



WATERSIDE
Latin-inspired Cuisine

TACO TUESDAYS



Cochinita Pibil



Chorizo



Baja Fish • Cilantro Beef
Cauliflower Al Pastor • Chicken Enchilada



Huevos Rancheros



Ancho Chicken

Hard Shell Taco

Cilantro Lime Beef

Braised beef, chile con queso,
pico de gallo, lettuce

Cauliflower Al Pastor

Charred cauliflower, mojo verde,
pineapple habanero salsa, red onions, cilantro

Baja Fish

Beer-battered fish, red cabbage slaw,
corn salsa, citrus mayo

Chicken Enchilada

Slow-cooked chicken, spicy enchilada sauce,
refried beans, salsa criolla

Soft Shell Taco

Ancho Chicken

Ancho chili marinated chicken,
chipotle raisin purée, kimchi slaw, spring onion

Huevos Rancheros

Crispy-fried egg, refried beans, avocado,
salsa fresca, pickled cabbage

Chorizo

Mexican chorizo, paprika potatoes,
pickled red onions, roasted salsa verde

Cochinita Pibil

Slow-cooked achiote pork,
grilled pineapple, pickled red onion

Php **100+**
per taco

Mai Tai Cocktails



Carribbean

Rum, orgeat, habanero lime
and passion fruit syrup



Trader Vic

Rum, orgeat, orange curaçao



Coco Nut

Rum, orgeat, coconut peanut cream,
orange curaçao

50% off
*on Mai Tai
cocktails*