

singaporediscovers



MICHELIN GUIDE

Gastrobar *Pop-Up* Latin America

MENU



Passion
Made
Possible





Perú

CEVICHE CALLAO

Red snapper, Aji Amarillo Tiger's Milk, Criolla Salad, Yam Chips

PISCO SOUR

Pisco Acholado, Mixed Citrus, Egg White, Chicha Morada

Colombia

AMOR AL MAÍZ

Mini "Empanada" Puff Pastry with Cheese
Mini "Arepa" Corn Bread with Butter
Grilled Baby Corn, Avocado Mayo

AGUARDIENTE SWIZZLE

Aniseed Infused Sugarcane Spirit, Pineapple, Lime, Fresh Mint, Dark Rum Float

Singapore

CAN LA

Corn Tortilla, Cereal Butter Prawns, Lettuce and Mexican Black Beans

MARGARITA

Artisanal Mezcal, Lemongrass, Sour Tamarind, Lime, Hae Bee Hiam Tincture, Smoked Chili Salt

Argentina

CHORIPAN MESSI

Traditional Grilled Pork Chorizo Sandwich, Homemade Chimichurri Sauce

FERNET & COKE

Argentinian Malbec, Fernet Branca, Mixed Citrus, Coca Cola, Minty Fruit Salad

Puerto Rico

TRES LECHES

Moist Coconut Cake, Strawberries, Rum Cream

CARAJILLO

Fresh Espresso, Puerto Rican Rum, Spiced Demerara Sugar

*The first 4 dishes are served with an accompanying dipping sauce, as commonly used in Latin American Street Food



JUNIOR
THE POCKET BAR