

# ¡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 gotten 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

<b>TOTOPOS (V)</b> – Crispy yellow corn chips	5
<b>CHOICE OF SALSAS:</b>	
<b>SALSA ROJA (V)</b> – Tomato, chipotle, coriander, onion	3
<b>VERDE (V)</b> – Tomatillo, green chilli, lime, parsley, dill, roasted garlic	4
<b>SPICY PIÑA</b> – Charred habanero, pineapple, coriander, ginger	5
<b>GUACAMOLE (V)</b> – Avocado, tomato, onion, coriander, lime	5
<b>CON TODO (V)</b> – Corn chips with all of the above	19
<b>ESQUITES (V)</b> – Sautéed sweet corn, jalapeño, lemon mayo, cotija cheese	8
<b>ELOTES (V)</b> – Barbecued corn on the cob, chipotle mayo, cotija cheese, lime	7
<b>ALITAS DE POLLO (*)</b>	14
Fried chicken wings, chipotle, red chilli, pickles, lime crema	
<b>TOSTADA DE ATUN (*)</b>	15
Torched tuna, fried onion, lime mayo, avocado, smoked sea salt	
<b>TOSTADA DE HUITLACOCHÉ (V)</b>	14
Mexican truffle, wild mushrooms, sweet corn, epazote, goats cheese, salsa serrano	
<b>TOSTADITAS DE CANGREJO</b>	16
Blue swimmer crab, habanero mayo, spring onions, avocado purée	
<b>TOSTADITAS DE RES (*)</b>	16
Grass Fed Angus sirloin, chipotle mayo, crispy leek	

## MARISCOS

Seafood snacks

<b>OYSTERS:</b> Our team can tell you where these little amigos are from	
<b>NATURAL</b> – with lime	5 ea
<b>KILPEDRO</b> – Grilled oyster, habanero infused worcestershire, chorizo, shallot	7 ea
<b>CEVICHE DE VIEIRA</b>	25
Scallop, ginger, mango, lime, coconut, avocado, jalapeño, cilantro	
<b>CEVICHE</b>	18
Red snapper, mint, serrano chilli, lime, purslane	
<b>PULPO (*)</b>	24
Barbecued octopus, achiote, tomatillo, toasted chorizo crumble	

# SUPER LOCO

## TACOS

6" soft corn tortilla

<b>DE BAJA (*)</b>	11
Crispy fish fillet, chilli mango salsa, mint, cabbage	
<b>DE PESCADO</b>	11
Grilled snapper, chipotle mayo, green cabbage, red onion, cucumber, lime	
<b>DE CAMARONES</b>	13
Grilled tiger prawns, esquites, avocado, pipian salsa, spring onion	
<b>DE CALABAZA (V)</b>	8
Caramelized pumpkin, cashew granola, green chilli yoghurt, cilantro	
<b>"AL PASTOR" DE POLLO</b>	9
Roasted chicken, achiote, white onion, pineapple, coriander, salsa verde	
<b>DE CHORIZO Y RES</b>	10
Spicy chorizo, braised beef brisket, red cabbage salad, chipotle salsa	

## QUESADILLAS

Two tortillas sandwiched with cheese and assorted fillings

<b>RES</b>	16
Braised beef, chipotle chilli, cheese, pineapple salsa, pickled red onions	
<b>POLLO</b>	16
Spice roasted chicken, oregano, pico de gallo, coriander mayo	
<b>QUESO (V)</b>	9
Queso fresco, queso añejo, cotija cheese, jalapeño, parsley	

## ENSALADAS

Salads & vegetables

<b>ENSALADA MIXTA (V)</b>	8/15
Arugula, cherry tomato, orange, avocado, jicama, palm hearts, roasted pepitas, lemon & tamarind dressing	
<b>ENSALADA GRANOS (V)(*)</b>	8/15
Quinoa, pearl barley, almonds, broccoli, pomegranate, pico de gallo, chia & basil	
<b>PEPINO Y MAS (V)</b>	12
Cucumber, mint, yoghurt, fennel, green grapes, capers, lime, radish	
<b>CALABACIN (V)</b>	15
Grilled zucchini, almonds, queso fresco, lemon, cilantro	

## SET MENUS

To make it easy

<b>EXPRESS LUNCH</b> – 4 dishes in 20 minutes	\$35
Esquites (V), Taco de Pescado, Ensalada Mixta (V), Chocolate Chipotle Brownie (*)	
<b>LONG LUNCH</b> – 5 dishes at your own pace	\$55
Esquites (V), Atun Tostada, taco of choice, Ensalada Granos (V)(*), Paleta of the Day (V)	
<b>DINNER BANQUET MENU</b> – Chef's selection (1 menu choice per table)	
El Loco – 5 dishes	•\$45 p/p
Head Honcho – 7 dishes	•\$65 p/p

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

## PARA LA FAMILIA

Larger style dishes for sharing

<b>ARRACHERA CON CHILE ANCHO</b>	38
Chargrilled Angus skirt steak, porcini guajillo rub, watercress salad, ancho chilli mayo, lemon	
<b>COSTILLA DE CERDO</b>	30
Roasted pork ribs, chipotle glaze, piña salsa	
<b>ENCHILADA DE JARDIN (V)</b>	26
Poblano, zucchini, goats cheese, soft herbs, pickled jalapeño, wood grilled chayote, tomatillo, roast pepper & almond sauce	
<b>MARISCOS VERACRUZANA</b> (suitable for 2)	42
Red snapper, clams, tomato, caper, olive, serrano, parsley, toasted seaweed oil	
<b>PLATO DE MARISCOS</b> (suitable for 3 to 4)	100
Flame-grilled octopus, prawns, fish & oysters, tomatillo salsa, green salad, lemon, lime, chilli, tortillas	

## ACOMPANAMIENTOS

Small side dishes to add on

<b>CREMA DE MAÍZ DULCE (V)</b>	
Creamed sweet corn, watercress, garlic migas	8
<b>FRIJOLES (V)</b>	6
Braised black beans, root vegetables, cotija cheese, pico de gallo	
<b>PAPAS (V)</b>	7
Crispy fried rustic potatoes, smoked salt, epazote	
<b>ARROZ (V)</b>	7
Fragrant rice a la Mexicana, herbs & spices, spring onion	
<b>TORTILLAS (V)</b>	1.5
3 soft hand made tortillas	
<b>SALSITAS (V)</b>	
Tomatillo salsa	3
Pickled jalapeños	3
Lime sour cream	3
Chipotle mayo	3
Cilantro mayo	3

## POSTRES

Desserts

<b>MICHOACAN MESS</b>	13
Tequila lime curd, corn shortbread, hibiscus meringue, fresh berries & cream	
<b>HORCHATA CREME BRÛLÉE</b>	13
Cinnamon, rice milk, orange, grapefruit	
<b>TORTA DE CHOCOLATE (*)</b>	13
Chocolate lava cake, popcorn ice-cream, chipotle candied hazelnuts	
<b>NIEVE O PALETA DEL DÍA (V)</b> – Sorbet or Paleta of the day	4
<b>SWEETCORN ICE CREAM CONE (*)</b>	5

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