



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!



Pan de Elote Mexicano



Jalepenos Rellenos



Ceviche De Mariscos



Tlayuda

ENTRADA (Entrée)

Chips y Salsas **28**

Chips & Dips - 6 of La Salsa's signature homemade salsas served with corn chips
Roja / Verde / Habanero / Mango Lime / Pineapple / Guacamole

Jalapeno Relleno **19**

Breaded fresh jalapeno poppers stuffed with cheese

Ceviche de Mariscos / de Vegetale (v) **18**

A zesty combination of mixed seafood or roasted corn (vegetarian) tossed with diced avocado, tomatoes, onions, cilantro and Mexican chili

Nachos **19**

Heaps of corn chips with layers of melted cheese topped with cotija cheese, jalapenos and pico de gallo - Choice of chicken, chili beef, beans or mushrooms

Wrap de Tocino Jalapeno **19**

Bacon wrap of fresh jalapenos stuffed with cheese then grilled with streaky bacon

Pastel de Cangrejo **22**

Carefully breaded crab cakes of moist jumbo lump crabmeat served with dill mayonnaise

Chili Con Carne / Chili Sin Carne (v) **18**

*Minced beef and chili beans topped with cheese, served with corn chips
(Available in Vegetarian)*

Queso Fundido **19**

Breaded Mozzarella cheese balls in tomatillo sauce, served with corn chips

Tlayuda (v) **21**

Traditional Oaxacan-style pizza with fresh herbs, pickled onions, refried beans, tomato salsa, queso fresco and choice of topping - chorizo, chicken or minced beef

Pan de Elote Mexicano (Mexican Corn Bread) (V) **14**

Mexican style homemade cream corn bread with hints of jalapeno, topped with crema

*Prices subject to 10% Service Charge and prevailing Goods
and Service Tax*



Sopa de Azteca



Sopa de Mariscos



Ensalada de Cuernavaca

SOPA (Soup)

Sopa de Mariscos

15

House special mixed seafood soup served in a light and spicy flavourful broth

Sopa de Azteca

14

Wholesome chicken soup with subtle aromatic of spices and tomatoes hint

ENSALADA (Salad)

Ensaladera

16

Taco bowl of mixed greens, corn, tomatoes, mint, jalapenos, tomatillo dressing, cotija cheese and guacamole, topped with choice of grilled prawns, chicken or beef

Ensalada de Cuernavaca

16

Our twist on this refreshing classic Mexican dish with cucumber, jicama, mangoes, cherry tomatoes, lime, onions and Mexican oregano

Caesar Salad

17

Created in Tijuana Mexico, we serve the original Caesar salad using romaine lettuce and our house special dressing spiked with tequila!

Prices subject to 10% Service Charge and prevailing Goods and Service Tax



Quesadilla



Chimichanga



Burrito



Kitchen Sink Burrito

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)

Prices subject to 10% Service Charge and prevailing Goods and Service Tax



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)



Cangrejo de Salsa



Calamar



Pescado Salmon



Recardo Langoustinos



Mejillones Con Tequila

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 Pollo



Costilla de Cerdo



Carne Asada

Parilla (Grill)

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

Parilla Pollo

28

Char-grilled marinated whole chicken leg with fresh salad greens and habanero-chipotle sauce

Lechon Cerdo

32

Marinated Iberico pork shoulder char-grilled to perfection with pickled onions and house sauce

Carne Asada

38

Char-grilled porcini and spice rub steak with ancho mayo sauce

Costilla de Res

35

Slow roasted beef shortribs, finished on smoked apple wood with corn bread and morita beef jus

Costilla de Cerdo

35

Char-grilled baby back ribs with roasted greens and chipotle bbq or spicy habanero sauce

Costilla de Cordero

45

Char-grilled Australia lamb cutlets with rosemary, garlic, roasted vegetables and lime mint crema

Prices subject to 10% Service Charge and prevailing Goods and Service Tax



Chiles Treadados



Vegetales Verde



El Championones



Brocoli a la Mexicana

Parilla (Grill)

VERDURAS A LA PARRILLA (Grilled Vegetables)

Brócoli a la Mexicana

18

Char-grilled broccoli and smoked pimento with roasted tomato sauce

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

*Prices subject to 10% Service Charge and prevailing Goods
and Service Tax*

ARROZ (Rice)

Arroz Roja

Mexican rice cooked in tomatoes

5

Arroz con Espinacas

Spinach rice cooked in tomatillo

5

Paella Valenciana

Flavourful rice cooked in rich seafood stock with assorted seafood and chorizo (pork sausage)

28

GUARNICIÓN (Side Order)

Chips de Maiz

Freshly made crunchy corn chips

5

Salsa

Homemade varieties: Roja / Verde / Habanero / Mango Lime / Pineapple / Devil

5

Guacamole

Freshly made mashed avocado topped with pico de gallo

8

Frijoles Refritos

Mashed refried beans

5

Crema

Homemade sour cream

5

Prices subject to 10% Service Charge and prevailing Goods and Service Tax

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 caramelized 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)



Prices subject to 10% Service Charge and prevailing Goods and Service Tax