



## ENTRADAS

### **salsa rojas en verde** (V) 12

corn tortilla chips with red & green salsa

### **queso fundido** 26

broiled Oaxaca cheese with chorizo & chili, served with corn chips or corn tortillas

### **clásico guacamole** (V) 20

corn tortilla chips

### **quesadillas** (V) 20

toasted tortilla cheese turnovers stuffed with tomatoes, onions & cilantro; with chipotle, guacamole & sour cream as complements

**add chicken / beef / shrimps** 4

### **nachos** (V) 20

mounded high with refried beans, chipotle, cheese sauce, jalapeños, guacamole, sour cream & pico de gallo

**add chicken / beef / chorizo** 4

### **jalapeño rellenos** (V) 28

cheese stuffed jalapeños with soy butter

### **chorizo sonorense** 28

chorizo, sautéed whole garlic, chile abol & sherry

### **elote asados "street corn"** (V) 18

grilled & garnished with lime zest, cotija cheese & chile powder

### **chicken grande taco salad** 22

tortilla basket filled with crisp vegetables, refried beans, tender grilled chicken fillets, guacamole & sour cream

### **sopa de tortilla de tomate** (V) 16

a classic Mexican soup with tortilla crisps & topped sour cream

### **tostadas con frijol y tostadas con aguacate** (V) 20

crispy open-faced blue corn tortillas topped with cotija cheese & Mexican hot sauce

## PLATOS FUERTES

### **enchiladas** (V.0) 26

chicken verde / stacked red (beef & egg) / pork picadillo / chipotle mushroom & cheese / swiss spinach

**3 pcs per order, no mixing**

### **classic burrito** (V.0) 26

chicken / beef / red snapper / pork picadillo / mushroom

### **margarita's kitchen sink burrito** 26

a medley of chicken, beef, rice, refried beans, sour cream & guacamole

### **chimichanga** (V.0) 26

chicken / beef / pork picadillo / red snapper / mushroom

### **taco selection** (V.0) 26

chile chipotle chicken tinga / carne asada ribeye / pork volcánes al pastor (crispy torta) / baja fish / grilled adobo mushroom / lime crema shrimp (with bacon & corn)

**3 pcs per order, no mixing**

## ESPECIALIDADES

### **enchiladas de cangrejo** 36

our signature dish - these enchiladas are stuffed with delicate crab meat & topped with a tomato pepper sauce; served with sour cream & toasted almonds

### **huachinango a la veracruzana** 34

red snapper, tomatoes, capers, olives & herbs - just like the way it's done in the City of Veracruz

### **carne asada** 52

grilled ribeye steak (300 gms) Mexico style, with a sampling of guacamole, refried beans, sour cream, salsa and tortillas

### **cordero en salsa rojas "lamb shank"** 38

braised lamb shank in a traditional adobo sauce, served with warm tortillas & salad

### **carnitas de puerco "pork carnitas"** 32

slow oven-roasted pork done the traditional way, served with warm corn tortillas, salsa rojas, salsa verde & guacamole

### **costillitas con chile ancho y kahlua** 38

St. Louis pork ribs roasted with ancho chili, kahlúa & agave nectar

### **pollo de lima y tequila** 28

laced tequila & lime chicken in a spicy chipotle cream sauce

### **fajitas "fa-hee-tas"** (V.0)

sautéed onions, guacamole, sour cream & red salsa

**chicken / beef / vegetables** 32

**chicken & beef / red snapper / shrimps** 36

## POSTRE

### **"brownies" a la mexicana** 18

topped with dulce de leche, served alongside a frozen chocolate chili mousse

### **sopapilla** 18

a Mexican version of a doughnut; coated with cinnamon sugar, & laced with honey alongside a coconut ice cream

### **kahlúamisu** 20

a reiteration of the Italian classic; kahlúa, orange liquor, chocolate chunks, coffee & sponge fingers

### **fried ice cream & buñuelos** 18

crisp on the outside, with a lusciously cold and creamy ice cream centre; laced with strawberry & chocolate sauce & served with buñuelos

### **churros** 18

traditional fritter sticks dusted with cinnamon sugar; with ice cream & a chocolate dip



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



## AGUAS FRESCAS

### fruit juices 8

lime / mango / tomato / orange / pineapple / strawberry / tamarind

### virgin margaritas 8(gls)/32(ptr)

lime / strawberry / mango

### mocktails 8

virgin mojito / virgin colada / shirley temple

### lemon and honey 7(gls)/28(ptr)

warm or cold

### iced tea 7(gls)/28(ptr)

regular or lemon

### san pellegrino 6

sparkling / still (500ml)

### can sodas 5

coke / coke light / sprite

### mexican chocolate 8

cold / hot

### té “tea” 6

darjeeling / earl grey / chamomile / fresh lemongrass & mint

### water with lemon 1

warm or cold

## BEBIDAS CALIENTES

lavazza gran espresso blend: a full bodied coffee with a dark cocoa base note

### original coffee 6

café de olla / café de leche / americano / espresso / piccolo / cappuccino / macchiato / latte

### additional shot 2

### kahlúa coffee 16

coffee, kahlúa, whipped cream

### patron XO coffee 18

coffee, patron XO coffee liquor

## COCKTELES

### classic margarita 18.5(gls)/74(ptr)

silve, cointreau, lime juice

lime / blue / mango / strawberry / tamarind

### grand margarita 20(gls)/80(ptr)

reposado, grand marnier, lime juice; best served on the rocks!

### patron silver margarita 22(gls)/88(ptr)

patron silver, cointreau, agave nectar, lime; best served on the rocks!

### machetazo mezcal margarita 20(gls)/80(ptr)

mezcal silver, cointreau, agave nectar, lime juice; best served on the rocks!

### mexican bulldog 24

margarita with a corona, which sits upside down in a glass

### tequila sunrise 18.5

reposado, orange soda, grenadine

### sangria 18.5(gls)/74(ptr)

red wine, freshly squeezed fruit juices, liquors

### daiquiri 18.5(gls)/74(ptr)

dark rum, cointreau

lime / mango / strawberry

### piña colada 18.5

a smooth tropical concoction of coconut milk, rum, pineapple juice, topped with whipped cream

### mexican mojito 18.5

dark rum, lime, fresh mint, soda

## CERVEZA

### chile beer 13

corona, lime juice, hot sauce, salt rim, fresh jalapeño

corona / san miguel pale / peroni 12(bt1)/60(bckt)

## TEQUILAS

Margarita’s offers a range of top end tequilas from our private collections; please enquire with our catadores

### private cask selection 500ml

sustainably sourced, handcrafted, 100% blue agave, 42% tequila - Margarita’s private cask selection is now available

blanco 150 (bt1) / reposado 185 (bt1)

### blanco “silver tequila” 28 (60ml) / 220 (bt1)

fresh, crisp agave taste

milagro / espolon / patron

### reposado “rested tequila” 34 (60ml) / 260 (bt1)

aged in wood barrel for 2 months to a year

milagro / espolon / torres rogado / patron

### añejo “aged tequila” 38 (60ml) / 280 (bt1)

aged in a sealed oak barrel for a minimum of 1 year

milagro / patron / jose cuervo 1800 / don julio

### flavoured tequila liqueurs

agavero / rose strawberry cream / patron XO café

## MEZCAL

like its cousin tequila, mezcal is made from agave, with a distinctly smoky profile.

casa elemental cerro nube / montelobos espadin / los danzantes reposado / ilegal añejo / zunte

## SPIRITS

absolut vodka / captain morgan dark rum / casa elemental blanco (mexican rum) / casa elemental añejo (mexican rum) / macallan 12 years / hendrick’s gin / kahlúa / jack daniels

## PREMIUM REDS

75 (bottle, 750ml) / 24 (glass, 180ml)

### torres gran sangre de toro

(Garnacha, Carnacha, Syrah)

Penedes, Spain

### giusti valpolicella superiore DOC classico

Veneto, Italy

### mount riley estate pinot noir

Marlborough, New Zealand

### st. francis cabernet sauvignon

Sonoma County, USA

### st. hallett faith shiraz

Barossa Valley, Australia

### chateau haut caillou, lalande de pomerol

Bordeaux, France

## PREMIUM WHITES

75 (bottle, 750ml) / 24 (glass, 180ml)

### domaine fournier pere et fils

sauvignon blanc

Loire Valley, France

### ruffino lumina pinot grigio IGT

Veneto, Italy

### mount nelson sauvignon blanc

Marlborough, New Zealand

### xanadu DJL chardonnay

Margaret River, Australia

## SPARKLING

88 (bottle only, 750 ml)

### ruffino prosecco, DOC glera

Veneto, Italy

prices are subject to service charge & GST

Margarita’s is committed to sustainability and reducing our carbon footprint; a nominal fee will apply to guests looking to have their leftovers packed in disposables.