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Papiâ??s opens in Singapore

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Singapore – Singapore’s most authentic and highly anticipated back-alley Mexican eatery opens in the heart of bustling Seah Street. The small but mighty taqueria, alive with action and bursting with character, is set to put a dramatic spin on Singapore’s Mexican dining scene. Bearing more similarities to a vintage taco truck than a restaurant, the casual and intimate kitchen emulates the rustic street dining scene of Mexico, known for its genuine hospitality, honest food and passionate service. No reservations, just walk in only – the 16-seater bar top, limited amount of tables and intimate al-fresco area offer an immersion into a vibrant Mexican dining enclave.



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A heartfelt concept from the team behind Singapore's illustrious Amoy Street establishment, Employees Only, Papi's Tacos presents a departure from typical Tex-Mex and Cali-Mex restaurants, inviting diners to enjoy a fuss free, and authentic Mexican menu. From fulfilling tacos to lovingly prepared burritos, mouth-watering quesadillas and free-flow salsas, all dishes are handmade and prepared countertop with high-quality and fresh ingredients in an open show kitchen, with the use of original Mexican cooking techniques and apparatus. The Mexican flavours pair beautifully with the venue's very own private label beer – a thirst quenching lager from Trouble Brewing, and a simple wine selection. Guests looking for a savoury alcoholic alternative can sip on the menu staple tipple – an enticing Margarita menu from bar veteran Steve Schneider, whose straightforward flavours like strawberry, spicy mango and pineapple are on rotation.

Josh and Sarissa Schwartz, Co-Founders and Partners of Papi's Tacos says "We are both Mexican foodies and saw an exciting gap in the market for a small, immersive and animated taqueria. Papi's carves a niche by introducing Singapore's first

authentic taco truck experience - where guests can watch the food being made in front of them. As with all our concepts, we’re inspired to push boundaries in the F&B scene in Singapore by creating fun and experiential concepts .”