

NAME _____

PLATITOS (SMALL PLATES)

- JALAPEÑO POPPERS** Hot jalapeños stuffed with our signature cheese filling R48 ☐
- CHORIZO JALAPEÑO POPPERS** Hot jalapeños stuffed with our signature cheese filling & spicy chorizo R52 ☐
- CALAMARI POPPERS** Fried Calamari tubes stuffed with a creamy cheese filling, jalapeños, red onion & peppers, served with a jalapeño pesto dipping sauce R55 ☐
- PRAWN TOSTADA** Three crispy tortillas topped with a fresh avocado salsa & marinated grilled prawns drizzled with a honey lime dressing R86 ☐
- TACOS AL PASTOR** Four street tacos filled with adobo marinated beef strips, pineapple, red onion & coriander R52 ☐
- MINI HARD SHELL TACOS** A trio of mini hard shell tacos filled with beef, pulled pork & chicken R62 ☐
- PULLED PORK TOSTADA** Three crispy tortillas topped with pickled cabbage slaw, pulled pork, sour crema & coriander R63 ☐
- MEXICAN MEATBALLS** Meatballs covered in a red hot salsa with a hint of chocolate sauce, served with nacho chips & topped with crumbled feta R48 ☐
- CRISPY TORTILLA NACHO DIP** Rich and creamy cheese sauce with seasoned tomatoes & spring onions, served with tortilla chips R59 ☐

*Tick to make your meal free range Free Range Chicken R11 ☐ Grass-fed Beef R14 ☐

SALADS

- STREET CORN SALAD** Chargrilled corn, avocado, lettuce, red onions, drizzled with feta & dressed with jalapeño mayo R69 ☐
- MEXICAN CHOPPED** Chilli-roasted corn, black beans, olives, feta, nachos & sliced Peppadews®, served on a bed of fresh chopped lettuce with rosa tomatoes, diced red peppers, spring onion, basil, fresh avocado & jalapeño dressing R72 ☐
- CALAMARI SALAD** Adobo marinated calamari, baby spinach, butter lettuce leaves, topped with, cherry tomatoes, drizzled with olive oil & balsamic vinegar R80 ☐
- POLLO SALADE** Grilled chicken breast, sliced avocado, feta, rosa tomatoes, red onion, roasted chilli corn, almond flakes & fresh chopped lettuce served with a cilantro dressing R95 ☐

BURRITOS

- CHICKEN** Brown & wild rice, caramelised red onion, roasted butternut, tomato, cucumber & chopped lettuce sprinkled with feta & wrapped in a tortilla R78 ☐
- TRES AMIGOS** Three mini burritos filled with our signature proteins: Tender beef, pico de gallo, grated mozzarella & black beans R88 ☐
- Marinated chicken, roasted butternut, lettuce & feta
Pulled pork with lettuce, cabbage slaw & grated white cheddar
- ORIGINAL** Beef strips, coriander & lime rice, fajita veg, black beans, pico de gallo, guacamole & chopped butter lettuce. Served with grated white cheddar & wrapped in a tortilla R96 ☐

NACHOS & GUAC

- Signature Nachos (Spicy) R96 ☐
- Mild Nachos R96 ☐
- Add Pickled Jalapeño +R9 ☐
- Add Sour Crema +R14 ☐
- Add Chicken +R24 ☐
- Add Mexican Mince +R24 ☐
- Add Pulled Pork +R35 ☐

RIBS

- BBQ Ribs ☐ R88 ☐
- Chipotle BBQ Ribs ☐ R168 ☐
- 1/4 Rack ☐ R288 ☐
- 1/2 Rack ☐
- Full Rack ☐

MAMA'S PLATOS

Everything you love about Mexico on a plate

LA GOZADERA

- CHILES EN NOGADA** Poblano chiles stuffed with Mexican mince, beans & red rice topped with a creamy dressing R58 ☐
- VEGETARIAN TAQUITOS** Three tortillas fried with refried beans, mozzarella, jalapeño pesto & topped with sour crema and fajita vegetables R63 ☐
- CHICKEN TAQUITOS** Three tortillas fried with marinated chicken, mozzarella, topped with sour crema & pico de gallo R64 ☐
- TAZON DE POLLO** Flame grilled chicken breast served on a bed of Mexican red rice R62 ☐
- CHILE CON CARNE** Mexican mince & beans on a bed of coriander & lime rice topped with white cheddar, mozzarella & baked to perfection R74 ☐
- RED PRAWN & CALAMARI** Marinated pan-grilled prawns & calamari served on a bed of Mexican red rice R96 ☐
- GRILLED ARRACHERA SIRLOIN** 250g sirloin steak marinated in traditional Mexican flavours served with freshly chopped salsa & chips R129 ☐
- FILLET STEAK** 200g fillet steak marinated in adobo, served with traditional pickled red onion & shoestring fries R135 ☐

FAJITA PLATES

- CHICKEN** Marinated & sliced flame-grilled chicken served with two soft tacos, fajita vegetables, pico de gallo, sour crema & guacamole R74 ☐
- BEEF** Marinated & sliced flame-grilled beef served with two soft tacos, fajita vegetables, pico de gallo, sour crema & guacamole R77 ☐
- BAJA PRAWN FAJITA** Marinated & grilled prawns served with two soft tacos, fajita vegetables, pico de gallo, sour crema & guacamole R122 ☐

ENCHILADA

- Chicken ☐ Mexican Mince ☐ Fajita Veg & Refried Beans ☐
- Tortillas filled with chicken, Mexican mince or fajita vegetables & refried beans, coriander & lime rice, topped with red-hot salsa, melted white cheddar & chopped spring onion R76 ☐

TACOS

Hard-Shell ☐ Soft-Shell ☐ Skinny Lettuce-Shell ☐

- CHILANGA** Chicken strips, coriander & lime rice, fajita veg, sweet & tangy salsa & chopped lettuce topped with guacamole R72 ☐
- EL JEFFE** Mexican mince & beans, chopped tomato & cucumber, fajita veg, roasted chilli corn & sour crema R72 ☐
- EL VEGETAL** Refried beans, white cheddar, coriander & lime rice, chopped lettuce, fajita veg & guacamole R79 ☐
- MEXICANO** Beef strips, coriander & lime rice, chopped lettuce, fajita veg, roasted chilli corn & red hot salsa, topped with grated white cheddar R82 ☐
- EL PESCADO** Battered hake, brown & wild rice, chopped butter lettuce, pickled cabbage slaw & pico de gallo, sprinkled with goats' cheese R82 ☐
- TACO CARNITA** Slow-roast pulled pork, pickled cabbage slaw, chopped lettuce, sour crema & white cheddar R92 ☐

QUESADILLA "QUE-SA-DI-YA"

- CLASSIC MAMA** Tortilla base, tomato, mozzarella, white cheddar and basil R62 ☐
- SEÑORITA** Tortilla base, tomato, chicken, mozzarella, fajita veg, guacamole R83 ☐
- EL CHAPO** Tortilla base, Mexican mince & beans with pico de gallo, roasted chilli corn, red hot salsa & grated mozzarella R94 ☐
- ACAPULCO** Tortilla base, chicken, mozzarella, sweet & tangy pineapple salsa & caramelised red onion R96 ☐
- GRINGO** Tortilla base, beef strips, mozzarella, feta, pico de gallo, guacamole, grilled peppers & chopped jalapeño R98 ☐
- SAMBA** Tortilla base, pulled pork, mozzarella & Peppadews®, sprinkled with feta R99 ☐

FIESTA PARA DOS

PLATTER FOR TWO

Original burrito, Acapulco quesadilla, Jalapeño poppers & Mexican meatballs R235 ☐

CREATE YOUR OWN MEXICAN FEAST

*Tick the box next to the ingredients you would like to select

STEP 1

BASE OR BOWL

- Taco Hard-Shell R24 ☐ Taco Soft-Shell R24 ☐
- Skinny Lettuce-Shell R16 ☐ Burrito R24 ☐
- Naked Burrito (Bowl) R15 ☐ Quesadilla R36 ☐

STEP 2

PROTEIN

- Chicken R29 ☐ Chicken Free Range R38 ☐
- Beef Strips R34 ☐ Beef Strips Grass-fed R42 ☐
- Mexican Mince & Beans R29 ☐ Pork Carnitas (Pulled Pork) R48 ☐
- Battered Hake R32 ☐ Refried Beans R38 ☐

STEP 3

EXTRAS

- GRAINS**
- White Cilantro Rice R7 ☐ Red Rice R11 ☐
- Brown & Wild Rice R7 ☐ Black Beans R12 ☐
- VEG**
- Chopped Lettuce R7 ☐ Pickled Jalapeño R9 ☐
- Roasted Chilli Corn R7 ☐ Chopped Tomato & Cucumber R9 ☐
- Pickled Cabbage Slaw R7 ☐ Roasted Butternut R9 ☐
- Vanilla Beetroot R8 ☐ Pickled Red Onion R10 ☐
- Caramelised Onion R11 ☐ Fajita Vegetables R12 ☐

DAIRY

- White Cheddar R14 ☐ Sour Crema R14 ☐
- Mozzarella R14 ☐ Jalapeño Pesto R11 ☐
- Feta R16 ☐

STEP 4

SALSAS

- Pico de Gallo R14 ☐ Mild R11 ☐
- Tomato, cucumber, red onion, jalapeños, coriander & lime R13 ☐
- Sweet & Tangy Pineapple R14 ☐ Habanero R14 ☐
- Tomato, cucumber, pineapple, sweet honey glaze & mint R16 ☐ Guacamole R16 ☐

... ADD A SIDE ...

- Avocado Rellenos R32 ☐ Beetroot Fries R22 ☐
- Sweet Potato Fries R22 ☐ Shoestring Fries R22 ☐

DESSERT

- Churros R52 ☐ Ice Cream R45 ☐
- Strawberry & Dream Tacos R52 ☐ Margarita Cheesecake* R50 ☐

*Non-alcoholic



OUR STORY

WELCOME TO SALSA MEXICAN GRILL!

DISCOVER THE VIBRANT AND DELICIOUS MARKET FOOD OF MEXICO!

WHERE MEXICAN HAPPENS AUTHENTICALLY, APPROPRIATELY, PERFECTLY...

AND THAT AIN'T JUST A FANCY, WELL-CONSTRUCTED LINE. IT ALL STARTED THREE YEARS AGO, WHEN SALSA JOURNEYED TO THE WEST COAST ON A SPECIFIC EXPEDITION, TO MASTER THE CRAFT OF MEXICAN CUISINE! FROM NACHOS TO TACOS TO BURRITOS, TO QUESADILLAS, TO CHURROS. YOU NAME IT, WE SAW IT AND WE CONQUERED IT.

FROM THE PLANE TO THE PLATE, OUR SIGNATURE DISHES ARE PREPARED WITH ONLY THE FRESHEST OF INGREDIENTS.

WE GUARANTEE THAT SPICY BURST OF FLAVOUR, THE SECOND YOU TAKE A BITE, COUPLED WITH OUR VIBRANT COLOURS AND MODERN TOUCHES, YOU'VE GOT YOURSELF THE SALSA MEXICAN GRILL FIESTA.

SO, BRING YOUR FRIENDS, FAMILY AND TASTE BUDS TO OUR PARTY AND LET THE FLAVOURS OF OUR FOOD SPICE UP YOUR LIFE!

...NACHOS & GUAC...

OVEN - BAKED TORTILLA CHIPS LAYERED IN MELTED CHEDDAR AND SALSA WITH A SIDE OF OUR CLASSIC GUACAMOLE.

...QUESADILLAS...

DELIGHTFUL TORTILLA BASE SMOTHERED WITH THE CREAMIEST OF MOZZARELLA AND A VARIETY OF DELICIOUS FILLINGS.

*Served without garnish

...CHURROS...

A DELICIOUS FRIED-DOUGH MEXICAN TREAT DIPPED IN HONEY SYRUP AND SPRINKLED WITH CINNAMON AND SUGAR.

**Three churros per serving with your choice of chocolate or vanilla ice-cream

NEW CHURRO MILKSHAKE

~BURRITOS~

TOASTED FLOUR TORTILLAS, WRAPPED AROUND A SALSA FIESTA.



~TACOS~

YOUR CHOICE OF TORTILLAS FOLDED OVER A MIXTURE OF OUR TASTIEST AND FRESHEST INGREDIENTS.

BestJoburg

BestPretoria BestEkurhuleni

All prices are inclusive of VAT. Ingredients may vary subject to availability and seasonality. Menu items may contain traces of nuts. All visuals are suggested servings only and for descriptive purposes only, size and appearance may vary.

WE SUPPORT RECYCLING AND RECYCLE OUR MENUS

PRETORIA ••• CENTURION ••• BEDFORDVIEW ••• BOKSBURG ••• PARKHURST ••• BALLITO ••• LIMHLANGA ••• KYALAMI ••• RIVONIA ••• PINESLOPES ••• MEYERSDAL

SALSA
MEXICAN GRILL

DRINKS MENU

MARGARITAS

All our Margaritas are made with freshly pressed lime juice & 100% Agave tequila

Classic Margarita	R56	Passion Fruit & Granadilla	R68
Tipo Tinto Rum & Raspberry	R64	Bloody Mary	R69
Blood Orange	R65	Black Widow	R65
Jalapeño Watermelon	R66	Tequila, Fresh Lime Juice, White Wine, Activated Charcoal	
Pineapple & Chilli	R66	Salrita	R89
Litchi & Mint	R68	Upside Down in a Classic Frozen Margarita	
Mango & Mandarin	R68		

COCKTAILS

Bramble	R52	Cheeky Tiki Rum	R65
Stretton's Double Cut Gin, Lime Juice, Berry Pulp		Rum, Pineapple, Lime Juice, Coconut, Blue Lagoon Syrup	
Cucumber Twist	R52	*Made with Havana 3 year old Rum	
Mojito Lime, Mint, White Rum	R58	Long Island Iced Tea	R68
*Made with Havana 3 year old Rum		Gin, Vodka, Tequila, Rum, Coke	
Frozen Peach Sangria	R58	Dufftown Delight Jameson, Vanilla Syrup, Lime, Granadilla Juice	R68
Triple sec, Peach syrup, Durbanville White Wine, Sprite			
Altos Paloma Olmeca Altos Tequila, Lime Juice, Fresh Grapefruit, Soda Water	R62	Big Papa	R69
Strawberry Daiquiri Strawberry, lime *Made with Havana 3 year old Rum	R62	Don Papa, Raspberry Syrup, Red Pepper, Orange Juice, Lime Juice, Bitters	
Cranberry Tea Time Berry Tea, Cranberry Juice, lime and Vodka	R65	Salsa Siesta	R69
		Gin, Chai Tea, Spicy Mango Syrup, Lime Juice, House Wine, Soda Water	

JUGS

Virgin Jugs	R105	Blood Orange Margarita	R160
Sangria	R121	Black Widow	R165
Frozen Mojito	R148	Jalapeño Watermelon Margarita	R165
*Made with Havana 3 year old Rum		Litchi & Mint Margarita	R165
Margarita	R150	Passion Fruit & Granadilla Margarita	R165
Frozen Peach Sangria	R154	Pineapple & Chilli Margarita	R165
Strawberry Daiquiri	R155	Bloody Mary	R169
Tipo Tinto Rum & Raspberry Margarita	R158	Mango & Mandarin Margarita	R169

VIRGIN BEVERAGES

Virgin Mojito	R42	Raspberry Margarita	R42
Virgin Margarita	R42	Virgin Orange Margarita	R42

SMASHED GIN

Request your gin with an exotic garnish: Strawberry & Black Pepper Thyme & Grapefruit / Rosemary & Cucumber

Beefeater	R22	Malfy Blood Orange/Rosa	R36
Whitley Neill Aloe & Cucumber	R28	Gun Powder Irish Gin	R40
Whitley Neill Protea & Hibiscus	R28	Six Dogs Blue	R40
Tanqueray	R30	Hendricks	R45
Wixworth	R32	Botanist	R46
Inverroche Classic/Amber	R34	Monkey 47	R72
Malfy Original/Con Limone	R34	*Tonic charged separately	

RUM

Spytall	R24	Inverroche 7 Year Old	R33
Don Papa	R32		

WINE

SPARKLING WINE/CHAMPAGNE

Durbanville Hills Sparkling Sauvignon Blanc	R185	Krone Night Nectar Rosé	R295
Pierre Jourdan Brut	R260	Valdo Prosecco Floral Edition	R580
Krone Borealis Vintage Cuvee Brut	R295	Moët & Chandon	R950

WHITE WINE

Wolftrap White	Bottle: R125 Glass: R35	Outlaw White Chenin Blanc	Bottle: R205 Glass: R215
Durbanville Hills Sauvignon Blanc	R139 R39	Tokara Sauvignon Blanc	R235
Fat Bastard Chardonnay	R190 R49	Haute Cabrière Pinot Noir Chardonnay	
Sophie te'Blanche Sauvignon Blanc	R215 R59		

RED WINE

Durbanville Hills Merlot	Bottle: R158 Glass: R45	Outlaw Red Blend	Bottle: R190 Glass: R360
Warwick First Lady Cabernet Sauvignon	R196 R56	Rupert & Rothschild The Chocolate Block	R385
Delheim Shiraz	R200 R56		
Glen Carlou Merlot	R230 R62		

ROSÉ WINE

Boschendal Blanc De Noir	Bottle: R140 Glass: R39		
Dlammersdal Sauvignon Rose	R155 R44		
Vrede en Lust Jess	R169 R46		

MEXICAN-STYLE CERVEZA

Sol	R38	Corona	R46
Salitos Tequila Beer	R42	Amigos Tequila Beer	R45
Salitos Cerveza Beer	R42	The Naked Mexican	R61

CRAFT BEER & COOLERS

Devil's Peak Lager	R37	The Cape Town Blonde	R61
Devil's Peak First Light	R37	Steph Weiss	R64
Devil's Peak King's Blockhouse	R59	Dragon Fiery Ginger Beer	R54
Amundsen Run to the Pills	R49	R&R	R38
Darling Brew Bone Crusher	R58	Kopparberg Pear	R47
CBC Amber Weiss	R61	Kopparberg Strawberry & Lime	R47

BLANCO

Straight from distillation into the bottle with a true & unaltered Agave taste

El Jimador	R20	Patrón Silver	R48
Corralejo	R29	Fortaleza	R65
Olmeca Altos	R30	KAH (Limited)	R198

REPOSADO

Aged in white oak casks for 2-12 months, considered a rested tequila

El Jimador	R25	Herradura	R48
Olmeca Altos	R30	Avion	R48
Jose Cuervo Tradicional	R33	Don Julio	R48
Corralejo	R34	Patrón	R66
Espolón	R34	Fortaleza	R85
Cabarito	R39	KAH (Limited)	R255
Corralejo Triple Destilado	R42		

ANEJO/EXTRA ANEJO

Sophisticated sipping tequila with great texture that has been aged for a minimum of 1 year

Corralejo	R45	Fortaleza	R115
Herradura (Limited)	R60	KAH (Limited)	R255
Corralejo Grand	R68	Don Julio 1942 (Limited)	R455
Patrón	R75	Gran Patrón Burdeos (Limited)	R560

MEZCAL

A smoky agave spirit where piñas are cooked in pits in the ground before distillation

Gusano Rojo	R49	Gusano Rojo 50ml	R125
Mezcal Amores	R52		

VODKA

Vodka infused with Tequila R32

SANGRITA

A customary non-alcoholic tomato based partner to tequila R8

CRAFT TEQUILA

Salsa's signature tequila is a complex yet well balanced blanco tequila which is infused with fresh fruit & herbs for 7-25 days

FRUITY

Banana & Orange	R30	Lemon & Ginger	R30
Cherry & Lime	R30	Litchi & Mint	R30
Cranberry & Apple	R30	Mint & Pineapple	R30
Cranberry & Ginger	R30	Mixed Berries	R30
Kiwi & Lime	R30	Passion Fruit & Granadilla	R30
Strawberry & Lime	R30	Watermelon & Cucumber	R30
Mango & Raspberry	R30		

SPICY

Chilli & Jalapeño	R30	Habanero & Orange	R30
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DESSERT

Coffee & Vanilla	R30	Peach & Honey	R30
Gingerbread	R30	Toasted Caramel	R30
Coconut & Vanilla	R30		

DANGER

The Reaper HP22B R100 DISCLAIMER TO BE SIGNED





OUR STORY

NO FIESTA WOULD BE COMPLETE WITHOUT A REFRESHMENT OR FIVE

HERE AT SALSA MEXICAN GRILL WE'VE TAKEN IT UPON OURSELVES TO ENHANCE THE MEXICAN FEELS THE ONLY WAY WE KNOW HOW. TEQUILA!!!

LUCKILY, OUR TEAM WHO EMBARKED ON THE MEXICAN CUISINE EXPEDITION TO THE WEST COAST WERE MULTITALENTED. DURING THEIR JOURNEY, THEY ALSO MANAGED TO LEARN THE HIDDEN INTRICACIES OF CRAFT TEQUILA. THEIR STUDIES TOOK THEM LONG AND DEEP INTO THE NIGHT. THEY RETURNED WITH SECRET RECIPES ABOUT THE ENTIRE FERMENTATION AND DISTILLATION PROCESS.

IN THE MAKING OF OUR CRAFT TEQUILA WE USE A SELECT BATCH OF BLUE AGAVE PLANTS, HARVESTED BY THE MOST RENOWNED JIMADORS. OUR TEQUILA IS INFUSED WITH FRESH FRUITS AND HERBS FOR A PERIOD OF 7 - 25 DAYS

•••••

AT SALSA WE GUARANTEE THAT ADDING A DASH OF OUR HOMEMADE BLEND TO YOUR FIESTA WILL UNLEASH THE MEXICAN SPIRIT IN YOU

JUGS

FILLED TO THE BRIM WITH VARIETIES OF PREMIUM LIQUOR AND EXOTIC FRUITS, CULMINATING TOWARDS THE PERFECT TASTE SENSATION.



GIN

THE CLEAR ALCOHOLIC BEVERAGE DISTILLED TO PERFECTION WITH A HINT OF JUNIPER BERRIES, BEST SERVED WITH A SPRINKLE OF YOUR PREFERRED FRUITS AND TONIC WATER.



TEQUILA FLIGHT

CHOOSE 3 CRAFT TEQUILAS FOR R75



COCKTAILS

A MIXTURE OF ONLY THE FINEST SPIRITS, MERGED WITH THE PERFECT BLEND OF CAREFULLY SELECTED FRUITS AND TANTALISING FLAVOURS.



TEQUILA JOURNEY



EL JIMADOR BLANCO



LITCHI & MINT CRAFT



ESPOLÓN REPOSADO



WATERMELON & CUCUMBER CRAFT



HERRADURA AÑEJO

Best Joburg

Best Pretoria Best Ekurhuleni

R150

el Jimador

Corona

TEQUILA HERRADURA

Alcohol Not For Sale to Persons Under the Age of 18. Enjoy Responsibly.

NAME _____

PLATITOS (SMALL PLATES)

- JALAPEÑO POPPERS** Hot jalapeños stuffed with our signature cheese filling R48 ☐
- CHORIZO JALAPEÑO POPPERS** Hot jalapeños stuffed with our signature cheese filling & spicy chorizo R52 ☐
- CALAMARI POPPERS** Fried Calamari tubes stuffed with a creamy cheese filling, jalapeños, red onion & peppers, served with a jalapeño pesto dipping sauce R55 ☐
- PRAWN TOSTADA** Three crispy tortillas topped with a fresh avocado salsa & marinated grilled prawns drizzled with a honey lime dressing R86 ☐
- TACOS AL PASTOR** Four street tacos filled with adobo marinated beef strips, pineapple, red onion & coriander R52 ☐
- MINI HARD SHELL TACOS** A trio of mini hard shell tacos filled with beef, pulled pork & chicken R62 ☐
- PULLED PORK TOSTADA** Three crispy tortillas topped with pickled cabbage slaw, pulled pork, sour crema & coriander R63 ☐
- MEXICAN MEATBALLS** Meatballs covered in a red hot salsa with a hint of chocolate sauce, served with nacho chips & topped with crumbled feta R48 ☐
- CRISPY TORTILLA NACHO DIP** Rich and creamy cheese sauce with seasoned tomatoes & spring onions, served with tortilla chips R59 ☐
- *Tick to make your meal free range Free Range Chicken R11 ☐ Grass-fed Beef R14 ☐

SALADS

- STREET CORN SALAD** Chargrilled corn, avocado, lettuce, red onions, drizzled with feta & dressed with jalapeño mayo R69 ☐
- MEXICAN CHOPPED** Chilli-roasted corn, black beans, olives, feta, nachos & sliced Peppadews®, served on a bed of fresh chopped lettuce with rosa tomatoes, diced red peppers, spring onion, basil, fresh avocado & jalapeño dressing R72 ☐
- CALAMARI SALAD** Adobo marinated calamari, baby spinach, butter lettuce leaves, topped with, cherry tomatoes, drizzled with olive oil and balsamic vinegar R80 ☐
- POLLO SALADE** Grilled chicken breast, sliced avocado, feta, rosa tomatoes, red onion, roasted chilli corn, almond flakes & fresh chopped lettuce served with a cilantro dressing R95 ☐

BURRITOS

- CHICKEN** Brown & wild rice, caramelised red onion, roasted butternut, tomato, cucumber & chopped lettuce sprinkled with feta & wrapped in a tortilla R78 ☐
- TRES AMIGOS** Three mini burritos filled with our signature proteins: Tender beef, pico de gallo, grated mozzarella & black beans R88 ☐
- Marinated chicken, roasted butternut, lettuce & feta
Pulled pork with lettuce, cabbage slaw & grated white cheddar
- ORIGINAL** Beef strips, coriander & lime rice, fajita veg, black beans, pico de gallo, guacamole & chopped butter lettuce. Served with grated white cheddar & wrapped in a tortilla R96 ☐

NACHOS & GUAC

- Signature Nachos (Spicy) R96 ☐
- Mild Nachos R96 ☐
- Add Pickled Jalapeño +R9 ☐
- Add Sour Crema +R14 ☐
- Add Chicken +R24 ☐
- Add Mexican Mince +R24 ☐
- Add Pulled Pork +R35 ☐

RIBS

- BBQ Ribs ☐ R88 ☐
- Chipotle BBQ Ribs ☐ R168 ☐
- 1/4 Rack ☐ R288 ☐
- 1/2 Rack ☐
- Full Rack ☐

MAMA'S PLATOS

Everything you love about Mexico on a plate

LA GOZADERA

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- VEGETARIAN TAQUITOS** Three tortillas fried with refried beans, mozzarella, jalapeño pesto & topped with sour crema and fajita vegetables R63 ☐
- CHICKEN TAQUITOS** Three tortillas fried with marinated chicken, mozzarella, topped with sour crema & pico de gallo R64 ☐
- TAZON DE POLLO** Flame grilled chicken breast served on a bed of Mexican red rice R62 ☐
- CHILE CON CARNE** Mexican mince & beans on a bed of coriander & lime rice topped with white cheddar, mozzarella & baked to perfection R74 ☐
- RED PRAWN & CALAMARI** Marinated pan-grilled prawns & calamari served on a bed of Mexican red rice R96 ☐
- GRILLED ARRACHERA SIRLOIN** 250g sirloin steak marinated in traditional Mexican flavours served with freshly chopped salsa & chips R129 ☐
- FILLET STEAK** 200g fillet steak marinated in adobo, served with traditional pickled red onion & shoestring fries R135 ☐

FAJITA PLATES

- CHICKEN** Marinated & sliced flame-grilled chicken served with two soft tacos, fajita vegetables, pico de gallo, sour crema & guacamole R74 ☐
- BEEF** Marinated & sliced flame-grilled beef served with two soft tacos, fajita vegetables, pico de gallo, sour crema & guacamole R77 ☐
- BAJA PRAWN FAJITA** Marinated & grilled prawns served with two soft tacos, fajita vegetables, pico de gallo, sour crema & guacamole R122 ☐

ENCHILADA

- Chicken ☐ Mexican Mince ☐ Fajita Veg & Refried Beans ☐
- Tortillas filled with chicken, Mexican mince or fajita vegetables & refried beans, coriander & lime rice, topped with red-hot salsa, melted white cheddar & chopped spring onion R76 ☐

TACOS

Hard-Shell ☐ Soft-Shell ☐ Skinny Lettuce-Shell ☐

- CHILANGA** Chicken strips, coriander & lime rice, fajita veg, sweet & tangy salsa & chopped lettuce topped with guacamole R72 ☐
- EL JEFFE** Mexican mince & beans, chopped tomato & cucumber, fajita veg, roasted chilli corn & sour crema R72 ☐
- EL VEGETAL** Refried beans, white cheddar, coriander & lime rice, chopped lettuce, fajita veg & guacamole R79 ☐
- MEXICANO** Beef strips, coriander & lime rice, chopped lettuce, fajita veg, roasted chilli corn & red hot salsa, topped with grated white cheddar R82 ☐
- EL PESCADO** Battered hake, brown & wild rice, chopped butter lettuce, pickled cabbage slaw & pico de gallo, sprinkled with goats' cheese R82 ☐
- TACO CARNITA** Slow-roast pulled pork, pickled cabbage slaw, chopped lettuce, sour crema & white cheddar R92 ☐

QUESADILLA "QUE-SA-DI-YA"

- CLASSIC MAMA** Tortilla base, tomato, mozzarella, white cheddar and basil R62 ☐
- SEÑORITA** Tortilla base, tomato, chicken, mozzarella, fajita veg, guacamole R83 ☐
- EL CHAPO** Tortilla base, Mexican mince & beans with pico de gallo, roasted chilli corn, red hot salsa & grated mozzarella R94 ☐
- ACAPULCO** Tortilla base, chicken, mozzarella, sweet & tangy pineapple salsa & caramelised red onion R96 ☐
- GRINGO** Tortilla base, beef strips, mozzarella, feta, pico de gallo, guacamole, grilled peppers & chopped jalapeño R98 ☐
- SAMBA** Tortilla base, pulled pork, mozzarella & Peppadews®, sprinkled with feta R99 ☐

FIESTA PARA DOS

PLATTER FOR TWO

Original burrito, Acapulco quesadilla, Jalapeño poppers & Mexican meatballs R235 ☐

CREATE YOUR OWN MEXICAN FEAST

*Tick the box next to the ingredients you would like to select

STEP 1

BASE OR BOWL

- Taco Hard-Shell R24 ☐ Taco Soft-Shell R24 ☐
- Skinny Lettuce-Shell R16 ☐ Burrito R24 ☐
- Naked Burrito (Bowl) R15 ☐ Quesadilla R36 ☐

STEP 2

PROTEIN

- Chicken R29 ☐ Chicken Free Range R38 ☐
- Beef Strips R34 ☐ Beef Strips Grass-fed R42 ☐
- Mexican Mince & Beans R29 ☐ Pork Carnitas (Pulled Pork) R48 ☐
- Battered Hake R32 ☐ Refried Beans R38 ☐

STEP 3

EXTRAS

GRAINS

- White Cilantro Rice R7 ☐ Red Rice R11 ☐
- Brown & Wild Rice R7 ☐ Black Beans R12 ☐

VEG

- Chopped Lettuce R7 ☐ Pickled Jalapeño R9 ☐
- Roasted Chilli Corn R7 ☐ Chopped Tomato & Cucumber R9 ☐
- Pickled Cabbage Slaw R7 ☐ Roasted Butternut R9 ☐
- Vanilla Beetroots R8 ☐ Pickled Red Onion R10 ☐
- Caramelised Onion R11 ☐ Fajita Vegetables R12 ☐

DAIRY

- White Cheddar R14 ☐ Sour Crema R14 ☐
- Mozzarella R14 ☐ Jalapeño Pesto R11 ☐
- Feta R16 ☐

STEP 4

SALSAS

- Pico de Gallo R14 ☐ Mild R11 ☐
- Tomato, cucumber, red onion, jalapeños, coriander & lime R13 ☐
- Sweet & Tangy Pineapple R14 ☐ Habanero R14 ☐
- Tomato, cucumber, pineapple, sweet honey glaze & mint R16 ☐ Guacamole R16 ☐

ADD A SIDE

- Avocado Rellenos R32 ☐ Beetroot Fries R22 ☐
- Sweet Potato Fries R22 ☐ Shoestring Fries R22 ☐

DESSERT

- Churros R52 ☐ Ice Cream R45 ☐
- Strawberry & Dream Tacos R52 ☐ Margarita Cheesecake* R50 ☐
- *Non-alcoholic



OUR STORY

WELCOME TO SALSA MEXICAN GRILL!

DISCOVER THE VIBRANT AND DELICIOUS MARKET FOOD OF MEXICO!

WHERE MEXICAN HAPPENS AUTHENTICALLY, APPROPRIATELY, PERFECTLY...

AND THAT AIN'T JUST A FANCY, WELL-CONSTRUCTED LINE. IT ALL STARTED THREE YEARS AGO, WHEN SALSA JOURNEYED TO THE WEST COAST ON A SPECIFIC EXPEDITION, TO MASTER THE CRAFT OF MEXICAN CUISINE! FROM NACHOS TO TACOS TO BURRITOS, TO QUESADILLAS, TO CHURROS. YOU NAME IT, WE SAW IT AND WE CONQUERED IT.

FROM THE PLANE TO THE PLATE, OUR SIGNATURE DISHES ARE PREPARED WITH ONLY THE FRESHEST OF INGREDIENTS.

WE GUARANTEE THAT SPICY BURST OF FLAVOUR, THE SECOND YOU TAKE A BITE, COUPLED WITH OUR VIBRANT COLOURS AND MODERN TOUCHES, YOU'VE GOT YOURSELF THE SALSA MEXICAN GRILL FIESTA.

SO, BRING YOUR FRIENDS, FAMILY AND TASTE BUDS TO OUR PARTY AND LET THE FLAVOURS OF OUR FOOD SPICE UP YOUR LIFE!

...NACHOS & GUAC...

OVEN - BAKED TORTILLA CHIPS LAYERED IN MELTED CHEDDAR AND SALSA WITH A SIDE OF OUR CLASSIC GUACAMOLE.

...QUESADILLAS...

DELIGHTFUL TORTILLA BASE SMOTHERED WITH THE CREAMIEST OF MOZZARELLA AND A VARIETY OF DELICIOUS FILLINGS.

*Served without garnish

...CHURROS...

A DELICIOUS FRIED-DOUGH MEXICAN TREAT DIPPED IN HONEY SYRUP AND SPRINKLED WITH CINNAMON AND SUGAR.

**Three churros per serving with your choice of chocolate or vanilla ice-cream

NEW CHURRO MILKSHAKE

~BURRITOS~

TOASTED FLOUR TORTILLAS, WRAPPED AROUND A SALSA FIESTA.

~TACOS~

YOUR CHOICE OF TORTILLAS FOLDED OVER A MIXTURE OF OUR TASTIEST AND FRESHEST INGREDIENTS.

All prices are inclusive of VAT. Ingredients may vary subject to availability and seasonality. Menu items may contain traces of nuts. All visuals are suggested servings only and for descriptive purposes only, size and appearance may vary.

WE SUPPORT RECYCLING AND RECYCLE OUR MENUS

SALSA MEXICAN GRILL

DRINKS MENU

MARGARITAS

All our Margaritas are made with freshly pressed lime juice & 100% Agave tequila

Classic Margarita	R56	Passion Fruit & Granadilla	R68
Tipo Tinto Rum & Raspberry	R64	Bloody Mary	R69
Blood Orange	R65	Black Widow	R65
Jalapeño Watermelon	R66	Tequila, Fresh Lime Juice, White Wine, Activated Charcoal	
Pineapple & Chilli	R66	Salrita	R89
Litchi & Mint	R68	Upside Down in a Classic Frozen Margarita	
Mango & Mandarin	R68		

COCKTAILS

Bramble	R52	Cheeky Tiki Rum	R65
Stretton's Double Cut Gin, Lime Juice, Berry Pulp		Rum, Pineapple, Lime Juice, Coconut, Blue Lagoon Syrup	
Cucumber Twist	R52	*Made with Havana 3 year old Rum	
Mojito Lime, Mint, White Rum	R58	Long Island Iced Tea	R68
*Made with Havana 3 year old Rum		Gin, Vodka, Tequila, Rum, Coke	
Frozen Peach Sangria	R58	Dufftown Delight Jameson, Vanilla Syrup, Lime, Granadilla Juice	R68
Triple sec, Peach syrup, Durbanville White Wine, Sprite			
Altos Paloma Olmeca Altos Tequila, Lime Juice, Fresh Grapefruit, Soda Water	R62	Big Papa	R69
Strawberry Daiquiri Strawberry, lime *Made with Havana 3 year old Rum	R62	Don Papa, Raspberry Syrup, Red Pepper, Orange Juice, Lime Juice, Bitters	
Cranberry Tea Time Berry Tea, Cranberry Juice, lime and Vodka	R65	Salsa Siesta	R69
		Gin, Chai Tea, Spicy Mango Syrup, Lime Juice, House Wine, Soda Water	

JUGS

Virgin Jugs	R105	Blood Orange Margarita	R160
Sangria	R121	Black Widow	R165
Frozen Mojito	R148	Jalapeño Watermelon Margarita	R165
*Made with Havana 3 year old Rum		Litchi & Mint Margarita	R165
Margarita	R150	Passion Fruit & Granadilla Margarita	R165
Frozen Peach Sangria	R154	Pineapple & Chilli Margarita	R165
Strawberry Daiquiri	R155	Bloody Mary	R169
Tipo Tinto Rum & Raspberry Margarita	R158	Mango & Mandarin Margarita	R169

VIRGIN BEVERAGES

Virgin Mojito	R42	Raspberry Margarita	R42
Virgin Margarita	R42	Virgin Orange Margarita	R42

SMASHED GIN

Request your gin with an exotic garnish: Strawberry & Black Pepper Thyme & Grapefruit / Rosemary & Cucumber

Beefeater	R22	Malfy Blood Orange/Rosa	R36
Whitley Neill Aloe & Cucumber	R28	Gun Powder Irish Gin	R40
Whitley Neill Protea & Hibiscus	R28	Six Dogs Blue	R40
Tanqueray	R30	Hendricks	R45
Wixworth	R32	Botanist	R46
Inverroche Classic/Amber	R34	Monkey 47	R72
Malfy Original/Con Limone	R34	*Tonic charged separately	

RUM

Spytall	R24	Inverroche 7 Year Old	R33
Don Papa	R32		

WINE

SPARKLING WINE/CHAMPAGNE

Durbanville Hills Sparkling Sauvignon Blanc	R185	Krone Night Nectar Rosé	R295
Pierre Jourdan Brut	R260	Valdo Prosecco Floral Edition	R580
Krone Borealis Vintage Cuvee Brut	R295	Moët & Chandon	R950

WHITE WINE

Wolftrap White	Bottle: R125 Glass: R35	Outlaw White Chenin Blanc	Bottle: R205 Glass: R215
Durbanville Hills Sauvignon Blanc	R139 R39	Tokara Sauvignon Blanc	R235
Fat Bastard Chardonnay	R190 R49	Haute Cabrière Pinot Noir Chardonnay	
Sophie te'Blanche Sauvignon Blanc	R215 R59		

RED WINE

Durbanville Hills Merlot	Bottle: R158 Glass: R45	Outlaw Red Blend	Bottle: R190 Glass: R360
Warwick First Lady Cabernet Sauvignon	R196 R56	Rupert & Rothschild The Chocolate Block	R385
Delheim Shiraz	R200 R56		
Glen Carlou Merlot	R230 R62		

ROSÉ WINE

Boschendal Blanc De Noir	Bottle: R140 Glass: R39		
Dlomersdal Sauvignon Rose	R155 R44		
Vrede en Lust Jess	R169 R46		

MEXICAN-STYLE CERVEZA

Sol	R38	Corona	R46
Salitos Tequila Beer	R42	Amigos Tequila Beer	R45
Salitos Cerveza Beer	R42	The Naked Mexican	R61

CRAFT BEER & COOLERS

Devil's Peak Lager	R37	The Cape Town Blonde	R61
Devil's Peak First Light	R37	Steph Weiss	R64
Devil's Peak King's Blockhouse	R59	Dragon Fiery Ginger Beer	R54
Amundsen Run to the Pills	R49	R&R	R38
Darling Brew Bone Crusher	R58	Kopparberg Pear	R47
CBC Amber Weiss	R61	Kopparberg Strawberry & Lime	R47

BLANCO

TEQUILA

Straight from distillation into the bottle with a true & unaltered Agave taste

El Jimador	R20	Patrón Silver	R48
Corralejo	R29	Fortaleza	R65
Olmeca Altos	R30	KAH (Limited)	R198

REPOSADO

Aged in white oak casks for 2-12 months, considered a rested tequila

El Jimador	R25	Herradura	R48
Olmeca Altos	R30	Avion	R48
Jose Cuervo Tradicional	R33	Don Julio	R48
Corralejo	R34	Patrón	R66
Espolón	R34	Fortaleza	R85
Cabarito	R39	KAH (Limited)	R255
Corralejo Triple Destilado	R42		

ANEJO/EXTRA ANEJO

Sophisticated sipping tequila with great texture that has been aged for a minimum of 1 year

Corralejo	R45	Fortaleza	R115
Herradura (Limited)	R60	KAH (Limited)	R255
Corralejo Grand	R68	Don Julio 1942 (Limited)	R455
Patrón	R75	Gran Patrón Burdeos (Limited)	R560

MEZCAL

A smoky agave spirit where piñas are cooked in pits in the ground before distillation

Gusano Rojo	R49	Gusano Rojo 50ml	R125
Mezcal Amores	R52		

VODKA

Vodka infused with Tequila	R32
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SANGRIA

A customary non-alcoholic tomato based partner to tequila R8

CRAFT TEQUILA

Salsa's signature tequila is a complex yet well balanced blanco tequila which is infused with fresh fruit & herbs for 7-25 days

FRUITY

Banana & Orange	R30	Lemon & Ginger	R30
Cherry & Lime	R30	Litchi & Mint	R30
Cranberry & Apple	R30	Mint & Pineapple	R30
Cranberry & Ginger	R30	Mixed Berries	R30
Kiwi & Lime	R30	Passion Fruit & Granadilla	R30
Strawberry & Lime	R30	Watermelon & Cucumber	R30
Mango & Raspberry	R30		

SPICY

Chilli & Jalapeño	R30	Habanero & Orange	R30
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DESSERT

Coffee & Vanilla	R30	Peach & Honey	R30
Gingerbread	R30	Toasted Caramel	R30
Coconut & Vanilla	R30		

DANGER

The Reaper HP22B	R100	DISCLAIMER TO BE SIGNED	
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OUR STORY

NO FIESTA WOULD BE COMPLETE WITHOUT A REFRESHMENT OR FIVE

HERE AT SALSA MEXICAN GRILL WE'VE TAKEN IT UPON OURSELVES TO ENHANCE THE MEXICAN FEELS THE ONLY WAY WE KNOW HOW. TEQUILA!!!

LUCKILY, OUR TEAM WHO EMBARKED ON THE MEXICAN CUISINE EXPEDITION TO THE WEST COAST WERE MULTITALENTED. DURING THEIR JOURNEY, THEY ALSO MANAGED TO LEARN THE HIDDEN INTRICACIES OF CRAFT TEQUILA. THEIR STUDIES TOOK THEM LONG AND DEEP INTO THE NIGHT. THEY RETURNED WITH SECRET RECIPES ABOUT THE ENTIRE FERMENTATION AND DISTILLATION PROCESS.

IN THE MAKING OF OUR CRAFT TEQUILA WE USE A SELECT BATCH OF BLUE AGAVE PLANTS, HARVESTED BY THE MOST RENOWNED JIMADORS. OUR TEQUILA IS INFUSED WITH FRESH FRUITS AND HERBS FOR A PERIOD OF 7 - 25 DAYS

•••••

AT SALSA WE GUARANTEE THAT ADDING A DASH OF OUR HOMEMADE BLEND TO YOUR FIESTA WILL UNLEASH THE MEXICAN SPIRIT IN YOU

JUGS

FILLED TO THE BRIM WITH VARIETIES OF PREMIUM LIQUOR AND EXOTIC FRUITS, CULMINATING TOWARDS THE PERFECT TASTE SENSATION.



GIN

THE CLEAR ALCOHOLIC BEVERAGE DISTILLED TO PERFECTION WITH A HINT OF JUNIPER BERRIES, BEST SERVED WITH A SPRINKLE OF YOUR PREFERRED FRUITS AND TONIC WATER.



TEQUILA FLIGHT

CHOOSE 3 CRAFT TEQUILAS FOR R75



COCKTAILS

A MIXTURE OF ONLY THE FINEST SPIRITS, MERGED WITH THE PERFECT BLEND OF CAREFULLY SELECTED FRUITS AND TANTALISING FLAVOURS.



TEQUILA JOURNEY



EL JIMADOR BLANCO



LITCHI & MINT CRAFT



ESPOLÓN REPOSADO



WATERMELON & CUCUMBER CRAFT



HERRADURA AÑEJO

Best Joburg
Best Pretoria Best Ekurhuleni

R150

el Jimador

Corona

TEQUILA HERRADURA

Alcohol Not For Sale to Persons Under the Age of 18. Enjoy Responsibly.

NAME _____

PLATITOS (SMALL PLATES)

- JALAPEÑO POPPERS** Hot jalapeños stuffed with our signature cheese filling R48 ☐
- CHORIZO JALAPEÑO POPPERS** Hot jalapeños stuffed with our signature cheese filling & spicy chorizo R52 ☐
- CALAMARI POPPERS** Fried Calamari tubes stuffed with a creamy cheese filling, jalapeños, red onion & peppers, served with a jalapeño pesto dipping sauce R55 ☐
- PRAWN TOSTADA** Three crispy tortillas topped with a fresh avocado salsa & marinated grilled prawns drizzled with a honey lime dressing R86 ☐
- TACOS AL PASTOR** Four street tacos filled with adobo marinated beef strips, pineapple, red onion & coriander R52 ☐
- MINI HARD SHELL TACOS** A trio of mini hard shell tacos filled with beef, pulled pork & chicken R62 ☐
- PULLED PORK TOSTADA** Three crispy tortillas topped with pickled cabbage slaw, pulled pork, sour crema & coriander R63 ☐
- MEXICAN MEATBALLS** Meatballs covered in a red hot salsa with a hint of chocolate sauce, served with nacho chips & topped with crumbled feta R48 ☐
- CRISPY TORTILLA NACHO DIP** Rich and creamy cheese sauce with seasoned tomatoes & spring onions, served with tortilla chips R59 ☐

*Tick to make your meal free range Free Range Chicken R11 ☐ Grass-fed Beef R14 ☐

SALADS

- STREET CORN SALAD** Chargrilled corn, avocado, lettuce, red onions, drizzled with feta & dressed with jalapeño mayo R69 ☐
- MEXICAN CHOPPED** Chilli-roasted corn, black beans, olives, feta, nachos & sliced Peppadews®, served on a bed of fresh chopped lettuce with rosa tomatoes, diced red peppers, spring onion, basil, fresh avocado & jalapeño dressing R72 ☐
- CALAMARI SALAD** Adobo marinated calamari, baby spinach, butter lettuce leaves, topped with, cherry tomatoes, drizzled with olive oil and balsamic vinegar R80 ☐
- POLLO SALADE** Grilled chicken breast, sliced avocado, feta, rosa tomatoes, red onion, roasted chilli corn, almond flakes & fresh chopped lettuce served with a cilantro dressing R95 ☐

BURRITOS

- CHICKEN** Brown & wild rice, caramelised red onion, roasted butternut, tomato, cucumber & chopped lettuce sprinkled with feta & wrapped in a tortilla R78 ☐
- TRES AMIGOS** Three mini burritos filled with our signature proteins: Tender beef, pico de gallo, grated mozzarella & black beans R88 ☐
- Marinated chicken, roasted butternut, lettuce & feta
Pulled pork with lettuce, cabbage slaw & grated white cheddar
- ORIGINAL** Beef strips, coriander & lime rice, fajita veg, black beans, pico de gallo, guacamole & chopped butter lettuce. Served with grated white cheddar & wrapped in a tortilla R96 ☐

NACHOS & GUAC

- Signature Nachos (Spicy) R96 ☐
- Mild Nachos R96 ☐
- Add Pickled Jalapeño +R9 ☐
- Add Sour Crema +R14 ☐
- Add Chicken +R24 ☐
- Add Mexican Mince +R24 ☐
- Add Pulled Pork +R35 ☐

RIBS

- BBQ Ribs ☐
- Chipotle BBQ Ribs ☐
- 1/4 Rack R88 ☐
- 1/2 Rack R168 ☐
- Full Rack R288 ☐

MAMA'S PLATOS

Everything you love about Mexico on a plate

LA GOZADERA

- CHILES EN NOGADA** Poblano chiles stuffed with Mexican mince, beans & red rice topped with a creamy dressing R58 ☐
- VEGETARIAN TAQUITOS** Three tortillas fried with refried beans, mozzarella, jalapeño pesto & topped with sour crema and fajita vegetables R63 ☐
- CHICKEN TAQUITOS** Three tortillas fried with marinated chicken, mozzarella, topped with sour crema & pico de gallo R64 ☐
- TAZON DE POLLO** Flame grilled chicken breast served on a bed of Mexican red rice R62 ☐
- CHILE CON CARNE** Mexican mince & beans on a bed of coriander & lime rice topped with white cheddar, mozzarella & baked to perfection R74 ☐
- RED PRAWN & CALAMARI** Marinated pan-grilled prawns & calamari served on a bed of Mexican red rice R96 ☐
- GRILLED ARRACHERA SIRLOIN** 250g sirloin steak marinated in traditional Mexican flavours served with freshly chopped salsa & chips R129 ☐
- FILLET STEAK** 200g fillet steak marinated in adobo, served with traditional pickled red onion & shoestring fries R135 ☐

FAJITA PLATES

- CHICKEN** Marinated & sliced flame-grilled chicken served with two soft tacos, fajita vegetables, pico de gallo, sour crema & guacamole R74 ☐
- BEEF** Marinated & sliced flame-grilled beef served with two soft tacos, fajita vegetables, pico de gallo, sour crema & guacamole R77 ☐
- BAJA PRAWN FAJITA** Marinated & grilled prawns served with two soft tacos, fajita vegetables, pico de gallo, sour crema & guacamole R122 ☐

ENCHILADA

- Chicken ☐ Mexican Mince ☐ Fajita Veg & Refried Beans ☐
- Tortillas filled with chicken, Mexican mince or fajita vegetables & refried beans, coriander & lime rice, topped with red-hot salsa, melted white cheddar & chopped spring onion R76 ☐

TACOS

Hard-Shell ☐ Soft-Shell ☐ Skinny Lettuce-Shell ☐

- CHILANGA** Chicken strips, coriander & lime rice, fajita veg, sweet & tangy salsa & chopped lettuce topped with guacamole R72 ☐
- EL JEFFE** Mexican mince & beans, chopped tomato & cucumber, fajita veg, roasted chilli corn & sour crema R72 ☐
- EL VEGETAL** Refried beans, white cheddar, coriander & lime rice, chopped lettuce, fajita veg & guacamole R79 ☐
- MEXICANO** Beef strips, coriander & lime rice, chopped lettuce, fajita veg, roasted chilli corn & red hot salsa, topped with grated white cheddar R82 ☐
- EL PESCADO** Battered hake, brown & wild rice, chopped butter lettuce, pickled cabbage slaw & pico de gallo, sprinkled with goats' cheese R82 ☐
- TACO CARNITA** Slow-roast pulled pork, pickled cabbage slaw, chopped lettuce, sour crema & white cheddar R92 ☐

QUESADILLA "QUE-SA-DI-YA"

- CLASSIC MAMA** Tortilla base, tomato, mozzarella, white cheddar and basil R62 ☐
- SEÑORITA** Tortilla base, tomato, chicken, mozzarella, fajita veg, guacamole R83 ☐
- EL CHAPO** Tortilla base, Mexican mince & beans with pico de gallo, roasted chilli corn, red hot salsa & grated mozzarella R94 ☐
- ACAPULCO** Tortilla base, chicken, mozzarella, sweet & tangy pineapple salsa & caramelised red onion R96 ☐
- GRINGO** Tortilla base, beef strips, mozzarella, feta, pico de gallo, guacamole, grilled peppers & chopped jalapeño R98 ☐
- SAMBA** Tortilla base, pulled pork, mozzarella & Peppadews®, sprinkled with feta R99 ☐

FIESTA PARA DOS

PLATTER FOR TWO

Original burrito, Acapulco quesadilla, Jalapeño poppers & Mexican meatballs R235 ☐

CREATE YOUR OWN MEXICAN FEAST

*Tick the box next to the ingredients you would like to select

STEP 1

BASE OR BOWL

- Taco Hard-Shell R24 ☐ Taco Soft-Shell R24 ☐
- Skinny Lettuce-Shell R16 ☐ Burrito R24 ☐
- Naked Burrito (Bowl) R15 ☐ Quesadilla R36 ☐

STEP 2

PROTEIN

- Chicken R29 ☐ Chicken Free Range R38 ☐
- Beef Strips R34 ☐ Beef Strips Grass-fed R42 ☐
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- Battered Hake R32 ☐ Refried Beans R38 ☐

STEP 3

EXTRAS

GRAINS

- White Cilantro Rice R7 ☐ Red Rice R11 ☐
- Brown & Wild Rice R7 ☐ Black Beans R12 ☐

VEG

- Chopped Lettuce R7 ☐ Pickled Jalapeño R9 ☐
- Roasted Chilli Corn R7 ☐ Chopped Tomato & Cucumber R9 ☐
- Pickled Cabbage Slaw R7 ☐ Roasted Butternut R9 ☐
- Vanilla Beetroot R8 ☐ Pickled Red Onion R10 ☐
- Caramelised Onion R11 ☐ Fajita Vegetables R12 ☐

DAIRY

- White Cheddar R14 ☐ Sour Crema R14 ☐
- Mozzarella R14 ☐ Jalapeño Pesto R11 ☐
- Feta R16 ☐

STEP 4

SALSAS

- Pico de Gallo R14 ☐ Mild R11 ☐
- Tomato, cucumber, red onion, jalapeños, coriander & lime R13 ☐
- Sweet & Tangy Pineapple R14 ☐ Habanero R14 ☐
- Tomato, cucumber, pineapple, sweet honey glaze & mint R16 ☐ Guacamole R16 ☐

ADD A SIDE

- Avocado Rellenos R32 ☐ Beetroot Fries R22 ☐
- Sweet Potato Fries R22 ☐ Shoestring Fries R22 ☐

DESSERT

- Churros R52 ☐ Ice Cream R45 ☐
- Strawberry & Dream Tacos R52 ☐ Margarita Cheesecake* R50 ☐



OUR STORY

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SO, BRING YOUR FRIENDS, FAMILY AND TASTE BUDS TO OUR PARTY AND LET THE FLAVOURS OF OUR FOOD SPICE UP YOUR LIFE!

...NACHOS & GUAC...

OVEN - BAKED TORTILLA CHIPS LAYERED IN MELTED CHEDDAR AND SALSA WITH A SIDE OF OUR CLASSIC GUACAMOLE.

...QUESADILLAS...

DELIGHTFUL TORTILLA BASE SMOTHERED WITH THE CREAMIEST OF MOZZARELLA AND A VARIETY OF DELICIOUS FILLINGS.

*Served without garnish

...CHURROS...

A DELICIOUS FRIED-DOUGH MEXICAN TREAT DIPPED IN HONEY SYRUP AND SPRINKLED WITH CINNAMON AND SUGAR.

**Three churros per serving with your choice of chocolate or vanilla ice-cream

NEW CHURRO MILKSHAKE

~BURRITOS~

TOASTED FLOUR TORTILLAS, WRAPPED AROUND A SALSA FIESTA.



~TACOS~

YOUR CHOICE OF TORTILLAS FOLDED OVER A MIXTURE OF OUR TASTIEST AND FRESHEST INGREDIENTS.

BestJoburg

BestPretoria BestEkurhuleni

All prices are inclusive of VAT. Ingredients may vary subject to availability and seasonality. Menu items may contain traces of nuts. All visuals are suggested servings only and for descriptive purposes only, size and appearance may vary.

WE SUPPORT RECYCLING AND RECYCLE OUR MENUS

PRETORIA ••• CENTURION ••• BEDFORDVIEW ••• BOKSBURG ••• PARKHURST ••• BALLITO ••• LIMHLANGA ••• KYALAMI ••• RIVONIA ••• PINESLOPES ••• MEYERSDAL

SALSA MEXICAN GRILL

DRINKS MENU

MARGARITAS

All our Margaritas are made with freshly pressed lime juice & 100% Agave tequila

Classic Margarita	R56	Passion Fruit & Granadilla	R68
Tipo Tinto Rum & Raspberry	R64	Bloody Mary	R69
Blood Orange	R65	Black Widow	R65
Jalapeño Watermelon	R66	Tequila, Fresh Lime Juice, White Wine, Activated Charcoal	
Pineapple & Chilli	R66	Salrita	R89
Litchi & Mint	R68	Upside Down in a Classic Frozen Margarita	
Mango & Mandarin	R68		

COCKTAILS

Bramble	R52	Cheeky Tiki Rum	R65
Stretton's Double Cut Gin, Lime Juice, Berry Pulp		Rum, Pineapple, Lime Juice, Coconut, Blue Lagoon Syrup	
Cucumber Twist	R52	*Made with Havana 3 year old Rum	
Mojito Lime, Mint, White Rum	R58	Long Island Iced Tea	R68
*Made with Havana 3 year old Rum		Gin, Vodka, Tequila, Rum, Coke	
Frozen Peach Sangria	R58	Dufftown Delight Jameson, Vanilla Syrup, Lime, Granadilla Juice	R68
Triple sec, Peach syrup, Durbanville White Wine, Sprite			
Altos Paloma Olmeca Altos Tequila, Lime Juice, Fresh Grapefruit, Soda Water	R62	Big Papa	R69
Strawberry Daiquiri Strawberry, lime *Made with Havana 3 year old Rum	R62	Don Papa, Raspberry Syrup, Red Pepper, Orange Juice, Lime Juice, Bitters	
Cranberry Tea Time Berry Tea, Cranberry Juice, lime and Vodka	R65	Salsa Siesta	R69
		Gin, Chai Tea, Spicy Mango Syrup, Lime Juice, House Wine, Soda Water	

JUGS

Virgin Jugs	R105	Blood Orange Margarita	R160
Sangria	R121	Black Widow	R165
Frozen Mojito	R148	Jalapeño Watermelon Margarita	R165
*Made with Havana 3 year old Rum		Litchi & Mint Margarita	R165
Margarita	R150	Passion Fruit & Granadilla Margarita	R165
Frozen Peach Sangria	R154	Pineapple & Chilli Margarita	R165
Strawberry Daiquiri	R155	Bloody Mary	R169
Tipo Tinto Rum & Raspberry Margarita	R158	Mango & Mandarin Margarita	R169

VIRGIN BEVERAGES

Virgin Mojito	R42	Raspberry Margarita	R42
Virgin Margarita	R42	Virgin Orange Margarita	R42

SMASHED GIN

Request your gin with an exotic garnish: Strawberry & Black Pepper Thyme & Grapefruit / Rosemary & Cucumber

Beefeater	R22	Malfy Blood Orange/Rosa	R36
Whitley Neill Aloe & Cucumber	R28	Gun Powder Irish Gin	R40
Whitley Neill Protea & Hibiscus	R28	Six Dogs Blue	R40
Tanqueray	R30	Hendricks	R45
Wixworth	R32	Botanist	R46
Inverroche Classic/Amber	R34	Monkey 47	R72
Malfy Original/Con Limone	R34	*Tonic charged separately	

RUM

Spytall	R24	Inverroche 7 Year Old	R33
Don Papa	R32		

WINE

SPARKLING WINE/CHAMPAGNE

Durbanville Hills Sparkling Sauvignon Blanc	R185	Krone Night Nectar Rosé	R295
Pierre Jourdan Brut	R260	Valdo Prosecco Floral Edition	R580
Krone Borealis Vintage Cuvee Brut	R295	Moët & Chandon	R950

WHITE WINE

Wolftrap White	Bottle: R125 Glass: R35	Outlaw White Chenin Blanc	Bottle: R205 Glass: R215
Durbanville Hills Sauvignon Blanc	R139 R39	Tokara Sauvignon Blanc	R215
Fat Bastard Chardonnay	R190 R49	Haute Cabrière Pinot Noir Chardonnay	R235
Sophie te'Blanche Sauvignon Blanc	R215 R59		

RED WINE

Durbanville Hills Merlot	Bottle: R158 Glass: R45	Outlaw Red Blend	Bottle: R190 Glass: R360
Warwick First Lady Cabernet Sauvignon	R196 R56	Rupert & Rothschild The Chocolate Block	R360 R385
Delheim Shiraz	R200 R56		
Glen Carlou Merlot	R230 R62		

ROSÉ WINE

Boschendal Blanc De Noir	Bottle: R140 Glass: R39		
Dlomersdal Sauvignon Rose	R155 R44		
Vrede en Lust Jess	R169 R46		

MEXICAN-STYLE CERVEZA

Sol	R38	Corona	R46
Salitos Tequila Beer	R42	Amigos Tequila Beer	R45
Salitos Cerveza Beer	R42	The Naked Mexican	R61

CRAFT BEER & COOLERS

Devil's Peak Lager	R37	The Cape Town Blonde	R61
Devil's Peak First Light	R37	Steph Weiss	R64
Devil's Peak King's Blockhouse	R59	Dragon Fiery Ginger Beer	R54
Amundsen Run to the Pills	R49	R&R	R38
Darling Brew Bone Crusher	R58	Kopparberg Pear	R47
CBC Amber Weiss	R61	Kopparberg Strawberry & Lime	R47

BLANCO

Straight from distillation into the bottle with a true & unaltered Agave taste

El Jimador	R20	Patrón Silver	R48
Corralejo	R29	Fortaleza	R65
Olmeca Altos	R30	KAH (Limited)	R198

REPOSADO

Aged in white oak casks for 2-12 months, considered a rested tequila

El Jimador	R25	Herradura	R48
Olmeca Altos	R30	Avion	R48
Jose Cuervo Tradicional	R33	Don Julio	R48
Corralejo	R34	Patrón	R66
Espolón	R34	Fortaleza	R85
Cabarito	R39	KAH (Limited)	R255
Corralejo Triple Destilado	R42		

ANEJO/ EXTRA ANEJO

Sophisticated sipping tequila with great texture that has been aged for a minimum of 1 year

Corralejo	R45	Fortaleza	R115
Herradura (Limited)	R60	KAH (Limited)	R255
Corralejo Grand	R68	Don Julio 1942 (Limited)	R455
Patrón	R75	Gran Patrón Burdeos (Limited)	R560

MEZCAL

A smoky agave spirit where piñas are cooked in pits in the ground before distillation

Gusano Rojo	R49	Gusano Rojo 50ml	R125
Mezcal Amores	R52		

VODKA

Vodka infused with Tequila R32

SANGRIA

A customary non-alcoholic tomato based partner to tequila R8

CRAFT TEQUILA

Salsa's signature tequila is a complex yet well balanced blanco tequila which is infused with fresh fruit & herbs for 7-25 days

FRUITY

Banana & Orange	R30	Lemon & Ginger	R30
Cherry & Lime	R30	Litchi & Mint	R30
Cranberry & Apple	R30	Mint & Pineapple	R30
Cranberry & Ginger	R30	Mixed Berries	R30
Kiwi & Lime	R30	Passion Fruit & Granadilla	R30
Strawberry & Lime	R30	Watermelon & Cucumber	R30
Mango & Raspberry	R30		

SPICY

Chilli & Jalapeño	R30	Habanero & Orange	R30
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DESSERT

Coffee & Vanilla	R30	Peach & Honey	R30
Gingerbread	R30	Toasted Caramel	R30
Coconut & Vanilla	R30		

DANGER

The Reaper HP22B R100 DISCLAIMER TO BE SIGNED





OUR STORY

NO FIESTA WOULD BE COMPLETE WITHOUT A REFRESHMENT OR FIVE

HERE AT SALSA MEXICAN GRILL WE'VE TAKEN IT UPON OURSELVES TO ENHANCE THE MEXICAN FEELS THE ONLY WAY WE KNOW HOW. TEQUILA!!!

LUCKILY, OUR TEAM WHO EMBARKED ON THE MEXICAN CUISINE EXPEDITION TO THE WEST COAST WERE MULTITALENTED. DURING THEIR JOURNEY, THEY ALSO MANAGED TO LEARN THE HIDDEN INTRICACIES OF CRAFT TEQUILA. THEIR STUDIES TOOK THEM LONG AND DEEP INTO THE NIGHT. THEY RETURNED WITH SECRET RECIPES ABOUT THE ENTIRE FERMENTATION AND DISTILLATION PROCESS.

IN THE MAKING OF OUR CRAFT TEQUILA WE USE A SELECT BATCH OF BLUE AGAVE PLANTS, HARVESTED BY THE MOST RENOWNED JIMADORS. OUR TEQUILA IS INFUSED WITH FRESH FRUITS AND HERBS FOR A PERIOD OF 7 - 25 DAYS

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AT SALSA WE GUARANTEE THAT ADDING A DASH OF OUR HOMEMADE BLEND TO YOUR FIESTA WILL UNLEASH THE MEXICAN SPIRIT IN YOU

JUGS

FILLED TO THE BRIM WITH VARIETIES OF PREMIUM LIQUOR AND EXOTIC FRUITS, CULMINATING TOWARDS THE PERFECT TASTE SENSATION.



GIN

THE CLEAR ALCOHOLIC BEVERAGE DISTILLED TO PERFECTION WITH A HINT OF JUNIPER BERRIES, BEST SERVED WITH A SPRINKLE OF YOUR PREFERRED FRUITS AND TONIC WATER.



TEQUILA FLIGHT

CHOOSE 3 CRAFT TEQUILAS FOR R75



COCKTAILS

A MIXTURE OF ONLY THE FINEST SPIRITS, MERGED WITH THE PERFECT BLEND OF CAREFULLY SELECTED FRUITS AND TANTALISING FLAVOURS.



TEQUILA JOURNEY



EL JIMADOR BLANCO



LITCHI & MINT CRAFT



ESPOLÓN REPOSADO



WATERMELON & CUCUMBER CRAFT



HERRADURA AÑEJO

Best Joburg

Best Pretoria Best Ekurhuleni

R150

el Jimador

Corona

TEQUILA HERRADURA

Alcohol Not For Sale to Persons Under the Age of 18. Enjoy Responsibly.