

GET YOUR TEQUILA HATS ON AND SAY CHEERS WITH YOUR AMIGOS



MARGARITAS - TEQUILAS BURRITOS - FAJITAS - NACHOS - TACOS

MARGARITAS

ALOE VERA

Tequila Silver, Aloe Vera Liqueur, Triple Sec, Lime Juice

BERRY

Tequila Silver, Crème de Cassis Liqueur, Blueberries, Lime Juice

CHERRY

Tequila Silver, Cherry Liqueur, Maraschino Cherries, Lime Juice

CLASSIC

Tequila Silver, Cointreau, Lime Juice

CUCUMBER & MINT

Tequila Silver, Midori Melon Liqueur, Triple Sec, Fresh Cucumber, Lime Juice

GINGER & ROSEMARY

Tequila Silver, Triple Sec, Homemade Ginger & Rosemary Syrup, Lime Juice

GRAPEFRUIT

Tequila Silver, Triple Sec, Fresh Grapefruit, Lime Juice

GREEN APPLE

Tequila Silver, Triple Sec, Fresh Apple, Green Apple Syrup, Lime Juice

JALAPEÑO

Tequila Silver, Triple Sec, Jalapeño, Lime Juice

KIWI

Tequila Silver, Apricot Liqueur, Fresh Kiwi, Lime Juice

LEMON, LIME & BASIL

Tequila Silver, Triple Sec, Fresh Basil Leaves, Fresh Lime, Lemon Juice

LYCHEE

Tequila Silver, Triple Sec, Lychee Syrup, Lime Juice

MANGO & MELON

Tequila Silver, Midori Melon Liqueur, Fresh Mango, Lime Juice

PASSION

Tequila Silver, Triple Sec, Fresh Passion Fruit, Lime Juice

PEACH & PEAR

Tequila Silver, Peach Schnapps, Fresh Pear, Lime Juice

ROSA

Tequila Silver, Triple Sec, Rose Syrup, Lime Juice

SPICY TAMARIND

Home Infused Tequila Gold, Triple Sec, Tamarind, Lime Juice

STRAWBERRY

Tequila Silver, Strawberry Purée, Lime Juice

TANGERINE

Tequila Silver, Orange Curação, Fresh Orange, Lime Juice

WATERMELON

Tequila Silver, Triple Sec, Fresh Watermelon, Lime Juice

\$14 EACH

All prices are in USD, subject to 10% service charge and 16% GST.

MARGARITAS

BANANARITA Tequila Silver, Crème de Banana Liqueur, Fresh Banana, Lime Juice	SIERRA SILVER	\$12
CUCUMBER COOLER Tequila Silver, Midori Melon Liqueur, Fresh Cucumber, Lime Juice, Sugar Syrup	SIERRA REPOSADO	\$12
KIWI BREEZE Tequila Silver, Apricot Liqueur, Fresh Kiwi, Lime Juice, Sugar Syrup	SIERRA ANTIGUO AÑEJO	\$12
MANGO MAGIC Tequila Silver, Triple Sec, Fresh Mango, Mango	CORRALEJO BLANCO	\$14
Juice, Lime Juice PASSION PERFECT Tequila Silver, Passion Fruit Cordial, Fresh Passion Fruit, Lime Juice	CORRALEJO REPOSADO	\$18
STRAWBERRY DELIGHT Tequila Silver, Crème à la Fraise Liqueur, Fresh Strawberry, Strawberry Purée, Lime Juice	CORRALEJO AÑEJO	\$14
	PATRÓN SILVER	\$22
\$14 EACH	PATRÓN XO CAFÉ	\$18
TEQUILAS	HERRADURA PLATA	\$25
JOSE CUERVO \$10 SILVER	HERRADURA REPOSADO	\$25

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DON JULIO BLANCO

\$10

JOSE CUERVO

ESPECIAL REPOSADO

\$35

BOTANAS Y ENSALADAS		0
LOS COMPADRES (TACOS DORADOS, PAMBAZOS) Mixed platter of Mexican snacks with guacamole, sour cream and pico de gallo salsa	\$18	
CHIMICHANGAS NORTH STYLE DV > Deep-fried tortillas with beans and cheese; served with lettuce, tomato sauce and sour cream	\$22	(
MEXICAN NACHOS BEEF / CHICKEN (1) (2) (2) (2) (2) (3) (4) (4) (4) (4) (4) (4) (4) (4) (4) (4	\$19	
CEVICHE SOUTHEAST © 5 Pickled snapper with mixed vegetables and sautéed onion; served with habañero chili sauce	\$18	
TIJUANA-STYLE CAESAR SALAD © Fresh Romaine lettuce with croutons, anchovies, cherry tomatoes, parmesan and homemade mayo & parmesan dressing	\$20	(
SOPAS		
TLALPEÑO CHICKEN BROTH D GF >> Mexico City-style broth with avocado, smoky chipotle, feta cheese and Mexican rice; served with crispy tortilla stripes	\$16	
LEMONON SOUP © Chicken broth with citrus flavor, mixed vegetables and habañero chili sauce; served with crispy tortilla stripes	\$14	
MEXICAN SOFT-SHELL TACOS TACOS MEXICANOS		(
AL PASTOR BEEF ©F 🍑 Beef tenderloin with chopped pineapple & onion, fresh coriander and lime	\$26	(
PIBIL CHICKEN © S Chicken breast marinated in mixed Mexican spices with vinegar, banana leaf and orange juice; served with chopped onion, habañero pickles and fresh oregano	\$23	6
BAJA-STYLE GOBERNADOR (b) (E) (SF) (F) Prawns marinated in mixed Mexican spices with orange and lemon; served with red cabbage pickles, chipotle mayo and chopped fresh parsley	\$26	
SPICY ADOBO OCTOPUS Serilled octopus with chipotle purée; served with red onion pickles	\$24	(
LAMB BARBACOA © 5 Slow-cooked lamb in banana leaf; served with chopped coriander, guacamole, onion and lime	\$24	<
VEGGIE	\$21	(
MILD SPICY HOT		
MES 0101 101		

Dairy product Contains eggs Gluten-free selection No Contains nuts SF Contains shellfish Vegetarian selection All prices are in USD, subject to 10% service charge and 16% GST.

PLATOS PRINCIPALES

BURRITOS NORTH STYLE 🎍

Lime rice, guacamole, borracho beans, chipotle mayo and pico de gallo salsa; served with Mexican fries

Pick your favorite:

Beef fajitas D E	\$29
Crispy chicken breast D E	\$25
Scrambled eggs D E	\$23
Mixed vegetables D (E) (V)	\$22

MEXICAN BURGER &

Cheddar cheese, avocado, fried egg, fresh lettuce and toreados (jalapeño chili mixed with onion, Worcestershire sauce and lime juice); served with Mexican fries

Pick your favorite:

Beef patty DE		\$24
 Crispy chicken breast 	D E	\$22

CHILAQUILES &

Corn chips with salsa verde & salsa roja; served with onion, sour cream and goat cheese

Pick your favorite:

•	Beef fajitas D GF	\$36
	Crispy chicken breast D GF	\$32
•	Egg sunny side up D E GF	\$28

PARRILLADA NORTH STYLE (FOR 2 TO	SHARE) SF &	\$37
Beef tenderloin, chicken and prawns marinated in Mexican spices; with grilled vegetables, onion & garlic oil and flour tortilla	; served	

A LA TALLA SNAPPER D © G 🍑	\$28
Grilled red snapper marinated in Mexican spices and mayo; served with Mexican rice and mixed lettuce	

A LA DIABLA PRAWNS @ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$ \$

A LA DIABLA PRAWNS © SF SP

Prawns marinated in chipotle and habañero chili; served with Mexican rice and privad letture.

PAPATZULES SOUTHEAST STYLE DEV Soft corn tortilla filled with boiled egg; served with creamy pumpkin sauce and tomato salsa

POLLO CON MOLE NEGRO © N 530

Grilled chicken served with bittersweet chocolate & smoky sauce, sesame seeds and Mexican rice







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POSTRES

CHOCOLATE LAVA POCKET (D) (E) With mango & passion coulis, strawberry, dehydrated milk sand and vanilla ice cream	\$16	
CREPAS DE CAJETA © © E Freshly grated coconut, condensed milk, baked rice noodle strips and coconut ice cream	\$16	
CHURROS DE GALLETA OREO DE With orange & white chocolate sauce and caramel sauce	\$15	
MEXICAN MAMA RICE PUDDING (D) (E) (GF) With mixed spiced espuma and coconut ice cream	\$14	
PASTEL DE TRES LECHES DE Spongy yellow cake soaked in three kinds of milk; served with pineapple, cocoa crumbs and vanilla ice cream	\$15	











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ET MENU DE AMIGOS

\$55++ PER PERSON / 3-COURSE MENU \$50++ PER PERSON / 3-COURSE VEGETARIAN MENU

BOTANAS (APPETIZERS)

LOS COMPADRES (TACOS DORADOS, PAMBAZOS) 💿 🗸 💆

Mixed platter of Mexican snacks with guacamole, sour cream and pico de gallo salsa

CHIMICHANGAS NORTH STYLE 🕞 🤍 🌽

Deep-fried tortillas with beans and cheese; served with lettuce, tomato sauce and sour cream

CEVICHE SOUTHEAST @ 5

Pickled snapper with mixed vegetables and sautéed onion; served with habañero chili sauce

PLATOS PRINCIPALES (PRINCIPAL MEALS)

BURRITOS NORTH STYLE 🍑

Lime rice, quacamole, borracho beans, chipotle mayo and pico de gallo salsa; served with Mexican fries Pick your favorite:

- Beef fajitas (D) (E)
- Crispy chicken breast (D) (E)
- Scrambled eggs (D) (E)
- Mixed vegetables
 D (E) (V)

CHILAQUILES >

Corn chips with salsa verde & salsa roja; served with onion, sour cream and goat cheese

Pick your favorite:

- Beef fajitas
 D GF
- Crispy chicken breast
- Egg sunny side up
 (D) (E) (GF)

A LA TALLA SNAPPER DE GF >

Grilled red snapper marinated in Mexican spices and mayo; served with Mexican rice and mixed lettuce

POSTRE (DESSERTS)

CREPAS DE CAJETA DE

Freshly grated coconut, condensed milk, baked rice noodle strips and coconut ice cream

CHURROS DE GALLETA OREO 🛛 🗈

With orange & white chocolate sauce and caramel sauce

MEXICAN MAMA RICE PUDDING DE

With mixed spiced espuma and coconut ice cream







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