

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 28

broiled Oaxaca cheese, chorizo, serrano, pico de gallo; with corn tortillas or corn chips

quesadillas (V) 22

tortilla turnovers filled with queso and pico de gallo; served with , salsa roja, guacamole, crema

add chicken / beef / chorizo +3

nachos (V) 22

corn chips mounded high with frijoles negros "refried beans", chipotle, house-made cheese sauce, jalapeños, guacamole, crema, pico de gallo

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 28

fresh poblano, chorizo, puff pastry, queso, salsa roja, 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

sopa de tortilla de tomate (V) 16

tomato and tortilla soup, tortilla crisps, crema

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

crab cake tacos with creamed poblano sauce 38

jumbo crab lumps, queso, poblano sauce, pickled red onions, corn tortillas

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

barbacoa de borrego 58

a hearty festa dish of seasoned lamb shoulder and leg, cooked till tender; served with serrano, onions, lime, flour tortillas and a shot of Mezcal (30 ml)

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

chile tajin rubbed halibut 70

grilled halibut fillet with mango pomegranate salsa, sautéed brussels sprout, crema, frijoles negros "refried beans", corn tortillas

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 enchipotlado 42

USA St. Louis pork ribs, creamy chipotle sauce; served with spinach rice

pollo de la margaritas 36

cooked in our special margarita concoction; spicy, tangy and with the "oomph" from the tequila

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

chocoflan

a traditional moist chocolate cake and a custardy flan topped with housemade raspberry jam

kahlúamisu



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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
machtetazo mezcal, 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 | expresso | cappuccino

kahlúa coffee 18
coffee, kahlúa, whipped cream

CERVEZA

13 per btl / 65 per bckt

corona | peroni

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

la cofradía 44 / 340
balón extra añejo, 2x distilled

don ramón 950 (btl)
limited edition swarovski añejo

PREMIUM MEZCAL

shot (60ml) / btl

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

zunte joven 100% agave Oaxaca 32 / 260
smooth, fruity, hint of smoke

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