

SUPERLOCO

CUSTOMS HOUSE

HEAD HONCHO

6 COURSES | \$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



ELOTES

Barbecued corn on the cob, chipotle mayo, cotija, lime



CEVICHE

Red snapper, mint, avocado, serrano chili, lime, purslane, toasted tortillas



TACO DE PESCADO

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



CARNE ASADA

Marinated grass-fed Angus skirt steak, lemon, smoked jalapeño mayo, huitlacoche jus

ENSALADA MIXTA

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

ARROZ

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



TOSTADAS DULCE DE CHOCOLATE

Chocolate tortilla, chocolate avocado mousse, Mexican bitter chocolate
ice cream, cocoa nib candy, chunky pecan crema

*Some dishes are designed for sharing. 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 20 guests and a maximum of 50 guests.*