

EL MERO MERO.

COCINA MEXICANA

SMALL PLATES

VEGETARIAN

Tortilla Chips & Salsa 14

Home-made crunchy & light tortilla chips with *salsa* (g) (v)

Street Food Corn Sampler 14

Organic baby corns and smoked corn mushroom *huitlacoche* donuts with cotija-mayo dipping sauce (v)

Guacamole 16

Smashed avocado *guacamole* served with home-made tortilla chips (g) (v)

Mozzarella & Truffle Quesadilla 16

Mozzarella cheese, truffle oil, smoked corn mushroom *huitlacoche* in flour tortillas (v)

*El Mero Mero Salad 18

Butter lettuce, spicy Caesar dressing, tomatoes, pickled red onion, sunflower seeds
*Includes braised pork belly

POULTRY

Chicken Wings 14

Crunchy deboned chicken wings with *Cholula* sauce (5 pieces)

Duck Carnitas Tostadas 14

Duck carnitas on a flat crunchy tortilla with *salsa verde* and braised onion (2 pieces) (g)

Crispy Chicken Flautas 16

Crispy tortilla roll *flautas* stuffed with free range chicken, avocado & *tomatillo* sauce (2 pieces)

SEAFOOD

Fish Tostadas 14

Red snapper cooked in Mexican dry-chili sauce and radish on a flat crunchy tortilla (2 pieces) (g)

Crab Cones 14

Crispy tortilla cones filled with crabmeat, *guacamole* and salmon roe (2 pieces) (g)

Red Tuna Tostadas 16

Red tuna sashimi slices served on a flat crunchy tortilla with *pico de gallo* and *chipotle*-mayo (2 pieces)

Seafood “Bloody Mary” 18

Prawn, octopus and red snapper in a Mexican-style virgin “Bloody Mary” sauce (g)

Snapper Ceviche 20

Red snapper *ceviche* marinated in lime, passion fruit and habanero with tortilla chips (g)

Razor Clams Ceviche 20

Razor clams marinated in spicy serrano chili and lime sauce (3 pieces) (g)

Grilled Octopus 24

Flame-grilled octopus in a bed of corn cream with black garlic paste and *tajín ash* (g)

EL TACO

Our superb tacos use only fresh and natural ingredients. Tortillas are made daily in our tortilla factory in Sembawang, Singapore.
Order a single taco or a plate.

Korobuta Pork Al Pastor 7.5/26

Al Pastor marinated and spit-grilled Kurobuta pork, grilled pineapple, onion and coriander on corn tortilla (g)

Tempura Prawns 11/28

Tempura tiger prawns, *chipotle*-mayo sauce, *pico de gallo* and pickled red onion on flour tortilla

Braised Pork Carnitas 11/28

Braised pork collar *carnitas*, *pico de gallo*, diced pickled red onions and jalapeños on corn tortilla (g)

Flamed - Grilled Chicken 11/28

Flame-grilled free-range chicken on a bed of *guacamole* topped with spicy popcorn and green salsa on corn tortilla (g)

Portobello & Vegetarian Chorizo 11/28

Portobello mushrooms topped with home-made soya Mexican *chorizo* and sprinkled *cotija* cheese on flour tortilla (v)

Veal Tongue and Oxtail Barbacoa 13/32

10 hour slow cooked veal tongue and oxtail, grilled onion, coriander with *Tlaquepaque* sauce on corn tortilla (g)

Wild Fish 13/32

Fresh red snapper fillet, tempura shishito and onion rings with *chipotle*-mayo sauce on flour tortilla

Roasted Baby Goat 13/32

14 hour roasted Afghanistan air-flown baby goat and grilled onion on corn tortilla (g)

Tenderloin & Bone Marrow 14/36

Flame-grilled Angus beef tenderloin and bone marrow with freshly prepared *molcajete* sauce on corn tortilla (g)

Chili Crab 14/36 Special SG50 Celebration

Tempura king crab with a Mexican dry chili & garlic sauce, spring onions, garlic chips and peanuts on flour tortilla

MAINS

Prawn Enchiladas Verdes 28

Corn tortilla *enchiladas* filled with *sofrito* prawns in a green *tomatillo-serrano* sauce topped with cream and cheese (MEXICO CITY)

Suckling Pig Carnitas 32

Boneless crispy suckling pig *carnitas* served with caramelized grilled pineapple and *Tlaquepaque* Mexican dry chili sauce (g) (MICHOACÁN)

Roasted Lamb Pibil 34

14 hour roasted lamb served with ceps mushrooms, braised eggplant and *pibil* sauce (g) (YUCATÁN)

Free-Range Chicken Black Mole 32

Free range chicken with a thick and rich Oaxaca black *mole* sauce made with chocolate, chili peppers, *hoja santa* and a variety of spices (g) (OAXACA)

Angus Beef Burrito 32

A superb, 100% NZ Angus beef flame-grilled burrito, packed with lettuce, cheese, beans, *guacamole*, cream, pickled red onion and tortilla chips (SONORA)

Tenderloin and Red Mole 58

Flame-grilled NZ Angus tenderloin (200g) on a bed of thick and rich *red mole* sauce (g) (PUEBLA)

Ribeye in Norteño Rub 64

A superb, 100% pure NZ Angus beef ribeye (300g) marinated in a northern Mexico style rub (g) (NUEVO LEÓN)

Bone-in Ribeye 145

El Jefe style 1.1kg NZ Black Angus 150 days grain fed bone-in ribeye (g)

DESSERTS

Braised Pineapple 14

Sweet Dole pineapple caramelized in sugar cane with *Papantla* vanilla ice-cream

Rice Pudding and Mint Ice-Cream 14

Traditional rice pudding, mint ice-cream and lychee

Smoked Chocolate 16

Mexican chocolate ganache, churros, cinnamon sugar and passion fruit milk

Sponge Cake Tres Leches 14

Sponge cake soaked in three types of milk with coconut, and praline ice-cream

Lemon Tart 15

Lime mojito tart, blackberry, pecan crumbs

Ice-Cream 12

Papantla vanilla / Mexican chocolate / Flavour of the week

(v) Vegetarian
(g) Gluten Free

Prices subject to government taxes and 10% service charge

EL BAR.

BEER

8 Reales 14
Monterrey, MX

Corona 14
Mexico City, MX

Pacifico 14
Mazatlán, MX

Negra Modelo 14
Mexico City, MX

Draft Kronenbourg 1664 16
Obernai, France

Michelada 16
Choice of beer with fresh lime,
spices & salted rim

HAPPY HOUR

Daily 5 to 7 pm

9.90

Margarita Clásica

El Mero Mero

Red & White Sangria

House Red & White Wine

Bottled Beer

Complimentary snacks
pass around

DESSERT COCKTAILS

The Blackberry Marmalade 16
A well-balanced sweet vodka-based cocktail
with a creative ingredients matching up white
chocolate liqueur and blackberry jam.

Espresso Martini 16
Sweet and spicy dark rum mix with our very
fine espresso from 100% Arabic coffee beans,
coconut liqueur, cacao liqueur & Cointreau.

EL COCKTAIL

LAS MARGARITAS

El Mero Mero 18/60
Our signature cocktail made with homemade
orange-infused Mezcal. A refreshing cocktail with
earthy whisky taste to begin and hint of orange
zest at the end.

La Clásica 16/54
Specially selected Tequila blanco for its clean &
purest Agave flavour. Served on the rocks!

Maracuya 16
A passion fruit Margarita substituting the fresh
lime for a fresh passion fruit. A deliciously tropical
cocktail.

Corona-Rita 28
Classic lime Margarita + upside down Corona beer
in a special glass

CARIBEÑO

Mojito 16/54
A classic cocktail with a specially selected Abuelo
añejo rum from Panama, known for its strong flavor
of caramel & vanilla, fresh lime, brown sugar &
fresh mint.

Latin Lover 16
One of the sexiest cocktails in town! White & dark
rum, pineapple, passion fruit, orange & lime,
finished with aromatic bitters & orange flower
cocktail perfume. Salud señorita!

Hibiscus Sour 16
Infused-hibiscus flower gin combined with freshly
squeezed lime, aromatic bitters, lemon bitters,
homemade sugar and egg white.

Calamansi Caipirinha 16

EXÓTICOS

An Old Fashion Chicano 16
A specially concocted gentleman's drink with a mix
of premium aged rum and añejo tequila sweetened
with a touch of honey and finished with chocolate
mole bitters and smoked cherry wood. This
cocktail goes well with a cigar.

Habanero-Mango Martini 16
An exotic “latino heat” martini spiced up with our
dangerous homemade infused-habanero tequila
combined with cacao liqueur, fresh cilantro &
mango puree.

Daiquiri Ahumado 16
Mocking the classics, Panama Abuelo añejo rum
was selected for its spicy and smoky vanilla taste,
mixed with fresh lime & brown sugar. Completed
with a flambéed vanilla stick for a smoky finish.

Smokey Mai Tai 16

WINES

WHITE

La Cetto, Sauvignon Blanc, 2012, MX 15/75

Gaucheusco, Torrontes, 2013, ARG 17/85

Casa del Bosque, Chardonnay, 2013, CH 18/90

White Sangría 16/ 54

Monte Xanic, Chenin Blanc, 2012, MX 98
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Casillero Del Diablo, Viognier, 2010, CH 88
Trio, Chardonnay-Pinot Noir-Pinot Blanc, 2011, CH 95
Spatlese-Mosel-Riesling, GER 108
Paco & Lola, Albarino, Rias Baixas, 2012, SP 108
El Perro Verde, Verdejo-Rueda, 2012, SP 96

RED

La Cetto, Syrah, 2012, MX 15/75

Gaucheusco, Petit Verdot, 2012, ARG 17/85

Beronia Crianza, Rioja, 2010, SP 18/52/90

Red Sangría 16/54

Monte Xanic, Syrah, 2013, MX 118
Monte Xanic, Cabernet Sauv-Merlot-Petit Verdot, MX 158
Palo Alto Reserva, Cabernet Sauvignon, 2012, CH 88
Marques Casa Concha, Syrah, 2009, CH 108
Trio, Merlot-Carmenere-Cabernet Sauvignon, 2011, CH 93
Don Melchor Cabernet Sauvignon, 2009, CH 218
Furvus, Monstant-Garnacha, 2010, SP 105
Matsu Picaro, Tinta De Toro, 2012, SP 92
PSI, Ribera Del Duero, Tinto Fino, 2010, SP 138
Ventas De Las Vacas, Ribera Del Duero, 2012, SP 103
El Hombre Bala, Garnachade , 2012, SP 108
Alion, Ribera Del Unico, 2009, SP 220
Vega Sicilia Unico, Ribera Del Duero, 2004, SP 700

ROSE

Artadi Rose, Garnacha-Navarra, 2013, SP 16/80

BUBBLES

Gaucheusco, Pinot Noir, Nv 17/85

Veuve Cliquot Brut 148
Billecart-Salmon Brut Rose 178
Dom Perignon Vintage 2004 340

OTHERS

Agua De Piedra, Sparkling (750ml) 7
Agua De Piedra, Mineral (750ml) 7
Mexican Coca-Cola 6
Soft Drinks / Ice Tea 5
Jarritos (Mexican Soda) 6
Juice
Orange / Pineapple / Cranberry 6
Coffee
Single 4 / Double 5
Macchiato / Cappuccino / Latte 6
Tea 6

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