

¡BIENVENIDOS A CASA LOCO!

¡Hola! We're so glad you made it to our little seaside cantina. It wouldn't be the same without you! Just a few small points about us that might help. Firstly, the food is Mexican but not everything is exactly as you would find in down town 'Meh-hee-ko'.

We've gone a little creative and modern, though we've stayed true to the authentic flavours of this great cuisine. Secondly, grab one of our lovely team members and ask them to explain the words you haven't heard before. They are happy to help! Lastly, there are no rules here—you can share or go solo, you can go easy or GO LOCO! ¡Buen Provecho!

ANTOJITOS

Snacks

TOTOPOS (V) – Crispy yellow corn chips	5
CHOICE OF SALSAS:	
SALSA ROJA (V) – Tomato, chipotle, coriander, onion	3
VERDE (V) – Tomatillo, green chilli, lime, parsley, dill, roasted garlic	4
SPICY PIÑA (🌶️) – Charred habanero, pineapple, coriander, ginger	5
GUACAMOLE (V) – Avocado, tomato, onion, coriander, lime	5
CON TODO (V) – Corn chips with all of the above	19
ESQUITES (V) – Sautéed sweetcorn, jalapeño, lemon mayo, cotija cheese	8
ELOTES (V) – Barbecued corn on the cob, chipotle mayo, cotija cheese, lime	8
ALITAS DE POLLO (*) (🌶️)	15
Fried chicken wings, chipotle, pickled jalapeños, lime crema	
TOSTADA DE ATUN (*)	16
Tartare of yellow fin tuna, aguachile salsa, avocado, mint, coriander, serrano, radish	
TOSTADA DE CANGREJO (🌶️)	15
Blue swimmer crab, burnt jalapeño crema, crispy capers, avocado	
TOSTADA DE RES (*)	16
Grass fed Angus sirloin, chipotle mayo, crispy leek	

MARISCOS

Seafood snacks

AGUACHILE DE VIERAS (🌶️)	22
Seared Canadian scallops, habanero, avocado, tomato, coriander oil, crispy plantain	
CEVICHE DE MANGO	18
Snapper, mango, serrano chilli, celery, mint, coconut, ginger, agave sweetcorn	
PULPO ALMENDRADO (*)	30
Chargrilled Western Australian octopus, almond mole, pomegranate salsa	

Dietary Guide:

(V) Vegetarian (*) Contains Gluten (Vg) Vegan (🌶️) Super Loco Spicy

SUPER LOCO

TACOS

Single serve

Our soft corn tortillas are made by using the ancient Aztec process of 'Nixtamal'. This process uses the whole kernels rather than processed corn flour, giving them a unique and authentic flavour.

DE BAJA (*) (🌶️)	11
Crispy fish fillet, chilli mango salsa, mint, cabbage	
DE PESCADO	11
Grilled snapper, chipotle mayo, green cabbage, red onion, cucumber, lime	
DE CONCHINITA PIBIL	12
Slow roasted pork shoulder, achiote, puffed skin, apple, onion coriander salsa	
DE COLIFLOR (V)	8
Fire roasted cauliflower, pine nut salsa, tequila raisins, brown butter sour cream, pickled red onion	
DE POLLO Y POBLANO	9
Pulled chicken tinga, poblano peppers, smoked chilli, chicken chicharrón	
DE CHORIZO Y RES	10
Spicy chorizo, braised beef brisket, red cabbage salad, chipotle salsa	

QUESADILLAS (*)

Fresh wheat flour tortillas, grilled with mixed cheeses

RES	16
6" tortillas, beef brisket, chipotle chilli, pineapple salsa, pickled onion	
POLLO (🌶️)	16
6" tortillas, spice roasted chicken, oregano, coriander mayo, pico	
HUITLACOCHÉ (V)	18
10" tortilla, oyster mushrooms, sweetcorn, Mexican truffle, green yoghurt salsa, cotija cheese	

ENSALADAS

ENSALADA MIXTA (Vg)	8/15
Garden leaves, tomatillo, avocado, pickled jicama, pecans, chipotle agave dressing	
ENSALADA GRANOS (Vg)(*)	8/15
Quinoa, pearl barley, almonds, broccoli, pomegranate, pico de gallo, chia & basil	

SET MENUS

To make it easy

EXPRESS LUNCH – 4 dishes in 20 minutes	\$28
Esquites/Elotes (V), Tostada, Taco, De Chocolate (V)(*)/Coffee	
LONG LUNCH – 6 dishes at your own pace	\$40
Esquites (V), Ceviche de Mango, Quesadilla, Taco, Ensalada, De Chocolate (V)(*)/Coffee	
CHEF'S SELECTION – 1 menu choice per table, minimum 2 amigos	
El Loco – 6 dishes	•\$45 p/p
Head Honcho – 8 dishes	•\$65 p/p

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

PARA LA FAMILIA

Larger style dishes for sharing

ARRACHERA CON CHILE ANCHO	38
Chargrilled Angus skirt steak, porcini & guajillo rub, watercress salad, ancho chilli mayo, lemon	
CERDO (🌶️)	32
Roasted pork belly, agave habanero pineapple, pickled red onions, apple slaw	
ENCHILADA DE ESPINACA (V)	27
Soft corn tortillas, spinach, goats cheese, smoked pipian mole, pickled pumpkin, jalapeño	
PESCADO	34
Pan roasted salmon fillet, salsa verde, soft herb salad, corn tortillas	

ACOMPÑAMIENTOS

Side dishes

REMOLACHA CON QUESO	11
Roast beetroot, serrano crema, pepita orange dressing, coriander	
FRIJOLES (V)	6
Braised black beans, root vegetables, cotija cheese, pico de gallo	
PAPAS (V)	10
Crispy fried rustic potatoes, smoked salt, epazote, chipotle mayo	
ARROZ (V) (🌶️)	7
Fragrant rice a la Mexicana, herbs & spices, spring onion	
SALSITAS (V)	
Tomatillo salsa	3
Pickled jalapeños	3
Lime sour cream	3
Chipotle mayo	3
Cilantro mayo	3
Pico de gallo	3

POSTRES

Desserts

TORTA DE CHOCOLATE (*)	14
Chocolate lava cake, passionfruit ice-cream, cacao milk crumble	
PIÑA Y COCO (*)	14
Coconut flan, pineapple, vanilla sponge, mandarin	
BAYAS Y CHOCOLATE (Vg)	14
Chocolate avocado mousse, berries, citrus, hazelnut, cacao nibs	
HELADOS (V) – Sorbet or ice-cream of the day	4

AFFOGATO MEXICANO	12
Los Danzantes Reposado mezcal, Cynar liqueur, espresso, cinnamon clove agave, cocoa, vanilla ice cream	