



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.



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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 of Pretoria Best of Ekurhuleni R150

