



VIVA LOCA

RESTAURANT & BAR

EAT, DRINK
AND
LIVE CRAZY

MENU



For Reservations visit
www.vivaloca.sg

Call / WhatsApp 8322 5626 or Email: info.changi@vivaloca.sg

  VIVALOCA.INTERNATIONAL

SOUP

WILD FOREST MUSHROOM  \$8.00
Creamy soup with fresh mushrooms

TAMATAR DHANIYA SHORBA  \$7.50
Spiced Indian soup of tomatoes and fresh coriander

BAR TEASERS

MASALA PEANUT  \$9.00
Roasted peanuts with chopped onion, tomatoes, chilli and a squeeze of lime.

MASALA PAPAD  \$9.00
Grilled papad topped with special mix of onion, tomato and herbs

CALAMARI  \$15.00
Fresh calamari strips fried to golden perfection, and garlic aioli

CRISPY SILVERFISH  \$15.00
Golden brown silverfish, roasted sesame dressing

CHEESE STICKS  \$15.00
Deep fried breaded gouda cheese

KARAAGE CHICKEN CHUNKS  \$15.00
Karaage crusted juicy chicken chunks golden fried with cheese dip

WAFFLE FRIES  \$12.00
Criss cut potatoes deep fried

CHEESY WAFFLE FRIES  \$14.00
Criss cut potato fries loaded with molten cheese

STRAIGHT CUT FRIES  \$10.00
Cut Potatoes deep fried

TRUFFLE FRIES  \$14.00
Straight cut potato fries tossed in truffle oil

CAJUN FRIES  \$12.00
Potato fries with Cajun seasoning

SWEET POTATO FRIES  \$14.00
Sweet potato strips fried to perfection

POTATO WEDGES  \$14.00
Thick wedge cut potatoes seasoned and deep fried

SPAM FRIES  \$14.00
Sliced luncheon meat deep fried

BUFFALO WINGS  ½ Doz \$28.00
Fresh chicken wings deep fried tossed with homemade buffalo sauce

CHAATS

PANI PURI \$12.00
Puffed semolina shells served with potato masala, sweet - tangy water

DAHI SEV PURI \$12.50
Semolina shells stuffed with potato mix, gram flour strands, yoghurt, tamarind and mint chutneys

DAHI PAPDI CHAAT \$12.50
Savory crackers with assorted chutney and seasoned yoghurt

SAMOSA CHAAT \$12.00
smashed samosas and chickpeas smothered with seasoned yogurt and chutneys

BOMBAY BHEL \$12.00
Rice puffs, crispy noodles, potatoes, onions tossed with tamarind and mint chutneys

SAMOSA (2pc) \$10.00
Fried pastry shells stuffed with cumin potatoes and peas

SMALL PLATES

CHICKEN MOMOS (Steamed/Chilli)  \$19.50
Dumplings stuffed with Chicken mince

VEGGIE MOMOS (Steamed/Chilli)  \$18.50
Dumplings stuffed with Seasonal vegetable mince

GARLIC PRAWNS HOTPLATE  \$25.00
DE shelled tail-on tiger prawns sautéed in garlic butter

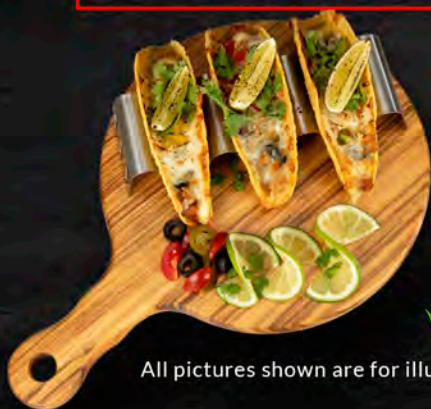
CHAR GRILLED BABY CORN  \$15.00
charred baby corn tossed in single malt whiskey and special spicy home made sauce.

VIVA's CHICKEN TACO   \$20.00
Chunky chicken, medley of sweet peppers, onions, jalapeno & cheddar cheese

VIVA's VEGETARIAN TACO   \$18.00
Chickpeas, aubergine, pinto beans, corn, guacamole, onions, medley of sweet peppers, jalapeno & cheddar cheese

SIZZLING CHICKEN MASALA  \$22.00
Special recipe of chicken served on a hotplate along with a baby naan

SIZZLING LAMB MASALA  \$25.00
Masala mutton served on a hotplate along with a baby naan



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INDIAN DELIGHT

TANDOOR SE

TANDOORI CHICKEN ANGARA ● \$21.50

Bone-in chicken marinated in traditional tandoori masala grilled in charcoal oven (Full) \$35.00

MURGH TIKKA ● \$22.00

Boneless chicken leg marinated with tandoori spices

MALAI KEBAB ● \$22.00

Spring chicken morsels in double cream & cheddar enhanced with cardamom grilled in tandoor, served with mint sauce

HARIYALI KEBAB ● \$21.00

Spring chicken morsels secret spices of the chef marinated in greens, grilled in tandoor, served with mint sauce

ACHARI FISH TIKKA 🐟 \$20.00

Fish morsels marinated in Indian pickle spices grilled in tandoor, served with mint sauce

KASHUNDI PANEER TIKKA 🌱 \$22.00

Fresh cottage cheese in Bengal mustard, grilled in tandoor, served with mint sauce.

PANEER TIKKA 🌱 \$20.00

Cube of cottage cheese marinated with yoghurt and spices, grilled in tandoor, served with mint sauce

VEG SHEEKH 🌱 \$18.00

Fine mince of seasonal vegetables mildly spiced, charcoal grilled

GOBHI MUSSALLAM 🌱 \$18.00

Spicy marinated charcoal grilled cauliflower



RICE AND BIRYANI

JEERA RICE 🌱 \$10.00

Long grain rice flavoured with cumin seeds

PLAIN RICE 🌱 \$7.00

Steamed Basmati rice

VIVA LOCA BIRIYANI 🍷

Aged Basmati cooked on 'Dum' with fragrant spices and marinated meat or vegetables

CHICKEN ● \$19.50

MUTTON ● \$22.00

VEG 🌱 \$17.00

SOUL CURRIES

MURG MAKHANI ● \$22.00

Boneless chicken morsels in tomato & butter sauce

MUTTON ROGAN JOSH ● \$25.00

Tender mutton in aromatic spices and rogan, kashmiri specialty

LAMB VINDALOO ● \$25.00

Tender spicy lamb in goan aromatic spices.

CHICKEN TIKKA MASALA ● \$22.00

Chicken tikka with tomato onion sauce and bell peppers

MALABARI FISH CURRY 🐟 \$20.00

Fish in thick rich gravy from Malabar region

KADAI PRAWN 🐟 \$25.00

Tiger prawns with bell peppers and kadai spices

PANEER MAKHANWALA 🌱 \$20.00

Cottage cheese simmered in tomato, butter and cream

PALAK PANEER 🌱 \$19.00

Cottage cheese in Spinach gravy, mildly spiced

SABZ – JALFREZE 🌱 \$16.00

Seasonal Vegetables stir fried in tomato based sauce

DAAL MAKHANI 🌱 \$18.00

Whole black lentils simmered overnight with tomatoes and butter

DAAL TADKA 🌱 \$16.00

Yellow lentils tempered with Kashmiri chillies

PUNJABI CHOLE Y 🌱 \$17.00

Chickpeas simmered with special blend of spices



TANDOORI BREAD 🌱

PLAIN NAAN \$5.00

Leavened flat bread cooked in Tandoor

BUTTER NAAN \$6.00

Naan smeared with Butter

BUTTER GARLIC NAAN \$7.00

Naan flavoured with Garlic and Butter

TANDOORI ROTI \$5.00

Wheat bread cooked in clay oven

CHEESE KULCHA \$9.00

Flat bread stuffed with Cheddar cheese

LACCHA PARATHA \$7.00

Layered wheat bread cooked in tandoor

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INDIAN CHINESE

CHILLI CHICKEN ● \$21.00
Boneless fried chicken with capsicum and tomatoes

SCHEZWAN PEPPER PANEER ✓ \$19.00
Cottage cheese in spicy Schezwan sauce

CHILLI GARLIC PRAWNS 🦐 \$25.00
Deshelled prawns tossed with peppers, garlic & chinese sauces

GOBHI MANCHOORIAN ✓ \$18.00
Florets of cauliflower deep fried and sauteed with soy sauce

FRIED RICE
Basamati rice stir fried with garlic and choice of

VEG ✓ \$13.50

EGG ● \$15.00

CHICKEN ● \$17.00

SCHEZWAN FRIED RICE
Basamati rice stir fried with schezwan pepper sauce and choice of

VEG ✓ \$14.00

EGG ● \$16.00

CHICKEN ● \$18.00

PIZZA

MARGHERITTA PIZZA ✓ \$18.50
Tomato sauce, mozzarella, pesto, tomatoes

PEPPERONI PIZZA ● \$25.50
Beef pepperoni, paprika, chili pepper

LAMB PIZZA ● \$23.50
Boneless lamb

HAWAIIAN PIZZA ● \$19.50
Turkey ham, pineapple, tomato sauce, mozzarella

PANEER TIKKA PIZZA ✓ \$20.00
Spiced and broiled cottage cheese

CHICKEN TIKKA PIZZA ● \$21.00
Boneless tandoori chicken

VIVA SPECIAL NACHOS

Corn tortilla, cheese, olive, jalapenos - baked

VEG ✓ \$17.50

CHICKEN ● \$21.50

LAMB ● \$23.50

PASTA

AGLIO OLIO MUSHROOM ✓ \$17.50
Garlic, mushrooms, parsley

PRAWN AGLIO OLIO 🦐 \$25.00
Tiger prawns, garlic, parsley, olive oil

ARRABBIATA ✓ \$17.50
Garlic, tomatoes, red chilli peppers

CHICKEN ARRABBIATA ● \$20.00
Chicken, garlic, tomatoes, red chilli peppers

CARBONARA ● \$18.00
Creamy egg and parmesan emulsion with bacon bits & onsen egg

PANEER MARINARA ✓ \$16.00
Cottage cheese with homemade marinara sauce

SEAFOOD MARINARA 🦐 \$21.00
Squid, mussels, fish meat, shrimp and homemade marinara

MAINS

MOUSSAKA CHICKEN ● \$22.00
Braised minced meat in special sauce topped with gratinated cheese served with pitta/butter rice and salad.

MOUSSAKA LAMB ● \$24.00
Braised minced meat in special sauce topped with gratinated cheese served with pitta/butter rice and salad.

CHICKEN CHIMICHANGA ● \$25.50
Chef special mix of chicken wrapped in flour tortilla, baked. Served with fries, salad and viva's special dip

VEG CHIMICHANGA ✓ \$23.50
Chef special mix of veg wrapped in flour tortilla, baked. Served with salad, salsa and viva's special dip

CHICKEN QUESADILLA ● \$23.50
Tortilla bread stuffed with special in house blend of chunky chicken, assorted veggis, cooked on a hot griddle

VEG QUESADILLA ✓ \$21.50
Tortilla bread stuffed with special in house blend of seasonal vegetable, cooked on a hot griddle

BREADED FISH N CHIPS 🦐 \$23.50
Crumb fried fish fillet served with chips and tartar

PAN SEARED SALMON 🐟 \$27.00
Norwegian salmon pan seared with herbs, served with pommes purée

CHAR GRILLED BABY BACK RIBS 🐖 \$35.00
Slow roasted pork ribs, homemade barbeque sauce, fries and salad

ADD ON ✓

PITA BREAD \$6.00

BUTTER RICE \$8.50

GREEK YOGHURT \$6.00

GUACAMOLE \$5.00

SOUR CREAM \$5.00

SWEET CORN SALSA \$5.00

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ARABIC APPETIZER

All served with Pita Bread

HUMMUS  \$14.50
Finely ground Chickpeas, tahini, garlic and lemon juice, topped with extra virgin olive oil

BABA GANOUSH  \$15.00
Char-grilled mashed eggplant, mixed with bell 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

MUTABBAL  \$15.00
Eggplant, seame paste garlic, lemon juice, and olive oil

SALAD

TABBOULEH  \$15.50
Parsley, tomato, chopped onions with bulgur wheat, mixed with lemon juice, mint and extra virgin olive oil

GREEK SALAD  \$15.50
Japanese cucumber, cherry tomato, red onion, bell pepper, olive oil, oregano, feta cheese

STARTER

MEZZE PLATTER  \$23.50
all time favorite Mediterranean cold appetiser serve with pitta bread.

FALAFEL  \$15.50
Crushed and seasoned chickpeas kebabs served with humus



PLATTERS

MIXED MEAT PLATTER  \$86.50
Lamb kabab, chicken kabab, kofta, lamb chops served with pitta/mandi rice/butter rice, salad and homemade dips

MIXED VEG PLATTER  \$66.50
Dolma, felaful, cheese sticks, fries, pitta bread, humus, muttabal, babaganoush and salad.



SHAWARMA

Wraps with lettuce, onions, tomatoes, fresh parsley, special sacue and choice of filling.
Served with fries and homemade dips.

FALAFEL  \$15.50
CHICKEN  \$17.50
LAMB  \$19.50

GRILLS

served with pita bread/mandi rice/
butter rice, homemade dips & salad.

CHICKEN KEBAB  \$23.00
Grilled marinated chicken breast cubes.

LAMB KEBAB  \$25.00
Juicy lamb meat lightly seasoned with Turkish spices, grilled to perfection,

CHICKEN ADANA  \$23.50
Ground chicken with Turkish spices molded to a skewer & grilled,

ADANA LAMB  \$25.00
Ground lamb meat with herbs and spices grilled on a skewer,

LAMB CHOP  \$25.00
Juicy grilled lamb chops

MAINS

CHICKEN MANDI  \$26.00
Slow cooked chicken and rice with special blend of yemeni spices, cooked in a special way to flavor the rice from chicken fat dripping

LAMB MANDI  \$30.00
Slow cooked lamb and rice with special blend of Yemeni spices, cooked in a special way to flavor the rice from lamb fat

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DESSERT

RED VELVET LAVA CAKE \$16.00

Red velvet cake with a molten core

SALTED CARAMEL LAVA CAKE \$16.00

Caramel cake with a molten core

SIZZLING BROWNIE \$18.00

Brownie served on a hotplate, sizzled with chocolate syrup.

HOT CHOCOLATE BROWNIE \$15.00

Soft chocolate brownie

GULAAB JAMUN \$8.00

Melt-in-your-mouth, fried dumplings made of reduced milk, soaked in rose flavored syrup

RASMALAI \$10.00

Soft cottage cheese discs immersed in chilled creamy saffron flavored milk

ICE CREAM WITH NUTS \$14.00

*2 SCOOPS
(VANILLA/ CHOCOLATE/ STRAWBERRY)*

ICE CREAM SCOOPS \$5.50

(VANILLA, CHOCOLATE)

BAKLAVA \$15.00

A layered pastry dessert made of filo pastry, filled with chopped nuts, and sweetened with syrup or honey.



BEVERAGES

HOT DRINKS

ESPRESSO	\$8.00
CAPPUCCINO	\$8.00
CAFFE LATTE	\$8.00
LONG BLACK	\$8.00
MASALA CHAI	\$6.00
FLAVORED HOT TEA	\$6.00

JUICES & SOFT DRINKS

JUICE	\$8.00
<i>Check with our friendly staff for available options</i>	
SOFT DRINK	\$8.00
<i>Coke, Coke Zero, Sprite, Ginger Ale, Tonic, Iced Lemon Tea, Iced Peach Tea, Soda</i>	
MINERAL WATER	\$3.00
SPARKLING WATER 380ml	\$7.00

MOCKTAILS

SHIRLEY TEMPLE	\$14
NOJITO	\$14
SAFE SEX ON THE BEACH	\$14
VIRGIN MARGARITA	\$14
ORANGE COOLER	\$14
CALAMANSI COOLER	\$14
STRAWBERRY PUNCH	\$14



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BEER / CIDER



CORONA	\$10
BUDWEISER	\$10
APPLE / PEAR CIDER	\$10

SOJU

\$21

GREEN GRAPE / GREEN APPLE
GRAPEFRUIT / LYCHEE / PEACH

Kindly check with our staff for other available flavors

SHOOTERS

ONE SIX

KAMIKAZE	\$10	\$55
SLIPPERY NIPPLE	\$10	\$55
B52	\$10	\$55
TEQUILA	\$10	\$55
TEQUILA RISE	\$10	\$55
JÄGERMEISTER	\$10	\$55
JAGERBOMB	\$12	\$65
SAMBUCA	\$12	\$65
SHARK ATTACK	\$15	\$70

BEER ON TAP



COMO BERE	\$12
BUDWEISER	\$14
PAULANER LAGER	\$16
PAULANER WHEAT	\$16
GEISSHUGEL IPA	\$18
GEISSHUGEL BREW	\$18
STELLA ARTOIS	\$14
ASAHI WHITE	\$14
HEINEKEN	\$14
HOEGAARDEN	\$14
1664 BLANC	\$14
GUINNESS	\$16
SUMMER IPA	\$15
ASAHI BLACK	\$15
SPECIAL OF THE MONTH	\$20
<i>(Kindly check with staff for seasonal beers available)</i>	
BEER TOWER	\$75 ONWARDS

DEATH BY ALCOHOL

FLAMING LAMBORGHINI	\$35.00
IRISH CAR BOMB	\$30.00
WATERFALL	\$60.00
GRAVEYARD	\$45.00





WINE



WHITE

ALTO SAUVIGNON BLANC	\$60
GOLD TREES CHARDONNAY	\$70
MON VINO PINOT GRIGGIO	\$75

RED

ALTO CABERNET SAUVIGNON	\$60
GOLD TREES SHIRAZ	\$70
MON VINO CABERNETT MERLOT	\$75

SPARKLING

House PROSECCO BRUT	\$75
CHANDON ORANGE SPRITZ	\$75

Kindly ask our friendly staff for special listing wine menu

INTERNATIONAL COCKTAILS

BLACK RUSSIAN <i>Vodka, Kahlua</i>	\$15.00
WHITE RUSSIAN <i>Vodka, Kahlua, baileys</i>	\$16.00
LONG ISLAND TEA <i>Vodka, gin, rum, triple sec, cola, lime</i>	\$18.00
CLASSIC MOJITO <i>Mint, lemon, rum</i>	\$18.00
LYCHEE MOJITO <i>Mint, lychee, rum, lemon</i>	\$20.00
COSMOPOLITAN <i>Vodka, triple sec, cranberry and lime</i>	\$16.00
DRY MARTINI <i>Gin, vermouth</i>	\$16.00
DIRTY MARTINI <i>Gin, vermouth, olive brine</i>	\$16.00
MARGARITA (LIME/ STRAWBERRY) <i>Tequila, lime, triple sec</i>	\$16.00
SANGRIA <i>Fruits, red wine</i>	\$20.00

PREMIUM COCKTAILS

FROZEN MARGARITA <i>Iced blended margarita lime strawberry</i>	\$20.00
VODKA LIME SWIRL <i>Vodka, lime, tangy masala</i>	\$20.00
COBBLER <i>Irish whisky, cinnamon, orange, bitters</i>	\$20.00
TIPSY COOLER <i>Gin, orange, cucumber</i>	\$20.00
VIVA LOCA SPECIAL <i>Vodka, Midori, Blue Curaçao, Banana, Lime and Pineapple Juice</i>	\$25.00



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LIQUOR

BLENDED WHISKY



JW BLACK LABEL	\$12	\$22	\$175
CHIVAS REGAL 12	\$12	\$22	\$175
CHIVAS REGAL 18	\$16	\$28	\$220
JW GOLD LABEL			\$220

SINGLE MALT WHISKY

SINGLETON 12	\$16	\$25	\$178
SINGLETON 15	\$20	\$30	\$250
GLENMORANGIE 12	\$17	\$26	\$182
GLENFIDDICH 12	\$18	\$28	\$200
BALVENIE 12 DBL WOOD			\$320
GLENLIVET 15			\$220
MACALLAN 12 SHERRY OAK			\$280
GLENMORANGIE 14			\$240
GLENFIDDICH 18			\$340
SINGLETON 18			\$360

BOURBON

JIM BEAM	\$12	\$22	\$145
JACK DANIELS	\$14	\$24	\$165

GIN

GORDON'S			\$145
BOMBAY SAPPHIRE			\$165
ROKU			\$200
TANQUERAY			\$175
HENDRICKS			\$190

VODKA

ABSOLUT			\$145
GREYGOOSE			\$200
BELVEDERE			\$210

RUM

BACARDI WHITE			\$150
CAPTAIN MORGAN DARK			\$150
MOUNT GAY BLACK BARREL			\$160
DIPLOMATICO RESERVA 12			\$200

TEQUILA

JOSE CUERVO			\$180
PATRON SILVER			\$220



BRANDY



MARTELL V.S.O.P	\$16	\$28	\$225
MARTELL CORDON BLEU			\$450



WESTERN SET

SET 1

\$15

- Choice of Juice
- Veg Pasta Spaghetti / Penne (Mushrooms Olio / Arabiata / Carbonara)
- Cheese Fries / Nuggets / Chicken Popcorn
- Salad

SET 2

\$16

- Choice of Juice
- Veg Pasta Spaghetti / Penne (Prawn Olio / Chicken Arabiata / Carbonara)
- Cheese Fries / Nuggets / Chicken Popcorn
- Salad

SET 3

\$16

- Choice of Juice / Coke / Sprite
- Mini Pizza (Choice of Topping)

INDIAN SET

SET 1

\$14

- Choice of Juice
- Plain Rice
- Dal Tadka
- Gobi Munchurian
- Naan
- Papad

SET 2

\$16

- Choice of Juice
- Plain Rice
- Butter Chicken
- Gobi Munchurian
- Naan
- Papad

SET 3

\$16

- Choice of Juice
- Biryani Rice
- Chicken Masala
- Gobi Munchurian
- Naan
- Papad

SET 4

\$18

- Choice of Juice
- Biryani Chicken
- Gobi Munchurian
- Dal Makhani
- Naan
- Papad

SET 5

\$18

- Choice of Juice
- Fried Rice / Veg / Chicken / Egg
- Chilli Chicken / Chilli Panner
- Naan
- Papad

