

# EL MERO MERO.

El Mero Mero, meaning “the boss of the boss”, is a forward looking Mexican restaurant proud of bringing Mexico’s world heritage cuisine with a fresh and soulful attitude that reflects the Mexico of today and a vibrant selection of flavours from every region in Mexico. Please feel free to ask your waiter for recommendations.

## BOTANAS.

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<b>Guacamole</b>	Fresh avocado, pico de gallo, tortilla chips	18
<b>Volcan de Queso</b>	Sizzling plate, breaded cheese, green tomatillo salsa, flour tortillas	17
<b>Street Corn Sampler</b>	Grilled baby corn, huitlacoche donuts, <i>cotija</i> & chili mayo	14
<b>Crunchy Fish Taco (2)</b>	Crunchy taco, blue warehou fish, avocado, lettuce, sour cream	16
<b>Bluefin Tuna Tostada (2)</b>	Sashimi cut, chipotle mayo, radish, crunchy tortilla	21
<b>“Al Pastor” Chicken Quesadilla (2)</b>	Mozzarella, marinated chicken, flour tortilla	17
<b>El Mero Mero Salad</b>	Lettuce, tomato, sunflower seeds, pickles, pork belly, caesar dressing	18



Street Corn Sampler



Crunchy Fish Taco

## CEVICHE.

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<b>El Mero Mero Ceviche</b>	Octopus, prawns, wild fish, spiced tomato sauce, avocado, lime	18
<b>Tiger Prawn Ceviche</b>	Prawn, lime, tomato, serrano, avocado, red onion, crunchy tortilla	18
<b>Wild Fish Ceviche</b>	Lime, passion fruit, habanero, avocado, radish, crunchy tortilla	20



Wild Fish Ceviche



Tiger Prawn Ceviche

\*We accommodate allergy restrictions by previous booking only.  
Prices subject to Service Charge and Government Taxes.

# TACOS.

2/3pcs

<b>Kurobuta Pork "Al Pastor"</b>	Pineapple, coriander, onion, lime, special 4-inch corn tortilla	14/20
<b>Spanish Pig "Carnitas"</b>	Pico de gallo, pickled red onion, jalapeño, corn tortilla	15/22
<b>Roasted Dorper Lamb</b>	Eggplant tahini, burnt onion, radish, corn tortilla	16/23
<b>Veal &amp; Oxtail "Barbacoa"</b>	Burnt onion, coriander, corn tortilla	18/26
<b>Tiger Prawn Tempura</b>	Coconut, mango, cabbage, flour tortilla	15/22
<b>Grilled Wild Fish</b>	Chipotle mayo, shishito, onion tempura, flour tortilla	19/28
<b>Roasted Portobello</b>	Veggie chorizo, cotija cheese, coriander, flour tortilla	15/22
<b>Grilled Free-Range Chicken</b>	Guacamole, pickled red onion, spicy popcorn, corn tortilla	16/23
<b>NZ Angus Beef Tenderloin</b>	Bone marrow, burnt onion, mortar salsa, corn tortilla	22/32



Kurobuta Pork "Al Pastor" Taco



Grilled Wild Fish Taco

# ENCHILADAS.

<b>El Mero Mero</b>	Grilled chicken, rice, beans, cheese, sour cream, red salsa in flour tortilla	29
<b>Creamy Green</b>	Tiger prawn, spicy creamy tomatillo salsa, mozzarella in corn tortilla	28
<b>Classic Green</b>	Saute chicken, fresh tomatillo mint salsa, sour cream in corn tortilla	28
<b>Enmoladas</b>	Saute chicken, oaxaca black mole, sour cream in corn tortilla	28
<b>Veggie</b>	Mix of capsicum, tomato sofrito, spicy tomatillo mint salsa in corn tortilla	26



Classic Green / Enmoladas



El Mero Mero Enchiladas

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# JOSPER CHARCOAL GRILL MAINS.

<b>NZ Angus Beef Burrito</b>	Guacamole, cheese, cream, fried beans, rice, lettuce, red onion	29
<b>Roasted Poblano Pepper</b>	Sweet corn, cheese sauce, epazote, serrano chilies	26
<b>Atlantic Grilled Octopus</b>	Corn cream, black garlic paste, tajin ash	28
<b>Wild Fish</b>	Line caught sustainable fish, charcoal grilled, season mushrooms, guajillo sauce	45
<b>Roasted Suckling Pig</b>	Roasted pineapple, fried banana, cinnamon, tlaquepaque sauce	42
<b>Premium Dorper Lamb</b>	8 hours roasted, pibil sauce, tiger eggplant, radish	34
<b>Arrachera A.K.A Fajitas</b>	250g black angus flank steak, poblano, shishito, burnt onion cream	36
<b>NZ Ribeye 300 grs</b>	Certified black angus 150 days grain fed, fries, pasilla sauce	68
<b>NZ Bone in Ribeye 1.1 kg</b>	Certified black angus 150 days grain fed	148

\* Ribeye choose: Epazote Bearnaise, Herbed Butter, Mortar Salsa, Chipotle Veal Jus



Atlantic Grilled Octopus



Roasted Poblano Pepper



Arrachera A.K.A Fajitas



NZ Bone in Ribeye 1.1 kg

## DESSERTS.

<b>Churros &amp; Chocolate</b>	Sauce home-made crispy churros, mexican chocolate dipping sauce	14
<b>Braised Pineapple</b>	Caramelised with raw sugar, "papantla" vanilla ice-cream	14
<b>Tequila Pecan Pie</b>	Tequila añejo, cinnamon ice-cream	14
<b>Home-Made Sorbet &amp; Ice-Cream</b>	2 scoops of your choice	12

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# COCKTAILS.

<b>El Mero Mero</b> Orange-infused mezcal, fresh lime, agave	16.9/60
<b>Margarita Classic</b> 100% agave tequila blanco, fresh lime, agave	16.9/60
<b>La Calaca</b> Mezcal, infused serrano chili, honey, fresh lime juice	16.9
<b>Mojito</b> Abuelo añejo rum, brown sugar, fresh lime & mint	16.9
<b>Gin Tonic</b> London No 1, premium tonic, juniper berries	16.9
<b>30 Mexico Street</b> Classic negroni with a touch of Mexico	16.9
<b>Latin Lover</b> Dark rum, fresh pineapple, passion fruit, flowers	16.9
<b>An Old Fashion Chicano</b> Premium aged rum, añejo tequila, honey, chocolate liqueur, mole bitters, smoked cherry wood	16.9
<b>Habanero-mango Martini</b> Habanero infused tequila, mango, lychee	16.9
<b>Hibiscus Sour</b> Hibiscus infused gin, lime, aromatic bitters, egg white	16.9
<b>Corona-Rita</b> Classic lime margarita + upsidedown Corona beer	28



El Mero Mero



La Calaca



Corona

# BEERS.

## BOTTLES

Corona	14.9
Pacifico	14.9
Negra Modelo	14.9
Mexicali Original Pilsner	14.9
Mexicali Special Dark Beer	14.9
Beer Bucket (5 + free chips)	65

## DRAFT (PINT)

Kronenbourg 1664	16.9
London Pride	16.9
San Miguel Black	16.9
Hoagarden White	16.9
Michelada (Lime, Chili & Beer)	16.9



Corona-Rita

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