

SET LUNCH

11AM-4PM

13.9

MI AMIGO SET

Choose 1 Main + Cold Brew Tea

POLLO BURRITOS

Pulled chicken, red cabbage, red pickled onion, corn, mexican rice, pico de gallo and chipotle sour cream

CAMOTE BURRITOS

Marinated tofu, roasted sweet potato, kale, apple cider slaw, guacamole and mexican rice

17.9

MI HERMANO SET

Choose 1 Main + Any Drink

BAHN MI TACOS

Mixed pickled veg, sesame cured quail eggs with a choice of chicken or beef served with chipotle sour cream

BAJA TACOS

Tortillas topped with grilled barramundi, chipotle sour cream, pico de gallo and crispy kale

CARNE BURRITOS

Pulled beef, braised black beans, roasted sweet potato, mixed cheese, corn, mexican rice and pico de gallo

24.9

MI AMOR SET

Snack + Main + Any Drink

NACHOS

Corn chips with mozzarella, nacho cheese topped with pico de gallo, guacamole and sour cream

MAINS

CHEEKY GIT TACOS

Tortillas topped with beef cheeks braised in coffee sauce, truffle mayo with fresh jalapeño peppers and pickled onions

QUESADILLAS

Flour tortillas stuffed with mixed cheeses and your choice of beef or chicken, served with guacamole, pico de gallo and sour cream

SNACKS

NACHOS • 15.0 (WITHOUT MEAT)

18.0 (CHICKEN OR BEEF) / 20.0 (LAMB)

Corn chips with mozzarella, nacho cheese topped with pico de gallo, guacamole and sour cream

SCORPION WINGS

14.0 (HALF DOZEN) / 25.0 (DOZEN)

Chicken wings tossed in spicy buffalo sauce with scorpion peppers and a side of sour cream

EMPANADAS • 8.0

House made pastry turnovers filled with Cajun spiced chicken and mozzarella served with chipotle sour cream

ESQUITES • 6.0

Corn kernels with feta and taco seasoning

JALAPEÑO POPPERS • 13.0

Jalapeños stuffed with mozzarella, bread crumbs and served with sour cream

ENCHILADAS • 16 (LAMB +2.0)

Rolled tortillas stuffed with your choice of lamb, beef or chicken, topped with mixed cheese, mole rojo, served with pico de gallo and sour cream

MAINS

QUESADILLAS • 19.0 (LAMB +2.0)

Flour tortillas stuffed with mixed cheeses and your choice of beef, chicken or lamb, served with guacamole, pico de gallo and sour cream

MOLE MOLE MOLE • 25.0

Whole chicken leg topped with mole sauce and apple cider slaw served with pico de gallo and your choice of mexican rice or tortilla

LA BAMBA • 30.0

Slow braised lamb foreshank served with chipotle bbq sauce, chimichurri, apple cider slaw, pico de gallo and a choice of mexican rice or tortilla

LIMP BRISKET • 30.0

Slow cooked beef brisket served with chipotle bbq sauce, apple cider slaw, pico de gallo and a choice of mexican rice or tortilla

FAJITAS • 30.0

Marinated sous vide steak, served on a hot plate with sautéed sweet onions, mixed peppers, drizzled with fajita sauce and a choice of mexican rice or tortilla

BARRAMUNDI • 26.0

Barramundi served with mexican rice, corn salsa, guacamole and chimichurri

BURRITOS

POLLO • 16.0

Pulled chicken, red cabbage, red pickled onion, corn, mexican rice, pico de gallo and chipotle sour cream

CARNE • 18.0

Pulled beef, braised black beans, roasted sweet potato, mixed cheese, corn, mexican rice and pico de gallo

CAMOTE • 14.0

Marinated tofu, roasted sweet potato, kale, apple cider slaw, guacamole and mexican rice

SHARING

TACO PLATTER • 49.0 (LAMB +2.0)

A selection of each tacos

TACOS

BAHN MI • 16.0 (LAMB +2.0)

Mixed pickled veg, sesame cured quail eggs with a choice of chicken, beef or lamb and a side of chipotle sour cream

CHEEKY GIT • 18.0

Tortillas topped with beef cheeks braised in coffee sauce, truffle mayo with fresh jalapeño peppers and pickled onions

TOFU SANCHEZ • 14.0

Tortillas topped with roasted sweet potato, marinated tofu, corn salsa, vegan sour cream and crispy bean curd skin

PRAWNSTAR • 18.0

Tortillas topped with battered shrimp, pico de gallo and yuzu sriracha aioli

BIRRIA • 20.0 (LAMB +2.0)

Charcoal tortillas with mozzarella and a choice of chicken, lamb or beef served with lamb consomme

BAJA • 17.0

Tortillas topped with grilled barramundi, chipotle sour cream, pico de gallo and crispy kale

COOLERS

BERRY MINT MOJITO • 9.0

Wildberry and strawberry soda, a pinch of lime juice topped with mint and basil

VIRGEN AZUL MARGARITA • 9.0

Blue curacao, pickled juice, lime juice in soda

SUNRISE IN TULUM • 9.0

Orange with mixed berries and lime in soda

GUAYABA • 9.0

Guava with mixed berries in soda

COLD BREW TEA • 7.0

Earl grey infused with hibiscus and rosemary with lemon

BLENDS

MANGO COLADO • 10.0

Fresh mango blended with cream

PONCHE • 10.0

Guava mixed with apples, pears, oranges and cinnamon

HOT DRINKS

CHOCOLATE CALIENTEE • 7.0 (ICE +1.0)

Dark chocolate topped with whipped cream and a sprinkle of spice

PONCHE NAVIDEÑO • 7.0

A hot concoction of apple, pear, guava and orange served with cloves and cinnamon

TEA • 7.0

A choice of moroccan mint or earl grey

DESSERTS

EMPANADAS • 10.0

Caramelised bananas stuffed in house made pastry turnovers served with vanilla bean gelato and dulce de leche

CHOCO BUENA • 10.0

Warm fudgy brownie made in house with a drizzle of dulce de leche and topped with Vanilla Bean Gelato

CHURROS • 10.0

Fresh churros tossed in cinnamon sugar with a choice of chocolate sauce or dulce de leche

GELATO • 10.0

Vanilla bean gelato with chocolate sauce or dulce de leche and candied spiced cashew bar

Prices are exclusive of 10% service charge and GST

Afterwit

THE
BLACK HOLE
GROUP

WWW.THEBLACKHOLE.SG
IG / @AFTERWITSG