



Haldi Mexicana

Authentic North Indian & Mexican Cuisine



Soup



Tomato Soup

Fresh Tomato Soup Cooked With A Lush Flavour Of Fresh Indian Herbs And Spices

\$10.90



Manchow Soup (Veg / Chicken)

Veg Broth, Mix Vegetables, Ginger, Garlic, Soy Sauce, Black Pepper and Herbs

\$11.90/13.90



Mutton Soup

Clear mutton broth with chunk of mutton bone, vegetables and saffron

\$13.90



Sweet Corn Soup

Made With Mixed Vegetables, Garlic, Ginger, Soy Sauce, Black Pepper and Herbs

\$11.90



Hot & Sour Soup (Veg / Chicken)

Veg Broth, Shredded Chicken, Ginger, Garlic, Soy Sauce, Black Pepper And Herbs

\$11.90/13.90



Chicken Soup

Clear chicken broth with pieces of chicken, vegetables and saffron

\$13.90



Salad & Raita



Kachumber Salad

Fresh Chopped Cucumber,
Onions, Tomatoes,
Lemon Juice & Chilli Pepper

\$10.90



Cucumber Onion Salad

Fresh Chopped Cucumber,
Onions, Tomatoes,
Lemon Juice & Chilli Pepper

\$10.50



Tomato Watermelon Salad

Tomatoes and watermelon
garnishing with mint Leaf

\$20.90



Garden Green Salad

Sliced Onion, Cucumber,
Tomatoes, Carrot,
Lemon Juice, Salt & Pepper

\$10.90



Tandoori Chicken Salad

Sliced Tandoori Chicken
Pieces Mixed With Suitable
Indian Salad Dressing

\$18.50



Greek Salad

(add Chicken \$ 4+)
Consist Of Sliced Cucumber,
Tomato, Green Bell Pepper,
Red Onions, Olives &
Feta Cheese

\$16.90



Caesar Salad

(add Chicken \$ 4+)
Romaine Lettuce,
Grated Egg, Croutons,
Caesar Dressing

\$17.90



Mixed Raita

Fine chopped onions, tomatoes,
cucumber and drizzled
with yogurt

\$7.90



Boondi Raita

Tiny fried gram flour balls
soaked in
spiced yogurt

\$7.90

Platter



Samosa Platter

Combination of
Cocktail Samosa,
Onion Bhaji, &
French Fries

\$27.90



Pakora Platter

Combination of Onion Bhaji,
Aloo Pakora, Gobi Pakora &
Chilli Pakora

\$29.90



Indo-chinese Platter

Veg :

Combination Of Chilli Paneer,
Chilli Potato & Gobi Manchurian

Non-veg :

Combination of Chilli Chicken,
Fish Manchurian & Dragon Chicken

\$34.90 / \$39.90



Western Starter Platter

Combination of Onion Ring,
Spring Roll &
French Fries

\$30.90

Kebab Platter



Veg Tandoori Platter

Combination Of Paneer Tikka,
Veg Seekh, Tandoori Gobi &
Mushroom Tikka

2 Pieces
of each

\$30.90

3 Pieces
of each

\$39.90

4 Pieces
of each

\$49.90

7-8
PAX

\$88.90



Non-veg Kebab Platter

Combination of Chicken Tikka,
Mutton Seekh Kebab, Fish Tikka &
Tandoori Prawn

2 Pieces
of each

\$40.90

3 Pieces
of each

\$50.90

4 Pieces
of each

\$59.90

7-8
PAX

\$104.90



*ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE | *IMAGES ARE FOR ILLUSTRATIVE PURPOSES ONLY

Veg Starter



Vegetable Samosa

Potatoes, Green Peas & served with sweet sour tamarind sauce

\$8.90



Onion Bhaji

Fresh sliced red onions, marinated with suitable spiced gram flour batter & deep fried, served with mint sauce

\$10.90



Crispy Corn

Fine Julienne Cut Okra, Marinated With Spiced Butter and Deep Fried

\$7.90



Crispy Bhindi

Fine julienne cut okra, marinated with spiced batter and deep fried

\$13.90



Gobi Manchurian

Gobi tossed with ginger, garlic and soya sauce

\$18.90



Peanut Masala

Deep fried peanut tossed with chopped onion, tomatoes, green chillies

\$13.90



Chilli Potato

Gobi tossed with ginger, garlic and soya sauce

\$14.90



Gobi 65

Spicy and crispy fried cauliflower appetizer or snack that everyone will love!

\$16.90



Chilli Paneer

Paneer cubes dipped in spiced batter and deep fried, cooked with diced capsicum, onion, sweet chilli sauce and soya sauce

\$20.90



Veg Manchurian

Fine Julienne Cut Okra, Marinated With Spiced Batter And Deep Fried

\$17.90

Veg Starter

Chaat Special



Samosa Chaat

Mashed veg samosa topped with mint sauce, yogurt, tamarind sauce

\$12.90



Aloo Channa Chaat

Spiced boiled potatoes and chickpeas served with yogurt & mint sauce

\$11.90



Papdi Chaat

Crispy flour cake served with yogurt and homemade mint chutney

\$12.90



Dahi Puri Chaat

Dahi Puri with an array of sweet, sour, tangy and spicy flavors

\$12.90

Veg Kebab Special



Tandoori Paneer Tikka

Marinated cottage cheese cubes grilled in tandoor to perfection

\$19.90



Veg Seekh Kebab

Minced Vegetables kebab mixed with fresh herbs grilled in tandoor to perfection

\$18.90



Tandoori Gobhi

Marinated cauliflower florets grilled in tandoor to perfection

\$16.90



Hara Bhara Kebab

Mashed potatoes mixed with green peas, spinach and deep fried

\$18.90



Malai Paneer Tikka

Marinated cottage cheese cubes grilled in tandoor to perfection

\$19.90



Tandoori Mashroom

Mushrooms stuffed with cheese grilled in tandoor to perfection

\$18.90

Non-Veg Starter



Chicken 65

Suitable Spiced Gram Flour Batter & Deep Fried, Served With Mint Sauce

\$19.90



Fish / Prawn 65

suitable spiced gram flour batter & deep fried, served with mint sauce

\$19.90



Andhra Fry Fish

Deep Fried Peanut Tossed With Chopped Onion, tomatoes, Green Chillies

\$18.90



Egg Bhurji / Egg Podimas

Beaten egg stir fried tossed with chopped onion, tomatoes, green chillies

\$15.90



Pepper Chicken

Pepper Chicken is a delicious, aromatic & traditional side dish which has its origin in Chettinad cuisine, South India.

\$20.90



Chilli Chicken

Fine julienne cut okra, marinated with spiced batter and deep fried

\$20.90



Chilli Prawn (6pcs)

Prawns in spicy, hot, sweet and sour sauce

\$22.90



Chicken Wings (6/12)

Chicken wings, Marinated in corn flour, black pepper & deep fried, sauteed with sweet chilli sauce

\$18.90/32.90



Chicken Lollipop

(6pcs)

It's popular Indo-Chinese appetizer where a frenched chicken drumette is marinated and then batter fried or baked until crispy

\$21.90



Chilli Fish

Boneless pieces of fish, batter fried and doused in a spicy-tangy sauce made with soy, tomato and chilli sauce along with chillies, ginger and garlic.

\$21.90

Kebab & Tikkas



Garlic Chicken Tikka

Boneless chicken pieces in green paste of mint, coriander and spinach leaves.

\$21.90



Tandoori chicken

Whole chicken pieces marinated in spiced yogurt & gently roasting tandoor

Half (04 pieces)

\$22.90

Full (08 pieces)

\$40.90



Chicken Seekh Kebab

Minced chicken meat combined with fresh herbs & grilled in tandoor to perfection

\$20.90



Angara Chicken Tikka

Tender chicken cubes in a perfect combination of fresh herbs and spices

\$21.90



Murgh Malai Kebab

A creamy chicken kebab with a touch of saffron

\$21.90



Pudina Chicken Tikka

Boneless chicken pieces in green paste of mint, coriander and spinach leaves.

\$21.90



Lamb Seekh Kebab

Minced lamb meat combined with fresh herbs & grilled in tandoor to perfection

\$22.90



Ajwain Fish Tikka

Marinated fish cubes grill in tandoor to perfection

\$21.90



Singapore Tiger Prawns

Tender prawns marinated in suitable spices & grilled in tandoor to perfection

\$25.90



Tandoori Pomfret

Whole Pomfret Marinated In Subtle Spices & Grilled In Tandoor to Perfection

\$38.90

Mains Veg



Veg Kadhai

A well combination of cauliflower, capsicum, onion & green peas

\$17.90



Aloo Methi

Potato Cooked with fenugreek

\$18.90



Aloo Jeera

Potato tossed with whole cumin seeds and fresh coriender

\$15.90



Aloo Gobi

Potato, cauliflower cooked with tomato & Green Chilli

\$16.90



Dal Tadka

Yellow lentil cooked and tempered with cumin seeds

\$16.90



Dal Palak

Yellow lentils cooked with spinach tempered with cumin seeds and red chilli

\$16.90



Dal Makhani

Letil simmered overnight over the tandoor with exotic spices & finished with butter

\$18.90



Veg korma

A jewel-coloured vegetable dish cooked in saffron white creamy gravy

\$19.90



Mushroom Matter

Fresh mushroom cooked with green peas

\$19.90



Veg jalfrezi

A well combination of cauliflower, capsicum, onion & green peas

\$18.90



Punjabi Chana Masala

Chickpeas cooked in traditional Punjabi style

\$15.90



Bhindi Masala

Spiced pan-fried okra with onion and tomato, a rich north Indian speciality

\$18.90

Mains Veg



Palak Paneer

Classic recipe of thick spinach puree and cottage cheese

\$22.90



Methi Malai paneer

Soft paneer cooked in fenugreek and simmered in mild spices gravy

\$22.90



kadahi Paneer

Cubes of cottage cheese cooked with onion, tomato, capsicum and whole spices in semi dry onion gravy

\$22.90



Paneer Butter Masala

Cottage cheese cooked in rich cream and butter with onion, tomato gravy

\$22.90



Malai Kofta

Mixture of cheese and nuts cooked in the thick creamy gravy

\$22.90



Paneer Makhni

Homemade cottage cheese cooked in mild creamy tomato gravy

\$22.90



Paneer Tikka Masala

Cottage cheese marinated and gently roast in tandoor finally cooked with rich onion based gravy

\$22.90



Saahi Paneer Korma

Dish prepared with cottage cheese in coconut cream

\$22.90



Mattar Paneer

Cottage cheese cooked with green peas with rich onion and tomato based gravy

\$22.90

Mains Non-Veg

CHICKEN



Butter Chicken

Tandoori roasted chicken simmered in rich creamy tomato gravy

\$24.90



Chicken Tikka Masala

Chicken tikka pieces cooked in spiced onion based gravy

\$24.90



Chicken Kadhai

Tender chicken pieces cooked with rich onion based gravy with whole spices

\$24.90



Chicken Cheittenad

Boneless chicken cooked with tomato and capsicum

\$24.90



Chicken Korma

Chicken simmered in delicate almond curry

\$24.90



Chicken jalfrezi

Boneless chicken cubes cooked with ginger, garlic & tomatoes

\$24.90



Chicken Afghani Masala

Chicken simmered in delicate almond curry

\$24.90



Murgh Kali Mirch

Tandoori roasted chicken simmered in rich creamy tomato gravy

\$24.90



Chicken Vindalo

Tender chicken pieces cooked with rich onion based gravy with whole spices

\$24.90



Chicken Angara

Boneless chicken cooked with tomato and capsicum

\$24.90

Mains Non-Veg

MUTTON



Rogan Josh

A Kashmiri dish cooked with fourteen varieties of Indian spices and herbs

\$26.90



lamb Chop Masala

Tender lamb racks cooked with finest herbs and spices

\$26.90



Bhuna Gosht kalimirsch

Marinated lamb cubes cooked with yogurt

\$26.90



Lamb Saag

Tender cubes of lamb cooked with spinach

\$26.90



Mutton Chatpata

Mutton cooked with rich onion based gravy with whole spices

\$26.90



Lamb korma

Lamb pieces cooked with cream and almond to get a rich creamy curry

\$26.90



Keema Mutter

A subtly spiced blend of minced lamb and green peas

\$26.90



Lamb Vindaloo

A Spicy treat of lamb and potatoes

\$26.90

Mains Non-Veg

Seafood



Fish Masala

Braised fish fillet in onion and tomato sauce

\$23.90



Fish Korma

Fish cooked in a rich cashew nut based creamy sauce

\$23.90



Goan Pomfret curry

Fish prepared with coconut milk, red chilli pepper corns & tamarind

\$23.90



Malabar Fish Curry

A mild spicy curry prepared with coconut curry

\$23.90



Kadahi Fish

An aromatic spicy fish curry

\$23.90



Singapore Chilli Crab

Crab cooked in a rich cashew nut based creamy sauce

Market Price \$



Malabar Prawn curry

Prawn prepared in thick creamy gravy

\$26.90



Prawn masala

Prawn prepared in thick creamy gravy

\$26.90



Pepper Prawn Gravy

Prawn cooked in garlic, ginger and black pepper

\$26.90



Prawn Vindaloo

Prawn cooked with potato in the famous hot vindaloo sauce

\$26.90



Bengali Malai Prawn Curry

Prawn prepared in thick creamy curry

\$26.90

Naan - Bread

Plain Naan

White flour bread baked in tandoor

\$3.90

Butter Naan

White flour bread baked in tandoor top with butter

\$4.50

Garlic Naan

White flour bread baked in tandoor top with garlic and butter

\$4.90

Cheese Naan

White flour bread stuffed with cheddar cheese baked in tandoor top with butter

\$7.50

Cheese Garlic Naan

Cheese baked in tandoor top with garlic

\$7.90

Kashmiri Naan

White flour bread stuffed with fruits nuts

\$7.90

Peshwari Naan

White flour bread baked in tandoor stuffed fine ground nuts

\$8.90

Keema Naan

White flour bread stuffed with minced mutton

\$9.90

Naan Basket

Plain naan, Butter naan, Garlic naan and Cheese Naan

\$20.50

Tandoori Roti

Clay over baked round wheat bread

\$3.90

Butter Roti

Unleavened round bread with butter

\$4.50

Tandoori Paratha

Whole wheat layered bread

\$5.90

Aloo Paratha

Whole wheat bread with stuffed potato

\$8.50

Pudina Paratha

Whole wheat bread with mint, clarified butter baked in clay oven

\$6.00

Onion Kulcha

Naan stuffed with potato

\$8.50

Roti Basket

Tandoori roti, butter roti, tandoori paratha and pudina paratha

\$18.50

Rice-Biryani

RICE



Steam Rice

Steamed basmati Rice

\$4.90



Saffron Rice

Boneless chicken cooked with saffron flavoured rice

\$8.90



Jeera Rice

Steam Basmati rice with cumin seeds

\$7.90



Vegetable Pulao

Saffron flavoured rice with mix vegetable

\$15.90

BIRYANI



Vegetable Biryani

Assorted vegetable with saffron flavoured Rice

\$18.90



Paneer Tikka Biryani

Tandoori grilled cottage cheese cooked with saffron flavoured rice

\$22.90



Chicken Biryani

Boneless chicken cooked with saffron flavoured rice

\$24.90



Fish Tikka Biryani

Marinated fish cubes, gently roast in tandoor cooked with saffron flavoured rice

\$24.90



Lamb Biryani

Tender cubes of lamb cooked with saffron flavours rice

\$26.90



Prawn Biryani

Prawn cooked with saffron flavoured rice

\$26.90



Chicken Tikka Biryani

Marinated Chicken Tikka, gently roast in tandoor cooked with saffron flavoured rice

\$25.90

Noodles



Vegetable Hakka Noodles

Basmati rice fried with mix vegetables

\$18.90



Chicken fried Noodles

Noodles fried with vegetable, egg and chicken

\$20.90



Seafood Fried Noodles

Noodles fried with vegetable, fish and prawn along with famous schezwan sauce

\$22.90



Schezwan Veg Fried Noodles

Noodles fried with vegetables along with famous schezwan sauce

\$19.90



Schezwan Chicken Fried Noodles

Noodles fried with vegetables, Chicken & Egg along with famous schezwan sauce

\$21.90



Schezwan Seafood Fried Noodles

Noodles fried with vegetables, fish & Prawns along with famous schezwan sauce

\$23.90



Fried Rice



Vegetable fried Rice

Basmati rice fried with mix vegetables

\$16.90



Chicken fried Rice

Basmati rice fried with Chicken & mix vegetables

\$20.90



Egg Fried Rice

Basmati rice fried with egg & mix vegetables

\$18.90



Schezwan Chicken fried Rice

Basmati rice fried with Chicken & mix vegetables along with famous schezwan sauce

\$21.90



Seafood Fried Rice

Basmati Rice fried with egg, fish & prawn along with famous schezwan sauce

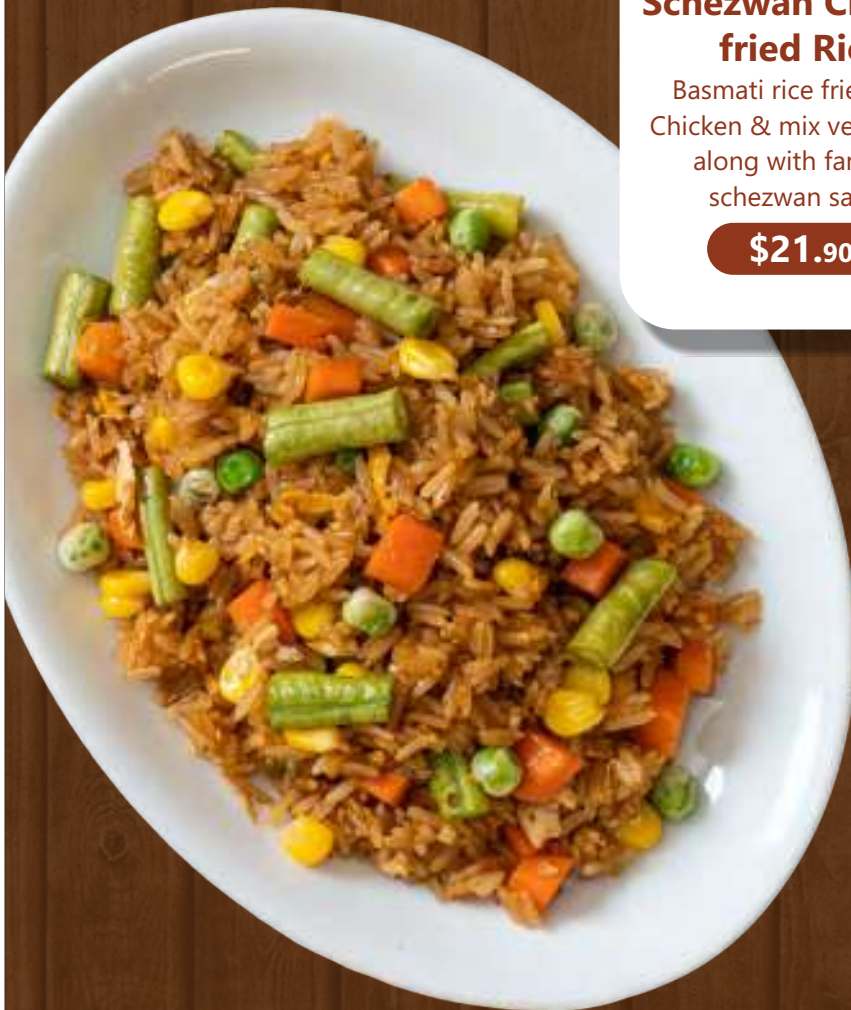
\$22.90



Schezwan Egg Fried Rice

Basmati rice fried with egg & mix vegetables along with famous schezwan sauce

\$20.90



Mexican Starter



Jalapeno Poppers (5pcs)

Cream cheese,
chilli powder, oregano,
coated bread crumbs

\$21.90



Corn Chips With Salsa/gaucamole

Yellow corn chips with
tomato salasta

\$14.50



Chilli Con Carne

Bell pepper nachos Elote

\$18.90

Nachos

Yellow corn tortila chips, lamb, tomato salsa, sour cream,
guacamole, sliced jalapino, black olives



Vegetarian Nachos

\$19.90

Chicken Nachos

\$21.90

Lamb Nachos

\$22.90

Prawn Nachos

\$22.90

Mexican Main Course



Tacos (3 pcs)

Hard shell tacos, filled with shredded cheese, tomato, Bell pepper, jalapeno and black olives coated bread crumbs

Veg

\$21.90

Chicken

\$23.90

Lamb

\$25.90

Prawn

\$25.90



Burritos Wraps

Fine bean paste, lettuce, Capsicum, Zucchini, Sweet Corn with Trio dips

Veg

\$23.90

Chicken

\$24.90

Lamb

\$25.90

Prawn

\$25.90



Quesadillas

Veg

Zucchini, capsicum, onion, shredded cheese served with trio dips

\$23.90

Chicken

Ground chicken, stuffed tortilla served with trio dips

\$24.90

Lamb

lamb, stuffed tortilla served with trio dips

\$25.90

Prawn

Prawn, stuffed tortilla served with trio dip

\$25.90

Mexican Main Course



Fajita

Veg

Zucchini, capsicum, onion, shredded cheese served with trio dips

\$23.90

Chicken

Ground chicken, stuffed tortilla served with trio dips

\$25.90

Lamb

lamb, stuffed tortolla served with trio dips

\$26.90

Prawn

Prawn, stuffed tortilla served with trio dip

\$26.90



Mexican Special Rice Bowl

Divide the Mexican rice, beans, corn, lettuce, tomatoes, and avocado between two bowls.

Add a big handful of corn chips and finish with a dollop of sour cream.

Veg

\$23.90

Chicken

\$25.90

Lamb

\$26.90

Prawn

\$26.90



Chimichangas

Flour tortillas filled with homemade refried beans, sauteed vegetables, cheese and baked to crispy perfection and served with a zingy red sauce!

Veg

\$23.90

Chicken

\$25.90

Lamb

\$26.90

Prawn

\$26.90

Western



Pop-corn Chicken

Bite sized chicken pieces, breaded and deep fried

\$15.90



French Fries

Fried Potato Stick

\$12.90



Truffle Fries

Deep fried French fries, tossed with truffle oil and grated cheese

\$15.50



Fish & Chips

Beer battered fish served with fries, tartar sauce & salad

\$28.90



Fried Calamari (squid)

Tender pieces of squid soaked in buttermilk then coated in seasoned flour and deep fried to golden brown

\$16.50



Onion Rings

Ring of onion, dipped in batter or breadcrumbs and deep fried to golden brown

\$15.50



Chicken Parmigiana

Bread cucumber, coated chicken top with melted cheese served with fries and salad

\$25.90



Spring Rolls

Traditional Chinese savoury snack where a pastry sheet is filled with Vegetables, rolled and deep fried

\$15.50



Cocktail Samosa (8 Pcs)

Small triangle puff pastries filled with potatoes, served with tamarind sauce

\$13.90



Grilled Lamb Chop

Served with spiced fries and mix salad

\$30.90



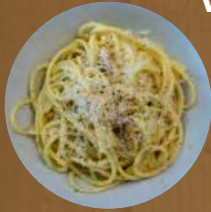
Beef Steak

Beer battered beef served with fries & tartar sauce, salad

\$35.90

Western

Spaghetti Pasta



Vegetable Carbonara

Pasta dish made with eggs, hard cheese, and black pepper

\$22.50



Prawn Aglio olio

Olive oil, onion, garlic, prawn

\$24.50



Chicken Bolognese

Chicken, onions, carrots, tomato sauce, milk, and Italian herbs and spices.

\$23.90



Classic Carbonara

Cheese, egg, ham, olive oil

\$24.50

Pizza



Margherita

Pizza Sauce, garlic, mozzarella cheese, tomatoes

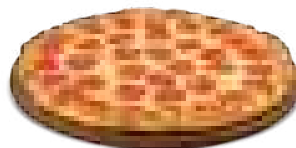
\$25.90



Paneer Tikka (veg)

Pizza sauce, charcoal baked cottage cheese and bell pepper

\$25.90



Pepporoni

Pepperoni, mozzarella cheese, tomato sauce

\$27.90



Hawaiiin

Pizza sauce, shredded mozzarella cheese, cooked ham

\$26.90



Chicken Tikka

Pizza sauce, shredded mozzarella cheese, Chicken tikka pieces

\$26.90

Western

Burger & Sandwiches



Vegetarian Burger

Beyond Burger \$22.50

Guacamole Vegetarian Burger \$22.50

Chicken / Beef Burger / Sandwich

Beef Steak Sandwich \$26.00

Chicken Burger \$24.00

Sambal Chicken Burger \$24.00

Guacamole Chicken Burger \$24.00

Hotdog



Guacamole Dog \$14.00

Chicken sausage, Guacamole tomato, sour cream

Chicago Beef Dog \$14.00

Beef sausage, Onion Tomato, Jalapeno

Mango Salsa Dog \$14.00

Mango, tomato, Jalapeno, Onion, Cilantro, Lime juice

Greek Beef Dog \$14.00

Beef sausage, Feta Cheese, Cherry tomato, Olive oil

Traditional Chicken Hotdog \$14.00

Chicken sausage, tomato, Chilli Mustered

BBQ Chicken Dog \$14.00

Chicken sausage, BBQ Sauce, Chilli, Tomato

Dessert



Tiramisu

\$12.50



Brownie with Ice cream

\$12.50



Churros

\$12.50



Banana Split

\$22.50



Lava Cake

\$12.50

Ice Cream

Vanilla



Chocolate



Mango



Strawberry



\$6.00



Gulab Jamun

Caramelized mild
dumplings

\$6.00



Gajar Halwa

Carrot based sweet
dessert pudding

\$8.00



Kulfi

Badam & Pista /
Mango

\$7.90



Matka Kulfi

\$8.90

Beverages



**Fresh Lime
Juice**

\$5.00



Juice

Orange / Apple / Pineapple /
Mango / Cranberry

\$6.00



Lassi

Plain / Sweet / Mango /
Strawberry / Banana

\$7.00



Soft Drinks

Coke / Coke Zero / Sprite /
Ginger Ale / Tonic Water

\$5.00



Soda

**Root Beer /
Red Bull**

\$5.00



Heineken Zero

(Alcohol Free)

\$8.00



Still Water Bottle

(500ml)

\$2.00



Sparkling Water Bottle

(500ml)

\$7.00



Masala Tea

\$6.00



Black Coffee

\$6.00



Hot Milk Coffee

\$6.00



Cold Coffee

\$8.00

Beer

Draught Beer



Tiger

Full Pint

\$14.00

Jug (1.3L)

\$34.00

Tower (3L)

\$67.00



Heineken

\$14.00

\$34.00

\$67.00



Erdinger Weissbier

\$16.00

\$38.00

\$75.00



Guinness

\$16.00

\$38.00

\$75.00

Bottle Beer

Bottle

Bucket of 3

Bucket of 5

Hoegaarden / Corona

\$9.00

\$25.00

\$42.00

Tiger / Heineken

\$10.00

\$27.00

\$44.00

Budweiser / Kingfisher

\$11.00

\$29.00

\$46.00

Asahi / Peroni

\$12.00

\$31.00

\$48.00

Apple Cider

\$12.00

\$31.00

\$48.00

Soju (Jinru Chamisul)

\$14.00

\$40.00

\$65.00



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Mocktail

Shirly Temple

Lime Juice, Sprite,
Grenadine Syrup

\$10.90

Virgin Mojito

Lime Wedge, Fresh Mint,
Raw Sugar, Soda

\$10.90

Cindrealla

Lemon, Orange,
Pineapple Juice,
Grenadine Syrup, Ginger Ale

\$10.90

Fruit Punch

Orange, Lime,
Pineapple Juice,
Grenadine Syrup

\$10.90

Virgin Pinacolada

Coconut Milk,
Pineapple Juice

\$12.90

Fresh Lime Soda

Sweet / Salted / Mixed

\$8.90



Cocktail



Singapore Sling

Gin, Cherry Brandy,
Triple Sec, Pineapple Juice,
Lime Juice, Benedictine,
Angostura bitter

\$21.90

Classic Mojito

White Rum, Raw Sugar,
Fresh Mint Leaves, Soda

\$18.90

Margarita Shaken

Tequila, Triple Sec,
Lime Juice

\$18.90

Frozen Margarita

Triple Sec, Tequila,
Lime Juice, Frozen Ice

\$21.90



Cosmopolitan

Vodka, Lime Juice,
Cranberry Juice, Triple Sec

\$16.90

Sex on the Beach

Vodka, Peach,
Snapper, Triple Sec,
Orange Juice, Cranberry Juice

\$22.90

Bloody Marry

Vodka, Tomato Juice,
Worcestershire Sauce,
salt & Pepper, Celery

\$22.90

Blue Lagoon

Vodka, Blue Curacao,
Lime Juice, Sprite

\$16.90

Whiskey Sour

Bourbon Whiskey,
Lime Juice, Sugar,
Dash of Egg White

\$17.90

Pinacolada

White Rum,
Coconut Cream,
Pineapple Juice

\$21.90

Apperol Spiritz

Apperol, Prosecco,
Club soda, Sliced of orange

\$24.00

Long Island Ice Tea

Gin, Vodka, Rum, Tequila,
Triple Sec, Lime Juice

\$24.00

Wine

Red Wine

	Glass	Bottle
Macguigan Shiraz (House Pour)	\$14.00	\$70.00
Pierre Jean Merlot (House Pour)	\$14.00	\$70.00
De Bortoli Cabernet Sauvignon (Australia)		\$85.00
Montes Classic Merlot (Chile)		\$85.00
Regaleali Nero D'Avola (Italy)		\$90.00
Mitolo Jester Shiraz (Australia)		\$90.00

White Wine

	Glass	Bottle
Macguigan Sauvignon Blanc (Australia)	\$14.00	\$70.00
Pierre Jean Chardonnay (House Pour)	\$14.00	\$70.00
Torresella Prosecco (House Pour)	\$15.00	\$75.00
Montes Alpha Chardonnay (Chile)		\$90.00
Misha Vineyard The Starlet Sauvignon Blanc (New Zealand)		\$98.00
De Bortoli Sauvignon Blanc (Australia)		\$85.00
De Bortoli Emeri Sparkling Rose Moscato (Australia)		\$85.00
Moet Chandon Brut (Champagne)		\$140.00

Hard Liquor

Blended Whisky

	Glass	Bottle
JW Black Lable	\$14.00	\$170.00
Chivas Regal 12 Years	\$14.00	\$170.00
Chivas Regal 18 Years	\$16.00	\$230.00
Monkey Shoulder	\$14.00	\$190.00

Single Malt Whisky

Glenfiddich 12 Years	\$15.00	\$190.00
Glenfiddich 18 Years	\$16.00	\$230.00
Macallan Double Oak Cask	\$18.00	\$240.00
Balvenie 12 Years Double Wood	\$15.00	\$230.00
Balvenie 14 Years Caibbean Cask		\$290.00
Singlton	\$14.00	\$170.00

Bourbon

Jim Beam	\$14.00	\$160.00
Jack Daniel	\$15.00	\$180.00
Maker's Mark	\$16.00	\$190.00
Tullamore Dew (Irish Whiskey)	\$14.00	\$160.00

Cognac

Remy Martin Vsop	\$15.00	\$210.00
Martell Vsop	\$15.00	\$210.00



Shorts

Tequila

	Glass	Bottle
Jose Cuervo	\$14.00	\$160.00
Patron Silver	\$16.00	\$230.00
Milagro Silver		\$210.00

Gin

Gordon's	\$14.00	\$160.00
Bombay Sapphire	\$15.00	\$180.00
Hendrics	\$16.00	\$210.00

Vodka

Stalinskaya	\$12.00	\$140.00
Absolute	\$14.00	\$160.00
Gray Goose	\$15.00	\$190.00
Reyka	\$16.00	\$210.00

Rum

Bacardi Blanc	\$12.00	\$140.00
Sailor Jerry Spiced Rum	\$14.00	\$160.00

Shooters

Brain Hemorrhage	\$12.00	\$50.00
Kamakaze	\$14.00	\$60.00
Jagerbomb	\$16.00	\$70.00
Tequila Shots	\$14.00	\$60.00



HaldiMexicana

Authentic North Indian & Mexican Cuisine

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Our Online Delivery Partner

