

LUCHA LOCO

MEXICAN COCINA Y BAR

HEAD HONCHO

6 COURSES | \$60++ PER GUEST

DIY LOCO GUACAMOLE (TO SHARE)

Crispy corn chips, avocado, DIY condiments

ELOTES

Mexican street style grilled corn, chipotle mayo, cotija cheese, lime



CRAB TOSTADA

Tostada of blue swimmer crab meat, avocado, salted egg sauce, peppered chicken skin



CEVICHE (TO SHARE)

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



TACO DE BARBACOA

Braised lamb, grilled tomato, mint, red onion salsa



COCHINITA PIBIL (TO SHARE)

Slow cooked pork belly, chicharrón, lime, pickled red onion

MIXTA SALAD (TO SHARE)

Leaves, pear, sunflower seeds, broccoli, avocado, beetroot, egg, yoghurt, ranch dressing



CACAO

Chocolate ice-cream, cacao candy, mandarin

Some dishes are designed for sharing. Vegetarian options are available upon request.

Additional food items can be ordered on top of the set menu at the usual price.

This menu is available for a minimum of 12 guests and a maximum of 40 guests.

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