



# El Mero Mero

## Menu

### TUNA FALSO TARTAR

Watermelon, Mint, Olive Oil, Mayo Sauce, Capers

...

### GORDITA DE HONGOS

Mushrooms, Garlic, Onion, Corn Paste,  
Coriander, Regañona Sauce

...

### PRAWN CORN SOUP

Prawn Soup, Potato, Carrots, Corn, Guajillo Sauce

...

### ADOBO TALLA FISH

Red Paprika, Adobo Dried Chili, Rice, Salad

...

### PIPIAN VERDE (PORK/BEEF/CHICKEN)

Green Adobo from CDMX with Beans

...

### TRES LECHEs CAKE

Cake with Three Milk Types & Red Fruit

...

### COFFEE or TEA

...

*Service charge at 10% and government taxes applies.*

*Our team members will be on hand to assist with any dietary requirement.*

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*Information shown may not reflect recent changes. Please check with each restaurant for current hours, pricing, and menu information.*

### Venue:

El Mero Mero  
Chijmes

### Date:

Monday, 2 April 2018 –  
Sunday, 29 April 2018

### Time:

Lunch: 12pm – 3pm

Dinner: 5pm – 11pm

### Price:

\$60 ++ / pax

### Chef:

Juan Pablo



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