

ENTRADAS

salsas en totopos (V) corn tortilla chips, salsa roja, salsa verde	12
guacamole & chips (V) in-house made guacamole dip, serrano, cilantro, lime, corn tortilla chips	14
queso fundido broiled Oaxaca cheese fondue, crumbled chorizo, serrano; served with corn tortilla wraps/tortilla chips	26
nachos (V) queso, chipotle, crema, guacamole, frijoles negros "refried beans", jalapeños add chicken / beef / chorizo +3	18
jalapeño rellenos (V) fresh jalapeños, queso, soy butter glaze, cotija, pomegranate	24
elote asados "street corn" (V) sweet corn, chile tajin, mayo, cotija, lime	18
hongos de portobello (V) portobello mushrooms, balsamic butter, serrano, cotija	26
chicken grande taco salad grilled chicken, queso, tomato, crema, mixed greens; served in a tortilla basket	22

QUESADILLAS

quesadilla con hongos (V) wild mixed mushrooms, asparagus, feta, serrano crema	24
quesadilla de pollo adobado chipotle adobo, glazed garlic butter	24
sincronizada de bellota iberico y queso iberico pork loin jámon, garlic cheese	26

PRINCIPALE

carne asada NZ chilled ribeye 350g, guacamole, Mexican corn bread, black beans salad	58
mole poblano Puebla-style mole chicken, chocolate, nuts, fruits, chiles	28
fajitas "fa-hee-tas" sautéed onion, salsa roja, guacamole, queso, crema, in-house flour tortillas chicken / beef	38
carnitas de puerco "pork carnitas" oven slow-roasted pulled pork, salsa roja, salsa verde, pickled onions, guacamole, crema, corn tortillas	38
pescado en costra de pepita y cangrejo pumpkin seed and crab crusted halibut, guajillo chile, pineapple adobo	40
costillitas con chile ancho y kahlua roasted St. Louis pork ribs, kahlúa-ancho mole, Mexican corn bread, black beans salad	42

TACOS Y BURRITOS

taco de cangrejo de caparazon blando soft-shell crab tacos, guacamole, chipotle aioli	30
birria tacos con consome beef tacos with a chili consommé dip from the birria de res	26
spinach burrito (V) chayote squash, frijoles negros "refried beans", queso, grilled spinach	26
chicken chimichanga salsa verde, guacamole, crema	26
the original 'kitchen sink' burrito chicken, beef, chorizo, queso, salsa, guacamole, frijoles negros "refried beans", crema...everything but the kitchen sink!	28

ENCHILADAS

enchiladas suizas chicken, salsa verde, crema, queso	24
enchiladas de batata (V) roasted sweet potato, jalapeños, green tomatillo sauce	24
enchiladas de carne con salsa ranchera beef, ranchero sauce, guacamole, crema	26
enchiladas de chorizo chorizo, pecan-prune mole	26

POSTRE

all desserts \$18
bogas negras chile-spiked chocolate cakes with sweet tomatillo and cinnamon custard sauce
sopapillas Mexican puff doughnut filled with honey syrup, dusted with cinnamon sugar
pastel de tres leches chocolate three-milk cake with a frozen chocolate chile mousse
kahlúamisú Mexico's answer to this Italian dessert! kahlúa, orange liquor, chocolate, strong coffee, mascarpone, sponge fingers
churros y chocolate a la taza traditional fritters dusted in cinnamon sugar, savoured with a cup of piping hot chocolate

SIDES

all sides \$5

additional requests for condiments & accompaniments outside of served main dishes are considered side orders

+ salsa roja

+ salsa verde

+ guacamole

+ crema

+ tortillas (5 pcs)

+ spinach rice

+ frijoles negros "refried beans"



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@margaritasdempseyhill

Welcome to our bar – home to Singapore's best margaritas. We house a selection of cocktails, premium tequilas, mezcal and specially curated wine. Select beverages are available by the glass, pitcher (5 gls), shot (45ml), bottle, or bucket (6 btls). Please enjoy responsibly.

\$
gls/ptr

COCKTELES

26/-	margarita especial elemental silver, cointreau, agave nectar, lime, elemental reposado shooter	
21/84	margarita de la casa milagro silver, cointreau, lime lime / blue / mango / pink guava / strawberry	
24/96	grand margarita milagro reposado, cointreau, lime	
26/-	patron silver margarita patron silver, cointreau, agave nectar, lime	
24/-	tamarindo montelobos espadín, ancho reyes verde, tamarind, agave nectar, lime, tajin salted rim	
24/-	cantaritos a traditional Mexican drink enjoyed for generations; combines reposado tequila, citrus, jarritos grapefruit. Served in a traditional cantaritos clay mug with tajin chile salt	22/220
26/-	mexican bulldog lime margarita, overturned corona beer	24/240
21/84	mexican sangria merlot, brandy, fruit, soda	24/240
24/-	mexican mojito dark rum, lime, agave nectar, mint, soda	
18/-	carajillo a popular coffee-based, after-dinner cocktail prepared with Licor 43	

\$
shot/btl

SPIRITS & LIQORS

28/250	spirits captain morgan dark rum / jack daniel's / grey goose / hendrick's / glenfiddich 12 years / black label 12 years	
	liqors nixta licor de elote / patron XO café / licor 43 / kahlúa	

\$
gls/ptr

AGUAS FRESCAS

10/-	juice lime / orange	
10/-	virgin margarita & mocktail lime / strawberry / mango / pink guava / mojito	
10/-	thirst quenchers iced lemon tea / hibiscus / honey and lemon (hot or cold)	
6/-	water by the bottle san pellegrino sparkling / agua penna natural	
6/-	jarritos soda colas / grapefruit	

\$
cup

BEBIDAS CALIENTES

8	café "coffee" lavazza beans café de olla / café de leche / americano / espresso / cappuccino	
8	té "tea" english breakfast / peppermint / chamomile	
18	kahlúa coffee coffee, kahlúa, whipped cream	

\$
btl/bckt

CERVEZA

10/50	corona	btl
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\$
shot/btl

PREMIUM TEQUILAS

18/190	BLANCO "SILVER" margarita's elemental mina de plata young, clean, crisp, strong agave flavour	
18/190	milagro bright, fresh, smooth	
22/220	milagro select barrel full-bodied, perfectly balanced	
24/240	patrón soft, fresh, smooth	
22/220	REPOSADO "RESTED" antigua cruz smooth, velvety, caramel and vanilla notes	
22/220	elemental select barrel horeca artesanal strong, peppery	
22/220	milagro subtle spice, caramel and vanilla notes	
24/240	milagro select barrel triple distilled; woody, chocolate, smoky	
24/240	888 tres ojos sweet, woody, hints of cherry	
22/220	AÑEJO "AGED" la cofradía heavy, strong, vanilla notes	
22/220	cofradia balón soft, fruity	
24/240	don ramon platinum cristalino cinnamon, dried fruit, vanilla notes	
24/240	milagro smooth, refined	

\$
shot/btl

ULTRA-PREMIUM TEQUILAS

40/400	jose cuervo reserva de la familia extra añejo	
-/905	don ramón limited edition swarovski añejo	

\$
shot/btl

PREMIUM MEZCALS

24/240	montelobos espadín joven Oaxaca citrus, subtle sweetness, smoky	
24/240	trascendente blanco ensamble twice distilled, smoky, honey-like sweetness	
22/220	don ramón joven 100% agave salmiana	

\$
gls/btl

WINES

26/88	ROUGE "RED" villa poggio salvi caspagnolo chianti dei colli senesi DOCG Tuscany, Italy, 2021	
	robert mondavi private selection rum barrel-aged merlot California, USA, 2019	
	louis jadot bourgogne côte d'or pinot noir Burgandy, France, 2020	
	torbreck woodcutter's shiraz Barossa Valley, Australia, 2022	
	château haut caillou lalande-de-pomerol merlot Bordeaux, France, 2021	
	bava 'libera' barbera d'asti DOCG Piedmont, Italy, 2021	
	WHITE "BLANC" domaine fournier père et fils 'f de fournier' sauvignon blanc Loire Valley, France, 2022	
	cantina zaccagnini 'il bianco di ciccio' d'abruzzo DOCG Abruzzo, Italy, 2022	

btl

SPARKLING

	bolla prosecco DOC rosé extra dry Veneto, Italy, 2022	
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