



Kitchen. Bar. Live.



CRAFTED WITH LOVE



Made with ***fresh ingredients*** and ***no added preservatives***

Signature Margaritas and ***potently delicious Cocktails***

Soulful Weekend Entertainment

¡Fiesta en La Salsa!

¡Buen Provecho! Enjoy your Meal!

Please inform our crew if you have any food allergies

(V) - vegetarian dish

Prices exclude service charge and prevailing government tax

Antojitos

(appetizers)

Starters to share with family and friends – a true Latin charm of camaraderie

La Salsa & Chips (V)

6 of our finest homemade salsas with corn chips
(Roja / Verde / Habanero / Chili con Queso /
Mango Lime / Guacamole)

28

Chilaquiles

[Chili Beef / Chicken / Refried beans (V)]
Corn chips with melted cheese and choice of meat,
sprinkled with cotija cheese, jalapeños and
pico de gallo

21

Queso Fundido (V)

Mozzarella cheese balls in tomatillo sauce with
corn chips

19

Queso Flameado

Baked cheese in roasted poblano chili
and jalapeños with chorizo and corn chips

19

Jalapeños Rellenos (V)

Deep-fried battered jalapeños stuffed with
queso fresco, served with serrano cream sauce

18

Vasito de Elotes (V)

Charred and spiced sweet corn with chipotle mayo,
sprinkled with cotija cheese and paprika

12

Sopes de Carne

Roast beef, refried beans, avocado, mixed salad and
pico de gallo mounted on homemade speciality of thick
corn tortillas with tamale sauce

18

Ceviche de Vegetales (V)

Pinto beans, roasted corn, avocado, smoked bell
peppers and tomatoes in a verde marinade

15

Ceviche de Mariscos

Prawns and scallops marinated in lime juice with
onions, tomatoes, cilantro and Mexican chili

18

Recardo Langostinos

Grilled king prawns prepared in our
house special Yucatan spice mix

18

Empanadas

Fried puff pastry wrapped with chorizo,
cauliflower and carrots with serrano cream sauce

18

Taquitos de Pollo

Deep fried corn tortillas with fillings of shredded
chicken, topped with crema, pico de gallo and
cotija cheese. Served with guacamole

15



Queso Flameado

Sopas

soups for the soul

Sopa de Frijoles (V)

A traditional, spicy and nourishing Honduran black bean soup with avocado and cotija cheese

12

Ensaladas

salads with toppings galore

Taco al Plato

Mixed greens with salsa verde in a flour tortilla shell packed with crema, cotija cheese, guacamole, pico de gallo, jicama and diced mango

14

add:

Chicken / Beef / Tiger Prawns

+ 6

Ensalada de Manzana

Light and refreshing with layers of apple slices in between dried cranberries, caramelised walnuts, salad greens and feta cheese drizzled with pomegranate dressing

12

¡Platos de Fiesta!

Party platter for up to 6 or 7 pax!

*Assorted Tacos and Sopas with heaps of Chilaquiles to dig in to for a fun filled fiesta time together. Splash with any of our homemade **Hot Sauces** for the oomph you fancy in each bite*

Carnívoro

(chicken, beef and pork)

7 tacos, 7 sopas and 7 chicken wings with chilaquiles for the famished

88

Amantes de los Vegetales (V)

7 tacos, 7 sopas of fresh seasonal vegetables and mixed mushrooms with chilaquiles and 7 jalapeños rellenos

68

Pesca de Mariscos del Día

A seafood sensational delight with the freshest catch of the day teamed with Chilaquiles (To maintain its freshness, supplies are limited so it is best to pre-order 1 day in advance)

128

Platos Principales

(mains)

Each dish is uniquely crafted to highlight the varied flavours of the Latin regions, spanning across Cuba, Peru, Colombia, Brazil, Puerto Rico, Argentina and Mexico, originating from Portuguese and Spanish influences to tantalise and savour with every mouthful



Totopos *con* Chile (250g)

Grilled US grained-fed ribeye steak topped with tamale sauce, chips and cotija cheese

36

Arepas *con* Ropa Vieja

A traditional Colombian dish of pulled pork, salsa verde, avocado and hogao sauce

32

Pescado a la Brasa

Mesquite wood grilled grouper or salmon with avocado and verde sauce

36

Costillas de Res

Braised US grained-fed beef rib served with creamy corn polenta

36

Costillas de Cerdo

Oven roasted St Louis pork ribs, char-grilled to perfection served with Chipotle BBQ sauce

35

Torta Ahogada

Crusty homemade baguette packed with pulled pork or shredded chicken, cilantro, crema, refried beans, avocado, salsas, onions, cotija cheese and jalapeños

22

Mofongo (V)

A traditional Puerto Rican dish with mashed fried plantain served with a rich Cuban vegetable stew

32

Flautas de Frijoles (V)

Deep fried tortillas stuffed with refried beans, onions, cilantro and herbs covered with tomatillo sauce, crema, cotija cheese and pico de gallo.

Served with Mexican rice

24

Salteado *con* Arroz Rojo (V)

A classic Peruvian stir-fry dish with assorted vegetables served with rojo rice

28

Pollo a la Brasa

A popular Peruvian dish - grilled spring half chicken, with charred vegetables, chipotle sauce and Mexican rice

28

Cordero Asado (4pcs)

Chile crusted rack of lamb with chimichurri sauce served with roasted sweet potatoes

49

Osso Buco

Inspired by the classic Italian dish done the Latin way - slow cooked for a hearty and tender beef shank in a red wine tomato sauce

30

Birra

Chipotle braised shredded US grain-fed beef shank on a roasted cheese shell with fresh greens and beef jus

36

Paella Valenciana

Flavourful rice dish from Spain with seafood and chorizo to satisfy every discerning tastebuds

26

Stuffed Chicken Pesto Pasta

Succulent baked chicken stuffed with cheese, spinach and sundried tomatoes. Served with pesto pasta

25

Arepas *con* Vegetales Asados (V)

Robust flavours of fire roasted vegetables with chimichurri sauce

28

¡Viva México!

*Everyone loves La Salsa's Mexican staples.
We made ours one of its kind to satisfy your cravings*

— Burritos —

Pan seared with fillings of your choice encased with cheddar cheese, Mexican rice and chili sin carne in a flour tortilla. Served with freshly made crema, guacamole and pico de gallo

Carne (Braised Beef)	24
Pollo (Shredded Chicken)	22
Langostinos (Tiger Prawns)	24
Vegetales Mixtos (V) (Mixed Vegetables)	20
Kitchen Sink (Mix of Shredded Chicken and Braised Beef)	28

— Enchiladas —

*3 soft corn tortillas filled with your choice of meat, baked in Southern Mexican style and covered with our very own homemade sauce topped with melted cheese.
Served with refried beans*

Carne (Braised Beef)	26
Pollo (Shredded Chicken)	24
Vegetales Mixtos (V) (Mixed Vegetables)	22

-Chimichanga-

Chimichangas are deep fried with a crispy tortilla crunch, a moist savoury filling of your choice, stuffed together with cheddar cheese and pico de gallo. Served with guacamole, crema and salsa

Carne (Braised Beef)	24
Pollo (Shredded Chicken)	22
Langostinos (Tiger Prawns)	24
Cerdo (Shredded Pork)	22
Vegetales Mixtos (V) (Mixed Vegetables)	20



Chimichanga

— Tacos —

Soft corn tortilla wrapped around your favourite fillings the original Mexican way

Choice of Soft or Hard shell taco available

(one per order)

Al Pastor 8
(BBQ Pork with Pineapple)

Carne Asada 9
(Roast Beef)

Baja 9
(Chargrilled Tiger Prawns)

Carnitas 8
(Pulled Pork)

Pescado 9
(Grouper)

Vegetales Mixtos (V) 7
(Mixed Vegetables)



Quesadillas



Lightly toasted flour tortilla with your choice of filling, queso fresco and guajillo sauce. Served with refried beans and avocado

Carne 20
(Braised Beef)

Pollo 18
(Shredded Chicken)

Vegetales Mixtos (V) 16
(Mixed Vegetables)

Tres Quesos 14
(3 types of Cheese)

— Fajitas —

A House Special!

Traditional meets contemporary with our sizzling skillet plates using La Salsa's blend of homemade seasonings with grilled marinated choice of fillings served over a bed of sauteed onions and bell peppers

Comes with 4 pcs of warm handmade tortillas (corn or flour) and accompanying salsas

Albóndigas Waygu de la Casa 38
con Queso
(Signature Wagyu Meatballs with Cheese)

Carne Asada Ribeye (250g) 38
(Ribeye Steak)

Langostinos al Adobo 36
(Tiger Prawns in Adobo Sauce)

Pescado 36
(Grouper)

Pollo 32
(Sliced Chicken)

Cerdo 32
(Chargrilled Pork)

Vegetales Mixtos (V) 28
(Mixed Vegetables)



Chicken Fajita

Parrilla a La Salsa

Prime cut meats carefully chargrilled over aromatic Mesquite wood features the ultimate balance of taste and texture. Delectable on its own or paired with our special housemade sauces served on the side.

Sauces Available:

Chimichurri / Black Pepper / Brown Sauce / Spicy Sauce / Crema (sour cream)

Pollo Asado Negro

Char-grilled fresh hormone-free boneless empress chicken breast glazed with our house special marinade served with fire roasted vegetables and housemade spicy sauce.

30

Lechon Asado

Cuban style grilled with precision Berkshire pork shoulder served with pico de gallo. Recommended with Black Pepper Sauce

28

Costillas de Borrego (4 pcs)

Fire roasted tender and succulent Australian grain-fed lamb chops with arroz rojo and spicy salad. Perfect with Black Pepper Sauce

49

Porterhouse de Cerdo Berkshire

Tender Berkshire pork Porterhouse served with crema, roasted vegetables and baby potatoes. Simply delicious with Brown or Black Pepper Sauce

30

Salmon Asado

Wild caught Norwegian King salmon, fire roasted with Cuban style dressing, done medium, served with avocado salsa, crema and roasted baby potatoes.

32

Hongos Portobello Asados (V)

Wholesome flavours of flame grilled marinated portabello mushrooms stuffed with queso fresco, sundried tomatoes and spinach, served with Spanish rice.

28

Churrasco con Chimichurri (250g)

An excellent cut of US grain-fed prime grade ribeye steak dripping with intense flavour, served with pickled onions and spicy salad.

Ideal with Chimichurri Sauce

38

Lomo de Buey Angus (250g)

A melt-in-the-mouth, juicy US grain-fed prime grade tenderloin served with crema, roasted baby potatoes and vegetables.

Ideal with Brown or Black Pepper Sauce

49

Filet T-Bone (450g)

Grilled US grain-fed prime grade T-Bone served with crema, roasted baby potatoes and vegetables.

Excellent with Brown or Black Pepper Sauce

48



Costillas de Borrego

Acompañantes (sides)

Homemade, never from the can! Good on its own or as an accompaniment to complement your dish

Arroz Rojo

(Spanish rice)

5

Salsas

(Roja | Verde | Habanero | Al Pastor | Mango Lime | Chipotle | Devil | Chili con Queso)

6

Guacamole

8

Frijoles Refritos

(Refried beans)

5

Nachos





(Corn chips)

5

Kick up the heat, spice up the dish,
with La Salsa's very own

Hot Sauces

(Not available elsewhere!)

-  **Picante Suave** (Tangy Sharp)
-  **Picante Agrio** (Spicy Sour)
-  **Picante Ahumado** (Smokey BBQ)
-  **Picante Matador** (Spicy Habanero)



Postres

(desserts)

A sweet way to end your meal with our distinguishable homemade desserts, best paired with a cup of coffee

Churros

Our ever popular churros and the most classic of Mexican desserts! Flour dough sticks sprinkled with cinnamon sugar, served with chocolate / butterscotch sauce

14

Flan de Cardamomo

An absolutely divine Spanish flan - smooth as silk with a hint of cardamom and cinammon made special the La Salsa's way

12

Torta Tres Leches

A traditional Mexican sponge cake made with 3 types of milk and fresh cream

14

Fruta Tropical

Fresh cut tropical fruits with La Salsa's tantalizing blend of housemade sweet and sour spicy sauce.

14

Pastel de Lava Mole

A deliciously moist mole lava cake topped with vanilla ice cream and drizzled with chocolate sauce (please pre-order as it takes 25 minutes to bake)

14

Ice Cream

(per scoop)

6

*Pair your dessert with **coffee** : + 5*



Flan de Leche



Mole Lava Cake