

SUPERLOCO

CUSTOMS HOUSE

HEAD HONCHO

6 COURSES | \$65++ PER GUEST

TOTOPOS (V) - Crispy yellow corn chips

GUACAMOLE (V) - Avocado, tomato, onion, coriander, lime

SALSA ROJA (V) - Tomato, chipotle, coriander, onion



ESQUITES (V)

Sautéed sweetcorn, jalapeño, lemon mayo, cotija cheese



CEVICHE DE MANGO

Snapper, mango, serrano chilli, celery, mint, coconut, ginger, agave sweetcorn



TACO DE PESCADO

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



ARRACHERA CON CHILE ANCHO

Chargrilled Angus skirt steak, porcini & guajillo rub, watercress salad, ancho chilli mayo, lemon

ENSALADA MIXTA (V)

Garden leaves, tomatillo, avocado, pickled jicama, pecans, chipotle agave dressing

ARROZ (V)

Fragrant rice a la Mexicana, herbs & spices, spring onion



DE CHOCOLATE (V) (*)

Chocolate chipotle brownie, crema, cocoa nib candy

Dietary Guide: (V) Vegetarian (*) Contains Gluten

Some dishes are designed for sharing. Vegetarian 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 2 guests and a maximum of 30 guests.

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