

# SUPERLOCO

CUSTOMS HOUSE

## HEAD HONCHO

6 COURSES | \$65++ PER GUEST

**TOTOPOS** - Crispy yellow corn chips

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

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



**ESQUITES**

Sautéed sweet corn, jalapeño, lemon mayo, cotija cheese



**CEVICHE**

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



**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**

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

**ARROZ**

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



**MICHOACAN MESS**

Tequila lime curd, corn shortbread, hibiscus meringue, fresh berries & cream

*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 12 guests and a maximum of 30 guests.*

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