rose strawberry cream | patron XO café | agavero | kahlúa

## AGUAS FRESCAS

gls / ptr

juice 10  
lime | orange

virgin margarita 10 / 40  
lime | strawberry | mango

mocktail 10  
mojito | shirley temple

lemon and honey 10  
warm or cold

iced lemon tea 10

water 6  
by the bottle  
san pellegrino sparkling | agua penna natural

jarritos soda 6  
colas | grapefruit

té "tea" 8  
english breakfast | peppermint | chamomile

## BEBIDAS CALIENTES

café "coffee" 8  
lavazza beans  
café de olla | café de leche | americano | espresso | cappuccino

kahlúa coffee 18  
coffee, kahlúa, whipped cream

## CERVEZA

13 per btl / 65 per bckt

corona | negra modelo

## PREMIUM TEQUILAS

shot (60ml) / btl

blanco "silver tequila"  
fresh, crisp agave taste  
elemental mina de plata 24 / 190  
milagro silver 24 / 190  
milagro select barrel 32 / 260  
patron silver 32 / 260

reposado "rested tequila"  
wood barrel aged min. 2 to 12 months  
elemental select barrel horeca artesanal 35 / 280  
milagro reposado 32 / 260  
milagro select barrel reposado 35 / 280  
888 tres ochos reposado 35 / 280

añejo "aged tequila"  
oak barrel aged min. 1 year  
cofradia la cofradia 28 / 230  
don ramon platinum christalino 35 / 280  
milagro 32 / 260  
milagro select barrel 35 / 280

## ULTRA PREMIUM TEQUILAS

shot (60ml) / btl

jose cuervo 60 / 460  
reserva de la familia extra añejo

don ramón 950 (btl)  
limited edition swarovski añejo

## PREMIUM MEZCALS

shot (60ml) / btl

montelobos espadín joven Oaxaca 32 / 260  
citrus, subtle sweetness, smoky

trascendente blanco ensamble 32 / 260  
twice distilled, smoky, honey-like sweetness

dohba ensamble mexico 44 / 340  
80% papalometi, 20% amber

don ramón mezcal joven 32 / 260  
100% agave salmiana

## ALL WINES

25 per gls (185ml) / 80 per btl

### === RED ===

villa poggio salvi caspagnolo  
chianti dei colli senesi DOCG  
Italy, 2019/21

robert mondavi private selection  
rum barrel-aged merlot  
USA, 2019

miguel torres cordillera  
reserva especial carménère  
Chile, 2019

mount riley marlborough  
pinot noir  
New Zealand, 2020

château haut caillou  
lalande-de-pomerol merlot  
France, 2018

### === WHITE ===

domaine fournier père et fils  
'f de fournier' sauvignon blanc  
France, 2021

giusti longheri  
pinot grigio delle venezie DOC  
Italy, 2020

xanadu DJL  
chardonnay  
Australia, 2020

### === ROSÉ ===

mathilde chapoutier grand ferrage  
côtes de provence  
France, 2020

### === SPARKLING ===

by the bottle only

bolla conegliano valdobbiadene  
prosecco superiore de brut DOCG  
Italy, 2021