

## DIPS (All Dips served with pita bread)

**HUMMUS** ✓ \$13.00  
Finely ground Chickpeas, tahini, garlic and lemon juice, topped with extra virgin olive oil

**BABA GANOUSH** ✓ \$15.00  
Chargrilled mashed eggplant, mixed with peppers and lemon juice, topped with extra virgin olive oil

**TZATZIKI** ✓ \$15.00  
Strained yoghurt mixed with cucumbers, garlic, salt, olive oil, dill and lemon juice

**TABBOULEH** ✓ \$14.00  
Parsley, tomato, chopped onions with bulgur wheat, mixed with lemon juice, mint and extra virgin olive oil

## SALAD

**GREEK SALAD** ✓ \$14.00  
Japanese cucumber, cherry tomato, red onion, bell pepper, olive oil, oregano, feta cheese

**THREE BEAN SALAD** ✓ \$16.00  
Three beans, chopped parsley, mint leaves, feta cheese, seasoning

## STARTER

**MEZZE PLATTER** ✓ \$25.00  
Choice of 3 dips served with falafel and pita bread

**JAWANEH** ● \$18.00  
Special marinated chicken wings, charcoal grilled slowly to perfection, served with special homemade dip

**KALAMARAKIA** ● \$25.00  
Crispy deep fried fresh calamari, marinated in a special Mediterranean herb mix served with homemade dip

**GRILLED HALLOUMI** ✓ \$18.00  
Halloumi cheese grilled to perfection to have a golden-brown crispy exterior and a gooey interior, served with mesclun

**FALAFEL** ✓ \$18.00  
Deep fried chickpea and fresh coriander croquettes served with Tahini sauce

**KOFTA CHICKEN** ● \$28.00  
Seasoned ground chicken and fresh herbs meat balls, hand shaped, served with pita chips / bread, dips and mesclun

**KOFTA LAMB** ● \$30.00  
Ground lamb meatballs mixed with Arabic seasoning and herbs, served with pita chips / bread, dips and mesclun

**TACOS (3-PCS)**

**VEG** - (sweet corn salsa, hummus, haloumi cheese) ✓ \$19.00

**CHICKEN** - (grilled chicken, tzatziki, mango salsa) ● \$22.00

**FISH** - (grilled seabass, cabbage slow, guacamole) 🐟 \$24.00

**GAMBAS AL AJILLO** 🍷 \$25.00  
Tiger prawns, garlic oil, mesclun

**VIVA SPECIAL NACHOS**  
Corn tortilla, cheese, olive, jalapenos - baked

**VEG** ✓ \$18.00

**CHICKEN** ● \$22.00

**LAMB** ● \$25.00



# VIVA LOCA

EAT, DRINK AND  
LIVE CRAZY

## INTERNATIONAL MENU

### GRILLS

**SHISH TAWOUK** ● \$36.00

Grilled marinated chicken breast cubes served with saffron rice / fries, hummus and pita bread

**LAHEM MESHWI** ● \$40.00

Juicy lamb meat lightly seasoned with Turkish spices and grilled to perfection, served with saffron rice, fries and mesclun

**CHICKEN MANDI** ● Half Full \$40.00 / \$70.00

Slow cooked chicken and rice with special blend of Yemeni spices, cooked in a special way to flavor the rice from chicken fat drippings

**MOUSSAKA CHICKEN** ● \$35.00

Eggplant cooked with chicken, chickpeas, onions and stewed tomato sauce, baked with mozzarella cheese, served with saffron rice

**LAMB MANDI** ● \$45.00

Slow cooked lamb and rice with special blend of Yemeni spices, cooked in a special way to flavor the rice from lamb fat

**LAMB MOUSSAKA** ● \$42.00

Eggplant cooked with lamb, chickpeas, onions and stewed tomato sauce, baked with mozzarella cheese, served with saffron rice

**KLEFTIKO** ● \$48.00

Slow roasted lamb shank with lemon potatoes, carrots, spices and herbs. Served with Arabic rice and salad

**LEBANESE LAMB CHOPS** ● \$48.00

Lamb chops marinated in special blend of spices and grilled over open flame. Served with roasted veggies and mesclun

**GARIDES** ● \$38.00

Grilled jumbo prawn (2pc)

**XTAPODI STIN SKARA** ● \$42.00

Grilled Octopus

**MOUSSAKA** ✓ \$32.00

Eggplant cooked with chickpeas, onions and stewed tomato sauce, baked with mozzarella cheese, served with saffron rice

**GRILLED WATERMELON** ✓ \$30.00

Chef special grilled watermelon and manouri with Greek yogurt

**QUESADILLA**

**VEG** ✓ \$24.00

Sweet corn salsa, guacamole, tzatziki

**CHICKEN** \$28.00

Grilled chicken, mango salsa

### BAR BITES

**OLIVES** \$12.00

**STRAIGHT CUT FRIES** \$12.00

**TRUFFLE FRIES** \$15.00

**SEASONED FRIES** \$14.00

## SHAWARMA

Wraps with lettuce, onions, tomatoes, fresh parsley, special sauce and Served with a side of fries, pickles and dips

**FALAFEL** ✓ \$16.00

**CHICKEN** ● \$18.00

**LAMB** ● \$20.00

## TANDOOR SE

**TANDOORI CHICKEN ANGARA** ● Half Full \$19.00 / \$33.00

Bone in chicken marinated in traditional tandoori masala grilled in Charcoal oven

**MURGH TIKKA** ● \$19.00

Boneless chicken leg marinated with Tandoori spices

**MALAI KEBAB** ● \$19.00

Spring chicken morsels in double cream and cheddar enhanced with cardamom

**PANEER TIKKA** ✓ \$18.50

Eggplant cooked with lamb, chickpeas, onions and stewed tomato sauce, baked with mozzarella cheese, served with saffron rice

**VEG SHEEKH** ✓ \$16.50

Fine mince of seasonal vegetables mildly spiced, charcoal grilled

## INDIAN CHINESE

**CHILLI CHICKEN** ● \$20.00

Boneless fried chicken with capsicum and tomatoes

**GOBHI MANCHURIAN** ✓ \$18.50

Florets of cauliflower deep fried and sauteed with Soy sauce

**FRIED RICE**

Basmati rice stir fried with garlic and choice of

**VEG** ✓ \$12.00

**EGG** ● \$14.00

**CHICKEN** ● \$16.00

## SOUL CURRY

**MURG MAKHANI** 🍷 \$20.50

Boneless chicken morsels in tomato and butter sauce

**MUTTON ROGAN JOSH** 🍷 \$22.00

Tender mutton in aromatic spices and Rogan, Kashmiri specialty

**PANEER MAKHANWALA** ✓ 🍷 \$18.50

Cottage cheese simmered in tomato, butter and cream

**PALAK PANEER** ✓ \$17.50

Cottage cheese in Spinach gravy, mildly spices

**DAAL MAKHANI** ✓ 🍷 \$16.50

Whole black lentils simmered overnight with tomatoes and butter

**DAAL TADKA** ✓ \$14.50

Yellow lentils tempered with Kashmiri chillies

## TANDOORI BREADS

**BUTTER NAAN** \$3.50

Naan smeared with Butter

**BUTTER GARLIC NAAN** \$5.00

Naan flavoured with Garlic and butter

**TANDOORI ROTI** \$3.00

Wheat bread cooked in clay oven

All pictures shown are for illustration purposes only

All prices are subject to 10% service charge and prevailing government taxes.

✓ Vegetarian

🍷 Chef's Special

● Non Veg

🐟 Seafood

🐖 Pork

☎ +65 8322 5626

E: INFO.CHANGI@VIVALOCA.SG  
WWW.VIVALOCA.SG

📱 VIVALOCA.INTERNATIONAL



## BEERS ON TAP

PAULANER LAGER	\$16.00
PAULANER WHEAT	\$16.00
GEISSHUGEL PILSNER	\$18.00
GEISSHUGEL IPA	\$18.00
STELLA ARTOIS	\$15.00
ASAHI WHITE	\$15.00
ASAHI BLACK	\$16.00
LITTLE CREATURES (seasonal)	\$18.00
CIVILIZATION BREWING (seasonal)	\$20.00

(Kindly check with staff for seasonal beers availability)

## BOTTLED BEERS

CORONA	\$12.00
PERONI	\$12.00
HEINEKEN 0.0	\$10.00

(Kindly check the beer chiller for special craft beer bottle selection)

CIDERS	\$12.00
APPLE / PEAR	

SOJU	\$18.00
GREEN GRAPE   GREEN APPLE	
GRAPEFRUIT   LYCHEE   PEACH	

(Kindly check with our staff for other available flavors)

## WINE

(kindly ask our friendly staff for special listing wine menu)

### SPARKLING

CA'BOLANI PROSECCO BRUT	\$75.00
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### WHITE WINE

ALTO SAUVIGNON BLANC - CHILE	\$14.00	\$55.00
GOLD TREES CHARDONNAY	\$16.00	\$65.00

### RED WINE

ALTO SAUVIGNON SAUVIGNON - CHILE	\$14.00	\$55.00
GOLD TREES SHIRAZ	\$17.00	\$70.00

## SHOOTERS

	1 Shot	6 Shots
KAMIKAZE	\$10.00	\$55.00
SLIPPERY NIPPLE	\$10.00	\$55.00
B52	\$10.00	\$55.00
TEQUILA RISE	\$10.00	\$55.00
SOKO LIME	\$12.00	\$55.00
CHOCOLATE CAKE	\$15.00	\$55.00
JAGERMEISTER	\$10.00	\$55.00
JAGER BOMB	\$12.00	\$55.00
TEQUILA SHOT	\$10.00	\$55.00

## DRINKS MENU

### WHISKY

	Single	Double	Bottle
JW BLACK LABEL	\$12.00	\$22.00	\$145.00
CHIVAS REGAL 12	\$12.00	\$22.00	\$145.00
CHIVAS REGAL 18	\$16.00	\$28.00	\$200.00
MONKEY SHOULDER			\$180.00
GLENFIDDICH 12			\$180.00
GLENFIDDICH 18			\$280.00
GLENLIVET 15			\$220.00
MACALLAN 12 DOUBLE CASK			\$240.00
MACALLAN 12 SHERRY OAK			\$260.00

### BOURBON

	Single	Double	Bottle
JIM BEAM	\$12.00	\$22.00	\$145.00
JACK DANIELS	\$14.00	\$24.00	\$165.00

### BRANDY

		Bottle
MARTELL V.S.O.P MEDALLION		\$225.00
MARTELL CORDON BLEU		\$420.00

### GIN

	Single	Double	Bottle
GORDON'S	\$12.00	\$22.00	\$145.00
BOMBAY SAPPHIRE	\$14.00	\$22.00	\$165.00
TANQUERAY	\$15.00	\$22.00	\$175.00
HENDRICK'S GIN			\$190.00

### VODKA

	Single	Double	Bottle
ABSOLUT	\$12.00	\$22.00	\$145.00
GREY GOOSE	\$14.00	\$24.00	\$185.00
BELVEDERE	\$14.00	\$24.00	\$195.00

### RUM

	Single	Double	Bottle
BACARDI WHITE	\$12.00	\$22.00	\$145.00
CAPTAIN MORGAN DARK	\$12.00	\$22.00	\$145.00

### TEQUILA

	Bottle
JOSE CUERVO	\$145.00

## DEATH BY ALCOHOL

FLAMING LAMBORGHINI	\$28.00
IRISH CAR BOMB	\$30.00
GRAVEYARD	\$30.00
WATERFALL	\$55.00

## PREMIUM COCKTAILS

FROZEN MARGARITA	\$19.50
MANGO SOUR	\$19.50
GREEN GODDESS	\$22.00
CARAMEL APPLE	\$20.00
COBBLER	\$20.00
TISPSY COOLER	\$21.00
GIMLET	\$15.00

## COCKTAILS

BLACK RUSSIAN	\$15.00
WHITE RUSSIAN	\$16.00
LONG ISLAND TEA	\$20.00
LONG ISLAND PEACH TEA	\$22.00
CLASSIC MOJITO	\$18.00
LYCHEE MOJITO	\$19.00
WATER MELON MOJITO	\$20.00
COSMOPOLITAN	\$16.00
DRY MARTINI	\$17.00
DIRTY MARTINI	\$18.00
ESPRESSO MARTINI	\$18.00
MARGARITA	\$18.00

LIME / STRAWBERRY / PASSIONFRUIT

SANGRIA (RED / WHITE) GLASS \$18.00 JUG \$65.00

## MOCKTAILS

SHIRLEY TEMPLE	\$12.00
NOJITO	\$12.00
SAFE SEX ON THE BEACH	\$12.00
VIRGIN MARGARITA	\$12.00
ORANGE COOLER	\$14.00
STRAWBERRY PUNCH	\$14.00
VIRGIN GODDESS	\$14.00

## COFFEE & TEA

ESPRESSO	\$4.00	\$6.00
CAPPUCCINO	\$5.00	\$6.50
CAFFE LATTE	\$5.00	\$6.50
LONG BLACK	\$5.00	\$6.50
FLAVOURED HOT TEAS		\$4.00

English Breakfast, Peppermint, Chamomile

## JUICES & SOFT DRINKS

JUICES	\$8.00
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(Please check with our friendly staff for available options)

SOFT DRINK	\$7.00
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Coke, Coke Zero, Sprite, Ginger Ale, Tonic, RedBull, Soda

Iced Lemon Tea, Iced Peach Tea

MINERAL WATER 380ML	\$5.00
SPARKLING WATER 380ML	\$7.00