

# SUPERLOCO

CUSTOMS HOUSE

## FREE FLOW DRINKS

### HOUSEPOUR SPIRITS, JUICES & SOFTDRINKS

**2 HOURS | \$75++ PER GUEST**  
**3 HOURS | \$95++ PER GUEST**  
**4 HOURS | \$115++ PER GUEST**

#### JUICES & SOFT DRINKS

Orange  
Cranberry  
Pineapple  
Lime  
Mango  
Coca-Cola  
Sprite  
Gingerale  
Tonic  
Soda Water

#### HOUSEPOUR SPIRITS

Ford's Gin  
Ketel One Vodka  
J&B Rare Scotch Whisky  
Pampero Blanco Rum  
Cimarron Blanco Tequila

#### ADD ON:

**FREE FLOW BEER** - \$5++ per guest per hour

**FREE FLOW HOUSE WINE** - \$5++ per guest per hour

**WELCOME FROZEN MARGARITA** - \$5++ per guest

**FREE FLOW FROZEN MARGARITAS** - \$10++ per guest per hour

Classic Lime & Your choice of one fruit flavour:

*Housepour spirits are served with mixers--no shots, no exceptions.  
Additional beverages can be ordered on top of the package and will be billed separately at the usual price.  
This menu is available for a minimum of 30 guests and a maximum of 150 guests.*

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## DIY MAS GRANDE

TACO BUFFET | \$75++ PER GUEST

### WELCOME FROZEN MARGARITA

Cimarron Blanco tequila, agave, lime

Choice of: Piña Calamansi or Classic Lime

(May be substituted for non-alcoholic Agua Fresca upon request)



**TOTOPOS** - Crispy yellow corn chips

**GUACAMOLE** - Avocado, tomato, onion, coriander, lime

**SALSA ROJA** - Tomato, chipotle, coriander, smoked onion



### DIY TACOS

All four taco fillings served:

#### DE PESCADO

Grilled snapper, chipotle mayo, green cabbage, red onion, cucumber, lime

#### DE CARNITAS

Pulled pork, red apple slaw, spring onion, serrano chilli chutney, crackling

#### DE CALABAZA

Caramelised pumpkin, cashew granola, green chilli yogurt, cilantro, añejo cheese

#### DE POLLO "AL PASTOR"

Roasted chicken, achiote, white onion, pineapple, coriander, salsa verde



#### ENSALADA MIXTA

Arugula, cherry tomato, avocado, jicama, palm hearts, roasted pepitas, lemon & tamarind dressing



#### PASTEL DE MAÍZ

Sweetcorn cake, dulce de leche, crema

*Vegetarian/vegan options are available upon request.*

*Additional food items can be ordered on top of the set menu and will be billed separately.*

*This menu is available for a minimum of 30 guests and a maximum of 80 guests.*

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## THE MEXICAN ADVENTURE

*This canapé menu is designed for standing events or casual drinks. We recommend a selection of both hot & cold items. Minimum 5 items per event, maximum 10 items. Canapés can be served butler style, in progressive platters or buffet style.*

### SEAFOOD

#### HOT – \$6.5++ p/p each

Grilled king prawn, guacamole, radish, crisp amaranth cracker

Sea bass skewers, lime mayo, guajillo chilli salt

Torched rare tuna tostada, avocado, crispy onion, lime mayo

Slow-cooked octopus, achiote, tomatillo salsa, chorizo

Annatto & orange marinated snapper taquito, chipotle mayo, lime

#### COLD – \$6.5++ p/p each

Fresh oysters, lime & chilli sauce

Oyster shooters with cava

Snapper ceviche, mint, avocado, serrano chilli, nasturtium, lime

Kingfish aguachile, prickly pear, chia, cucumber, apple

Pickled blue-swimmer crab tostada, tomato, habanero, avocado

Lobster, avocado, lime crema tartlet (\$7.5++ p/p each)

Lettuce cup taco of sea bass ceviche

### MEAT

#### HOT – \$5.5++ p/p each

Agave glazed baby chorizo sausages, smoked tomato dip

Crispy chicken wings, jalapeño, mojo sauce

Roast pork rib, chipotle mango glaze

Mini cubano tortas

Taquito de carnitas – pulled pork, slaw, serrano chilli

Taquito de pollo – achiote chicken, pineapple, onion, salsa verde

*One week's notice is required to confirm this menu.*

*Additional food items can be ordered on top of the set menu and will be billed separately.*

*This menu is available for a minimum of 20 guests and a maximum of 150 guests. We cater to most dietary requirements. Specific menu items are flexible (i.e. remove/exchange protein for religious or preferential reasons, vegetarian dishes can be prepared vegan, etc.) with minimum 1-week advance notice. Any modifications made will be confirmed in advance.*

*Additional surcharges may apply. We provide menu tastings for confirmed events with a minimum of 50 pax.*

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## MEAT

**COLD** – \$5.5++ p/p each

Jamón Serrano, queso, agave, tortilla

Rare beef tostada, jalapeño, lime mayo, cotija

Smoked turkey, chorn chip, mole mayo

Pork terrine, crisp bread, chipotle & orange marmalade

Slow-cooked duck, red onion jam, tostada

## VEGETARIAN

**HOT** – \$4.5++ p/p each

Spanish potato & globe artichoke tortilla, chipotle mayo

Poblano & zucchini tartlet, goats cheese, soft herbs, pickled jalapeño

Huitlacoche tostada – wild mushroom, sweetcorn, epazote

Buñuelos, sweetcorn, jalapeño, aged cheese

Papas – crispy rustic potatoes, herb & spice salt, chipotle mayo

**COLD** – \$4.5++ p/p each

Totopos y Salsa – crispy corn ships, salsa roja & guacamole

Blackbean hummus tostada, cotija, pickled red onion

Tomato & serrano tartlet, avocado, crispy fried onion

Chilled avocado soup, goats curd, mint

Lettuce cup taco of black beans, pickled cactus

## SWEET

\$4.5++ p/p each

Mini churros, hot chocolate sauce

Hot mezcal brioche & cream

Sweetcorn cake, salted dulce de leche

Paletas – assorted flavours

Fresh fruit

## WELCOME FROZEN MARGARITA

\$10++ p/p

Choice of flavour: Piña Calamansi or Classic Lime

Cimarron Blanco tequila, agave, lime

(May be substituted for non-alcoholic Agua Fresca upon request)

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## GLOSSARY

**ACHIOTE** – paste of the annatto seed, used in marinade

**AGAVE** – sweetener syrup from the agave plant

**AGUACHILE** – similar to a ceviche but made to order and with chilli added

**AMARANTH** – ancient grain (gluten free)

**ANNATTO** – seed, paste is made into achiote

**BUÑUELOS** – Mexican fritter

**CARNITAS** – pork

**CAVA** – Spanish sparkling wine

**CEVICHE** – fresh fish marinated in citrus juice to “cook” the protein

**CHIA** – ancient grain (gluten free)

**CHIPOTLE** – smoked chilli

**CHURROS** – Spanish doughnut

**COTIJA** – young Mexican sheeps milk made into a hard cheese similar to young parmesan

**CUBANO** – traditional Mexican street food sandwich of ham & cheese

**DULCE DE LECHE** – sweet milk caramel

**EPAZOTE** – Mexican herb

**GUAJILLO** – a chilli variety, medium spicy

**HABANERO** – a chilli variety, very spicy

**HUITLACOCHÉ** – a by-product of corn, a truffle flavoured fungus

**JALAPEÑO** – a chilli variety, mildly spicy

**LIME CREMA** – lime flavoured sour cream (dairy)

**MEZCAL** – Mexican alcoholic spirit made from distilled agave plant

**MOJO SAUCE** – fresh green sauce of citrus juice, olive oil, chilli & salt

**MOLE MAYO** – Mexican savoury chocolate sauce mixed with mayonnaise

**PALETAS** – mini fruit ice

**POLLO** – chicken

**PRICKLY PEAR** – fruit from a cactus plant, similar to dragon fruit

**QUESO** – cheese

**SALSA ROJA** – red tomato salsa

**SALSA VERDE** – green salsa of herbs, olive oil, and tomatillos

**SERRANO JAMON** – quality ham from Serrano, Spain

**TAQUITO** – small taco (4” soft corn tortilla)

**TORTA** – traditional Mexican street food sandwich with hot or cold fillings

**TOTOPOS** – crispy corn tortilla chips

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## DIY PEQUEÑA

TACO BUFFET | \$45++ PER GUEST

### WELCOME FROZEN MARGARITA

Cimarron Blanco tequila, agave, lime

Choice of: Piña Calamansi or Classic Lime

(May be substituted for non-alcoholic Agua Fresca upon request)



**TOTOPOS** - Crispy yellow corn chips

**SALSA ROJA** - Tomato, chipotle, coriander, smoked onion



### DIY TACOS

Choose two types of taco fillings:

#### DE PESCADO

Grilled snapper, chipotle mayo, green cabbage, red onion, cucumber, lime

#### DE CARNITAS

Pulled pork, red apple slaw, spring onion, serrano chilli chutney, crackling

#### DE CALABAZA

Caramelised pumpkin, cashew granola, green chilli yogurt, cilantro, añejo cheese

#### DE POLLO "AL PASTOR"

Roasted chicken, achiote, white onion, pineapple, coriander, salsa verde



#### ENSALADA MIXTA

Arugula, cherry tomato, avocado, jicama, palm hearts, roasted pepitas, lemon & tamarind dressing



#### PALETAS SELECCIÓN

Frozen boozy fruit desserts

*Vegetarian/vegan options are available upon request.*

*Additional food items can be ordered on top of the set menu and will be billed separately.*

*This menu is available for a minimum of 30 guests and a maximum of 80 guests.*