

Bienvenido!

Welcome to La Salsa's contemporary twist to the Latin and Mexican cuisine whilst preserving the region's vibrant culture symbolizing its influence and diversity of exotic, robust flavours specially curated by Chef Jeff.

Since the age of 16 Chef Jeff has been intrigued with the flavours native to Mexico brought alive in the tales from his seaman father after trips to Latin America. His years of culinary experiments and flair continue to astound diners to this very day.

In our timeless popular classics and exciting wood fire grilled fare, Chef Jeff meticulously shapes each dish with pride, capitalizing on the variety of spices native to Mexican households for your dining pleasure.

Which can only mean it's fiesta time at La Salsa as you are transported to the streets of Mexico sipping on our delicious margaritas, mezcals and sangrias right in the heart of Dempsey Hill!

Buen provecho amigos

FRIENDLY REMINDER!

In compliance with SG Govt directives during Covid-19,

we seek your understanding to kindly observe safe practices and social distancing

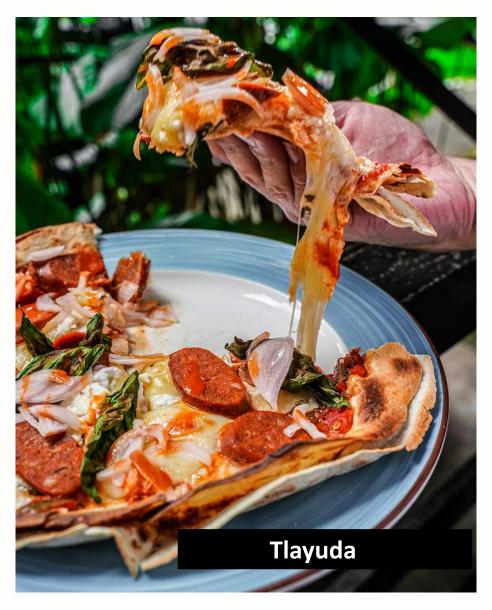
Alcohol-based drinks must also be consumed by 10.30pm -all alcoholic beverages will therefore be cleared from your table by 10.25pm

Thank you, please continue to keep safe!





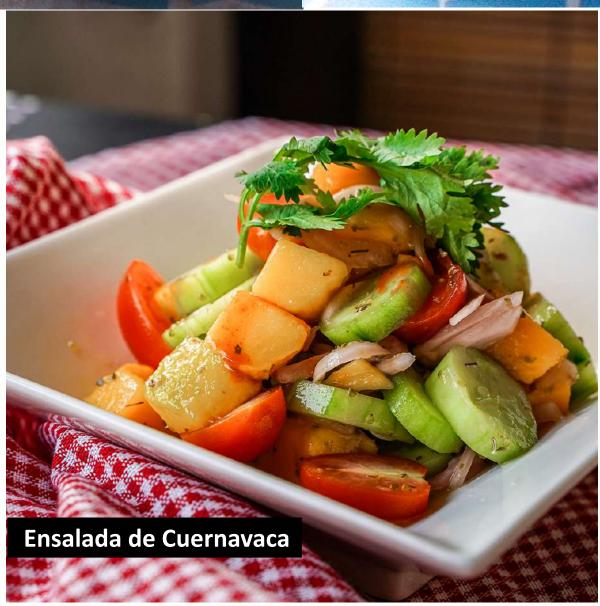




ENTRADA (Entrée)

Chips y Salsas Chips & Dips - 6 of La Salsa's signature homemade salsas served with corn chips Roja / Verde / Habanero / Mango Lime / Pineapple / Guacamole	28
Jalapeno Relleno Breaded fresh jalapeno poppers stuffed with cheese	19
Ceviche de Mariscos / de Vegetale (v) A zesty combination of mixed seafood or roasted corn (vegetarian) tossed with diced avocado, tomatoes, onions, cilantro and Mexican chili	18
Nachos Heaps of corn chips with layers of melted cheese topped with cotija cheese, jalapend and pico de gallo - Choice of chicken, chili beef, beans or mushrooms	19
Wrap de Tocino Jalapeno Bacon wrap of fresh jalapenos stuffed with cheese then grilled with streaky bacon	19
Pastel de Cangrejo Carefully breaded crab cakes of moist jumbo lump crabmeat served with dill mayonr	22 naise
Chili Con Carne / Chili Sin Carne (v) Minced beef and chili beans topped with cheese, served with corn chips (Available in Vegetarian)	18
Queso Fundido Breaded Mozzarella cheese balls in tomatillo sauce, served with corn chips	19
Tlayuda (v) Traditional Oaxacan-style pizza with fresh herbs, pickled onions, refried beans, tomato salsa, queso fresco and choice of topping - chorizo, chicken or minced beef	21
Pan de Elote Mexicano (Mexican Corn Bread) (V) Mexican style homemade cream corn bread with hints of jalapeno, topped with cren	14





SOPA (Soup)

Sopa de Mariscos House special mixed seafood soup served in a light and spicy flavourful broth	15
Sopa de Azteca Wholesome chicken soup with subtle aromatic of spices and tomatoeshint	14
ENSALADA (Salad)	
Ensaladera Taco bowl of mixed greens, corn, tomatoes, mint, jalepenos, tomatillo dressing, cotija cheese and guacamole, topped with choice of grilled prawns, chicken or beef	16
Ensalada de Cuernavaca Our twist on this refreshing classic Mexican dish with cucumber, jicama, mangoes, cherry tomatoes, lime, onions and Mexican oregano	16
Caesar Salad Created in Tijuana Mexico, we serve the original Caesar salad using romaine lettuce and our house special dressing spiked with tequila!	17









CLASICO MEXICANO

Quesadilla	19
Lightly toasted flour tortillas with our medley of cheese topped	
with guacamole and pickled onions and choice of filling –	
minced beef, birria shredded beef, grilled steak, chicken, prawns,	
spinach & mushroom or original	
Burrito	22
Classic Mexican wrap stuffed with cheese, rice, chili and choice of filling	
minced beef, birria shredded beef , grilled steak, chicken,	
prawns or vegetables, topped with crema, guacamole and pico de gallo	
Enchilada	25
Corn tortillas filled with your choice of minced beef, birria shredded beef,	
grilled steak, chicken, vegetables or crabmeat, topped with our twin special	
sauce of tomato and tomatillo and cheese then baked to perfection,	
served with refried beans on the side	
Chimichanga	22
A tex-mex version of a deep fried "burrito" with stuffings of cheese,	
pico de gallo and choice of filling - minced beef, birria shredded beef,	
grilled steak, chicken, pulled pork, prawns or vegetarian	











TACOS

A fan favourite at La Salsa!

Our tacos come in 3 pieces of hand sized corn tortillas with your choice of fillings, topped with pickled onions, radish, coriander and lime wedges, served with our house salsa. *No Mix & Match*

Choose from the following

21

Al Pastor - Grilled pork & pineapple

Carnitas - Slow cooked pulled pork confit

Chincharron - Roasted pork belly

Chorizo - Mexican pork sausage

Bistec - Grilled marinated steak

Suadero - Birria shredded beef

Pollo – Marinated grilled chicken

Baja - Beer battered tiger prawns

Guisado - Beef chunks stewed in spices and Mexican beer

Cangrejo - Soft shell crab

Pescado - Grilled fish fillet

Calamar - Grilled squid

Patata Frijoles - Potato and beans (V)

Queso de Soya - Tofu crumble with salsa (V)







FAJITAS

Definitely one of our best sellers!
This sizzling dish is best paired with our much talked about margaritas and mezcals!

Choice of grilled marinated meats/veg served on a bed of sauteed onions and bell peppers, accompanied with warm flour/corn tortillas, guacamole, crema and house salsa

Choose from the following

34

Homemade Waygu Meatballs
US Grain-Fed Ribeye Steak
Tiger Prawns
Seabass / Salmon Fillet
Boneless Free-range Chicken
Tomato & Tofu with Tomatillo Sauce (V)
Molcajete Queso (V)











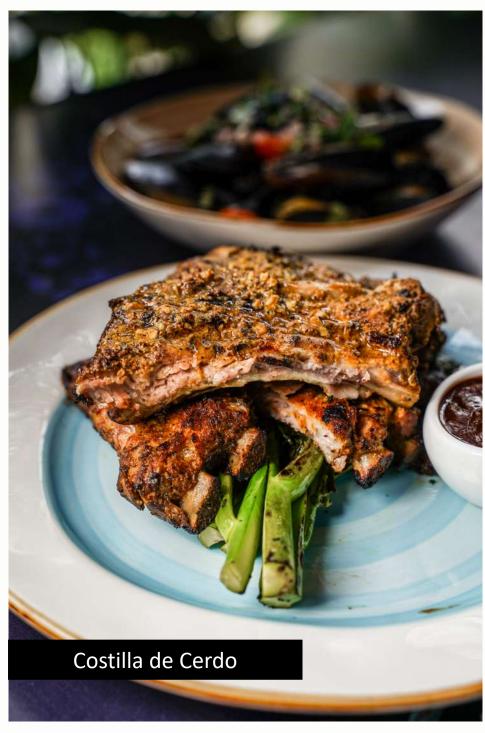
Parilla (Grill)

La Salsa's kitchen specializes in our wood fired grill items. From the freshest seafood selection to our specially marinated cuts of meat, each dish is carefully grilled to perfection.

MARISCOS (Seafood)

Gambas Al Ajillo	21
Tiger prawns with diced tomatoes and capers in olive oil	
Vieira Molcajete	25
Pan seared king scallops served in a hot stone bowl with our special salsa sauce, queso fresco and roasted greens	
Recardo Langoustinos	28
Perfectly grilled tiger prawns served with roasted greens and spicy seafood sauce	
Cangrejo de Salsa	23
Char-grilled soft shell crabs topped with specially blended tomato & tomatillo sauce, served with roasted tomatoes topped with cotija cheese	
Langosta Parrilla	55
Grilled lobster tail in house special spiced butter and garlic served with pickled asparagus	
Mejillones Con Tequila	21
Sautéed mussels with tequila and herbs	
Mejillones Con Queso	21
Baked mussels with house special sauce, melted cheese and cilantro	
Brazino Al Pastor	26
Grilled seabass fillet served with coconut lime crema, herb salad and pickled red onions	
Pescado Salmon	28
Grilled salmon fillet with pickled asparagus and our Veracruz salsa	
Calamar	24
Char-grilled marinated squid with pickled onions, spicy seafood salsa and lime crema	







Parilla (Grill)

CARNES ASADAS AL FUEGO DE LEÑA(Wood-Fire Grilled Meats)

Parilla Pollo Char-grilled marinated whole chicken leg with fresh salad greens and habanero-chipotle sauce	28
Lechon Cerdo Marinated Iberico pork shoulder char-grilled to perfection with pickled onions and house sauce	32
Carne Asada Char-grilled porcini and spice rub steak with ancho mayo sauce	38
Costilla de Res Slow roasted beef shortribs, finished on smoked apple wood with corn bread and morita beef jus	35
Costilla de Cerdo Char-grilled baby back ribs with roasted greens and chipotle bbq or spicy habanero sauce	35
Costilla de Cordero Char-grilled Australia lamb cutlets with rosemary, garlic, roasted vegetables and lime mint crema	45



Parilla (Grill)

VERDURAS A LA PARRILLA (Grilled Vegetables)

Brócoli a la Mexicana Char-grilled broccoli and smoked pimento with roasted tomato sauce	18
Chiles Toreados	19
Roasted serrano chilis and corn cobs with spiced sesame sauce and cotija cheese	
El Championones	19
Roasted king oyster mushrooms seasoned with house spices served with a Panchuca style yogurt	
Vegetales Verde	18
Char-grilled greens and tomatoes served with a spiced yogurt	
Tortitas de Papa	18
Spiced potato patties seared til golden brown, served with our house special	
spicy coriander & mint sauce with Panchuca yogurt	
Coliflor Asado	19
Roasted cauliflower served with our special cheddar beer sauce	

ARROZ (Rice)

Arroz Koja	5
Mexican rice cooked in tomatoes	
Arroz con Espinacas	5
Spinach rice cooked in tomatillo	
Paella Valenciana	28
Flavourful rice cooked in rich seafood stock with	
assorted seafood and chorizo (pork sausage)	
GUARNICIÓN (Side Order)	
Chips de Maiz	5
Freshly made crunchy corn chips	
Salsa	5
Homemade varieties: Roja / Verde / Habanero / Mango Lime / Pineapple / Devil	
Guacamole	8
Freshly made mashed avocado topped with pico de gallo	
Frijoles Refritos	5
Mashed refried beans	
Crema	5
Homemade sour cream	

POSTRE (Dessert)

Churros	14
Flour dough sticks sprinkled with cinnamon sugar served with	
butterscotch or chocolate sauce	
Crepe Helado con Frutas	14
Homemade crepe filled with camarlized bananas with mixed berry sauce,	
topped with vanilla ice cream	
Pastel de Lava Mole	16
Deliciously moist lava cake with vanilla ice cream, drizzled with chocolate sauce	
(please pre-order as it takes 20 minutes to bake)	

