

¡BIENVENIDOS A ENCANTO!



THINK OF THIS MENU AS YOUR BOARDING PASS. EACH PAGE, A DESTINATION. EVERY DISH, A STORY. INSPIRED BY THE SPIRIT OF A POSTCARD AND STAMPED WITH BOLD MEXICAN SOUL, EN CANTO TAKES YOU ON A CULINARY JOURNEY WHERE TRADITION MEETS TWIST, AND EVERY BITE CARRIES THE RHYTHM OF CELEBRATION.

ROOTED IN THE WARMTH OF COMMUNITY AND SPICED WITH SPANISH FLAIR, OUR MENU BLENDS THE BOLD, FIERY FLAVORS OF MEXICO WITH SUBTLE INDIAN ACCENTS. WHETHER YOU'RE HERE FOR A MIDDAY ESCAPE OR THE ELECTRIC EVENING BUZZ, WHAT STAYS CONSTANT IS OUR COMMITMENT TO QUALITY, CONNECTION, AND CULTURE.

SO TAKE A SEAT, RAISE A GLASS, AND LET YOURSELF BE TRANSPORTED.
THIS ISN'T JUST A MEAL, IT'S A MOOD.

LET THE JOURNEY BEGIN.

TLACOYOS

PAPRIKA COTTAGE CHEESE 699

PAPRIKA SPICED COTTAGE CHEESE WITH PICKLED ONION, ARGOLÁ, BLACK BEANS & CHEESE

JACKFRUIT & BLACK BEAN 735

JACKFRUIT MARINATED IN MEXICAN SAUCE WITH BLACK BEANS, PICKLED ONION, JALAPEÑOS & CHEESE

PABLANO MARINATED CHICKEN 685

CHICKEN BREAST MARINATED IN PABLANO SAUCE, JALAPEÑOS & CHEESE

SLOW BRAISED LAMB 985

SLOW BRAISED LAMB WITH PICKLED ONIONS, JALAPEÑOS, GARLIC & CHEESE



TOSTADAS

CRUNCHY FRIED CORN TORTILLAS PILED HIGH WITH FRESH, VIBRANT TOPPINGS. CHOOSE FROM ZESTY BEANS, SEASONED MEATS, CRISP VEGGIES, AND MUCH MORE

 **COTTAGE CHEESE** 535

PICO DE GALLO, MEXICAN SAUCE, TAJIN POWDER, CHIPOTLE MAYO

CHARRED CORN & TRUFFLE QUESO 535

CHARRED CORN TOPPED WITH TRUFFLE QUESO CHEESE SAUCE & JALAPEÑOS

CONFIT MUSHROOM 765

BUTTON MUSHROOM, SHIITAKE MUSHROOMS, GARLIC AIOLI TRUFFLE

 **POLLO FRITO** 595

CRISPY CHICKEN MARINATED IN PAPRIKA AND SPICES TOPPED WITH JALAPEÑO MAYO & CHIPOTLE MAYO

GRILLED BUTTER PRAWNS 765

JUICY MARINATED PRAWNS WITH GARLIC MAYO & HABANERO CHILI

A 10% SERVICE CHARGE IS LEVIED. GOVERNMENT TAXES ARE APPLICABLE AS PER LAW.

 VEG.  NON-VEG.  SPICY  CHEF'S SPECIAL

FAJITA

FLAVOURFUL FEAST OF GRILLED MEAT OR VEGETABLES, SAUTÉED WITH BELL PEPPERS, ONIONS, SERVED SIZZLING HOT ACCOMPANIED WITH WARM TORTILLA, RICE, FRESH SALSA, GUACAMOLE, SOUR CREAM & CHEESE FOR THE PERFECT BUILD YOUR OWN EXPERIENCE

 COTTAGE CHEESE & MUSHROOM	885
 CHICKEN	750
 LAMB BIRRIA	1120
 BUTTER GARLIC PRAWNS	1205

SLIDERS

MINI SLIDER BUNS FILLED WITH JUICY FILLING OF CHOICE

 JACKFRUIT BIRRIA	525
 COTTAGE CHEESE	565
 CHICKEN & CHEESE	625
 PEPPERONI & FRIED EGG	700
 BUTTER GARLIC PRAWN & CILANTRO	745



GUACAMOLE
CHUNKY AVACADO DIP WITH LIME, OLIVE OIL & CILANTRO

600

SALSA
CHUNKY SPICY TOMATO WITH JALAPEÑOS & CHILLIES

400

SOUR CREAM
A SMOOTH HOMEMADE CREAM

325

GARLIC AIOLI
GARLICKY CREAMY MAYO WITH LIME JUICE

325

CHILLI CHOCOLATE DIP 375
RICH DARK CHOCOLATE INFUSED WITH SPICY CHILLI

TARTAR SAUCE 375
CREAMY DIP MADE WITH MAYO, PICKLES, GERRINS & HERBS

QUESO SAUCE 325
MELTED CHEESE SAUCE

PICO DE GALLO 300
CHUNKY TOMATO, ONION, CORIANDER MIX

SALSA CORNER

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 VEG.  NON-VEG.  SPICY  CHEFS SPECIAL

SALADS

MEXICAN QUINOA SALAD 555

A MIX OF FRESH BELL PEPPERS, CUCUMBER, ONIONS, TOMATO TOPPED WITH OUR IN HOUSE ORANGE DRESSING

MEXICAN STREET CORN SALAD 675

A FRESH MIX OF SWEET CORN, TRI-COLOR BELL PEPPERS, BLACK BEANS, AND RED ONION TOSSED WITH CRISP ICEBERG LETTUCE AND OUR TANGY ORANGE DRESSING, FINISHED WITH JUICY ORANGE SEGMENTS AND A DOLLOP OF HOUSE-MADE GUACAMOLE

CAESAR SALAD 545

CLASSIC CAESAR SALAD FRESHLY PREPARED TABLESIDE

 ADD CHICKEN 150

BLACKENED CHICKEN SALAD 745

CHARCOAL GRILLED CHICKEN SERVED WITH CRISPY GREENS, BELL PEPPERS, GUACAMOLE, ONION & TOMATO

TAQUITOS

CORN, SPINACH & CHEESE 475

JACKFRUIT & CHIPOTLE 485

SMOKED MUSHROOM & TRUFFLE QUESO 799

 CHICKEN & CHEESE 575
TAMARIND GLAZED CHICKEN 595

A MEXICAN TWIST TO CLASSIC CRISPY DEEP FRIED SPRING ROLL SHEET STUFFED WITH CHOICE OF FILLING



QUESADILLA

 GRILLED VEGETABLES 575

ASSORTED GRILLED VEGETABLES, BLACK BEANS, JALAPEÑOS & CHEESE

MUSHROOM & CORN 600

MUSHROOM, CORN & SPINACH WITH JALAPEÑOS & CHEESE

 CHICKEN TINGA 595

SPICY CHICKEN TINGA SAUCE MARINATED CHICKEN WITH SMOKY CHIPOTLE SAUCE & MIX CHEESE

ADOBO PORK BELLY & PINEAPPLE 775

ADOBO SAUCE PORK BELLY WITH JUICY CHARRED PINEAPPLE

GRILLED SHRIMP WITH CHILLI LIME 855

GRILLED SHRIMP IN GARLIC, JALAPEÑOS, CORIANDER, AND CHEESE

A 10% SERVICE CHARGE IS LEVIED. GOVERNMENT TAXES ARE APPLICABLE AS PER LAW.

 VEG.  NON-VEG.  SPICY  CHEF'S SPECIAL

VIVA MUNCHIES

FRIES

CRISPY, GOLDEN FRIES, LIGHTLY SEASONED WITH A BLEND OF SPICES FOR A SAVORY, SATISFYING BITE.

CLASSIC SALTED	365
CANYON SPICED	425
TRUFFLE OIL	450

GARLIC BREAD

WARM, TOASTED BREAD TOPPED WITH A RICH GARLIC BUTTER SPREAD AND A SPRINKLE OF HERBS.

WITHOUT CHEESE	425
WITH CHEESE	450

BRUSCHETTA

CLASSIC TOMATO SALSA BRUSCHETTA TOPPED WITH BALSAMIC VINEGAR & OLIVE OIL DRIZZLE.

	500
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LOADED NACHOS

CRISP CORN TORTILLA CHIPS SMOTHERED IN MOLTEN CHEESE, TOPPED WITH SMOKY SPICED COTTAGE CHEESE, PICO DE GALLO, JALAPEÑOS, FRIED BEANS & SOUR CREAM.

ADD CHICKEN	150
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MEXICAN PIZZA

CRISPY TORTILLA BREAD GENEROUSLY LAYERED WITH CREAMY GUACAMOLE, TOPPED WITH FRESH SALSA, PICO DE GALLO, SOUR CREAM, SWEET CORN, BELL PEPPERS & CHEESE.

ADD CHICKEN 150	599
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BLACK BEAN ENCHILADAS

SOFT CORN TORTILLAS ROLLED WITH A HEARTY BLACK BEAN FILLING, TOPPED WITH OUR RICH MEXICAN SAUCE & TOPPED WITH MELTED CHEESE, FRESH CILANTRO, ONIONS & CORN.

	600
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GUAC 'N' SALSA WITH CHIPS

HOMEMADE CRISPY CORN CHIPS SERVED WITH CREAMY GUACAMOLE, SALSA AND SOUR CREAM.

	795
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CHICKEN ENCHILADAS

SOFT CORN TORTILLAS ROLLED WITH CHICKEN IN OUR RICH MEXICAN SAUCE AND TOPPED WITH MELTED CHEESE, FRESH CILANTRO, ONIONS & CORN. COMFORTING, BOLD, AND FULL OF SLOW-COOKED FLAVOUR.

	625
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CHICKEN CHURROS

CRISPY FRIED CHICKEN STRIPS DUSTED WITH CINNAMON-SUGAR & SERVED WITH OUR CHILLI CHOCOLATE & MILK CHOCOLATE.

	675
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CHUNKY CHICKEN & JALAPEÑO DIP

SHREDDED CHICKEN IN A CREAMY CHEESE DIP WITH CHOPPED JALAPEÑOS SERVED WITH HOMEMADE NACHOS.

	785
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FRIED FISH

CRISPY GOLDEN FRIED FISH FILLETS MARINATED IN SMOKED PAPRIKA AND SPICES, SERVED WITH OUR REFRESHING HOUSE-MADE CORN SALAD & CREAMY TARTAR SAUCE.

	785
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CILANTRO LIME CHICKEN WINGS

JUICY CHICKEN WINGS MARINATED IN A ZESTY CILANTRO-LIME BLEND, GRILLED TO PERFECTION AND FINISHED WITH A VIBRANT CHIMICHURRI OIL DRIZZLE.

	875
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GAMBAS AL AJILLO

JUICY PRAWNS SAUTIED IN A GOLDEN BLEND OF BUTTER, GARLIC, AND HERBS, FINISHED WITH A HINT OF CHILLI AND PARSLEY.

	899
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TEQUILA-LIME SHRIMP SKEWERS

SHRIMP SKEWERS MARINATED IN GARLIC TEQUILA SAUCE, TOPPED WITH CELERY & PARSLEY.

	1240
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ADOBO PORK BELLY

SLOW-COOKED PORK BELLY MARINATED IN SMOKY, SPICED ADOBO, SEARED UNTIL CARAMELISED AND CRISPY, PAIRED WITH SWEET CHARRED PINEAPPLE.

	1275
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A 10% SERVICE CHARGE IS LEVIED. GOVERNMENT TAXES ARE APPLICABLE AS PER LAW.



VEG.



NON-VEG.



SPICY



CHEF'S SPECIAL



PLANNING A CELEBRATION?

FROM TACOS TO TEQUILA,
WE'VE GOT EVERYTHING
YOU NEED
TO MAKE YOUR
CELEBRATION SIZZLING!

CREATE YOUR CRAVINGS PLATTER

BUILD YOUR OWN PLATTER WITH CRISPY NACHOS, GUACAMOLE, SALSA, AND SOUR CREAM, PLUS 6 TACOS, 4 BURRITOS, AND 4 TAQUITOS

VEG.
NON-VEG.

3025
3499

BURRITO 4 PCS (CHOOSE ANY 3)

CRISPY COTTAGE CHEESE
SPINACH MUSHROOM CORN &
TRUFFLE QUESO
CLASSIC CHICKEN & CHEESE
BLACKENED GRILLED CHICKEN
CILANTRO CRISPY FISH

TAQUITOS 4 PCS (CHOOSE ANY 3)

CORN SPINACH & CHEESE
JACKFRUIT & CHIPOTLE
CHICKEN CHUNKS & CHEESE
TAMARIND CHICKEN

TACO 6 PCS (CHOOSE ANY 3)

ASSORTED CHARRED VEGETABLES
PAPRIKA MARINATED COTTAGE CHEESE
SMOKED JACKFRUIT BERRIA
COCONUT LIME CHICKEN
COLORADITA CHICKEN
CHICKEN TINGA
CRISPY FISH BAJA

DESSERTS

MARGARITA MOUSSE CHEESECAKE 575

A CREAMY TANGY TEQUILA INFUSED CREAM WITH CRUSHED GRAHAM CRACKERS

CHURROS 595

CRISPY GOLDEN STICKS COATED IN CINNAMON SUGAR SERVED WITH MILK CHOCOLATE SAUCE & SPICY CHOCOLATE SAUCE

BASQUE CHEESECAKE 645

SERVED WITH RASPBERRY PUREE & RASPBERRY CAVIAR

ENCANTO MESS 795

SCOPES OF VANILLA, CHOCOLATE & STRAWBERRY ICE CREAM WITH CRUMBLIED COOKIES, CHOCOLATE SAUCE & SPRINKLES



A 10% SERVICE CHARGE IS LEVIED. GOVERNMENT TAXES ARE APPLICABLE AS PER LAW.

 VEG.  NON-VEG.  SPICY  CHEF'S SPECIAL

MONSTER TACO TRAY

A SHAREABLE PLATTER OF 3 TACOS, SERVED WITH SOUR CREAM, GUACAMOLE & SALSA

VEG
1599
(CHOOSE ANY 2)

**ASSORTED CHARRED
VEGETABLES**
CRISPY COTTAGE CHEESE
EXOTIC MUSHROOMS

NON-VEG
2299
(CHOOSE ANY 2)

SLOW BRAISED LAMB BIRRIA
CRISPY FISH BAJA
COLORADITA CHICKEN SAUCE
CHICKEN TINGA

NEAPOLITAN PIZZA

 CLASSIC MARGARITA	799
PESTO & GARLIC	725
EXOTIC MUSHROOMS	875
VEGETABLE OVERLOAD	860
 CHICKEN TINGA	825
PEPPERONI	875
LAMB BIRRIA	895
BBQ CHICKEN	895



MAINS

SERVED ON A WARM BED OF MEXICAN RICE & SAUTEED VEGETABLES

 MARINATED COTTAGE CHEESE	1099
 BUTTER GARLIC CHICKEN	1199
MARINARA FISH FILET	1299
FULL JUICY & TENDER BABY CHICKEN	1399

BURRITO

MASA HARINA CORN TORTILLA OR BOWL FILLED WITH RICE, BEANS, CORN, SALSA, GUACAMOLE & CHEESE.

		
CRISPY COTTAGE CHEESE	600	800
SPINACH & MUSHROOM		
WITH GARLIC QUESO SAUCE	600	800
CLASSIC CHICKEN & CHEESE	700	975
BLACKENED GRILLED CHICKEN	760	970
CILANTRO CRISPY FISH	499	825
SLOW ROASTED PORK	1025	1335



A 10% SERVICE CHARGE IS LEVIED. GOVERNMENT TAXES ARE APPLICABLE AS PER LAW.

 VEG.  NON-VEG.  SPICY  CHEF'S SPECIAL

TACOS

(3 PCS) SOFT TACOS MADE IN HOUSE, SERVED WITH SALSA, GUACAMOLE & SOUR CREAM



ASSORTED CHARRED VEGETABLES

SOFT TORTILLA BREAD SMOTHERED IN MEXICAN SAUCE AND FIVE CHARRED VEGETABLES, TOPPED WITH MICRO GREENS

625



SMOKED JACKFRUIT BIRRIA

JACKFRUIT SLOW COOKED IN OUR IN HOUSE BIRRIA SAUCE

625

CHARRED CORN & TRUFFLE QUESO

CHAR GRILLED CORN TOPPED WITH CREAMY QUESO CHEESE SAUCE & JALAPEÑOS

645



PAPRIKA MARINATED COTTAGE CHEESE

SOFT TORTILLA BREAD, GARLIC AOLI, GERKINS & ARUGULA LEAF

650



CRISPY FRIED AVACADO WITH CHIPOTLE MAYO

DEEP FRIED CRISPY AVACADO SMOTHERED IN CHIPOTLE MAYO

399

EXOTIC TRUFFLE MUSHROOM

SAUTÉED BUTTON & SHIITAKE MUSHROOM IN CHIMI CHURR SAUCE

1160

POLLO CHICKEN

CRISPY DEEP FRIED CHICKEN SERVED JALAPEÑO MAYO, HABENARO CHILLI

655



CHICKEN TINGA

SHREDDED CHICKEN MARINATED IN SPICY TINGA SAUCE TOPPED WITH RED CHILLI & GARLIC

675

COLORADITA CHICKEN

CHICKEN MARINATED IN COLORADITA SAUCE, GARLIC, CELERY, ONION AND LIME JUICE

700

COCONUT LIME CHICKEN

SOFT & JUICY CHICKEN BREASTS MARINATED IN CREAMY COCONUT LIME SAUCE

725



CRISPY FISH BAJA

BEER BATTERED FISH WITH CHIPOTLE MAYO, PICKLED CABBAGE & JALAPEÑOS

895

SLOW BRAISED LAMB BIRRIA

SLOW COOKED LAMB IN BIRRIA SAUCE SERVED WITH PICKLED ONIONS & JALAPEÑO

999



PORK BELLY & CARAMELIZED PINEAPPLE

SLOW BRAISED PORK BELLY IN ADOBO SAUCE WITH CARAMELISED PINEAPPLE & CELERY

1045

SLOW COOKED PORK

SLOW COOKED PORK IN TOMATO SAUCE, ROCKET LEAF & JALAPEÑO

1099



PRAWN ALA DIABLA

SPICY TOMATO SAUCE MARINATED PRAWN TOPPED WITH ROASTED PINE NUTS & ROCKET LEAF

1345

A 10% SERVICE CHARGE IS LEVIED. GOVERNMENT TAXES ARE APPLICABLE AS PER LAW.

VEG.

NON-VEG.

SPICY



CHEFS SPECIAL