

Super LOCO



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ANTOJITOS

KICK OFF YOUR MEAL WITH CORN CHIPS AND OUR LOCO SALSAS

TOTOPOS Y SALSA 13

Crispy tortilla chips, guacamole & salsa roja

CORN CHIPS Fresh fried yellow corn tortilla chips 5



SALSA ROJA Tomato, chipotle, coriander, onion 3

GUACAMOLE Avocado, tomato, onion, coriander, lime 6



HABANERO SALSA Charred tomatillo, habanero chilli, orange, oregano 3

'ENTRADAS'

PUNCHY MEXICAN FLAVOURS, PERFECT FOR SHARING

MEXICAN STREET CORN 'ELOTES' (SINGLE SERVE)



7

BBQ sweetcorn, chipotle mayo, cotija cheese

CEVICHE

18

Coconut & lime leaf cured red snapper, celery, lime, onion, mango

TUNA

14

Achiote cured tuna, avocado, crispy shallots, habanero mayo, lime, radish

CHICKEN TENDERS



14

Mexican spiced fried chicken, chipotle, jalapeño, pickles, lime crema

JICAMA & AVOCADO



7

Chilled jicama, house tajin spice blend, avocado & serrano chilli dip

TOSTADAS

CRISP TORTILLAS STACKED WITH TOPPINGS - 2PGS

CRAB



16

Blue swimmer crab, habanero mayo, spring onions, avocado purée

CHICKEN

11

Slow cooked chicken tinga, refried beans, lettuce, lime crema, cheese



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• TO HELP OFFSET OUR CARBON EMISSIONS 50G PER PERSON IS APPLIED TO YOUR •
• BILL. WE PROVIDE UNLIMITED PREMIUM FILTERED STILL OR SPARKLING WATER TO •
• ALL OUR GUESTS TO REDUCE THE FOOTPRINT OF IMPORTING BOTTLED MINERAL •
• WATERS. IF YOU'D PREFER NOT TO SUPPORT THIS EFFORT, PLEASE LET US KNOW •
• AND WE'LL HAPPILY REMOVE IT FROM YOUR BILL. •
.....

TACOS

Our soft corn tortillas are made by using the ancient Aztec method of 'Nixtamal'. This uses the whole kernels, not processed corn flour. Giving them a truly authentic flavour.

AL PASTOR

Spit-roasted pork, achiote, pineapple salsa, onion, coriander

9 LAMB

Pulled lamb shoulder, grilled tomato, red onion, mint salsa

11

GHORIZO & BEEF BRISKET 10

Spicy chorizo, braised beef brisket, red cabbage, chipotle salsa

GARNE ASADA

Chargrilled Angus rib-eye, green chilli chimichurri, burnt onion crema, pico de gallo

11

BAJA FISH



Crispy crumbed snapper, chilli mango salsa, mint, cabbage, chipotle mayo

11

**Grilled fish option available*

ACHIOTE TOFU



Quinoa crusted tofu, avocado, cashew lime crema, coriander

8

SNOW PEA & MINT



Sweet snow peas, lime, coriander, aged cheese

8

QUESADILLAS 16 EA

TORTILLAS FILLED WITH GOODNESS, FOLDED AND TOASTED, GREAT FOR SHARING

HUITLAGOCHÉ



Corn truffle, oyster mushroom, sweetcorn, cotija, green chilli salsa verde

CHICKEN



Spice roasted chicken, oregano, pico de gallo, coriander mayo

BEEF



Slow cooked brisket, grilled peppers, dried tomato, pickled onion, guajillo salsa

The Chef's Selection

Our set menus have it all covered. 1 menu choice per table served to all adults, (Minimum party of two).

El Loco \$45 p/p (6 dishes)

An introduction to Mexican street food classics with a sweet finish

Head Honcho \$65 p/p (9 dishes)

Let us take you on a culinary journey across Mexico

*SUPER LOCO SPIGY

*VEGETARIAN

*CONTAINS GLUTEN

We do our best to attend to every dietary request, however menu items may contain trace amounts of wheat, eggs, nuts and milk.

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

PRINCIPALES MEXICAN INSPIRED MAIN COURSES

- ROASTED PORK RIBS**  **32**
BBQ pork ribs, chipotle, toasted almond slaw, lime, tortillas(3)
- ANGUS RIB-EYE STEAK** **38**
Charcoal grilled Angus rib-eye steak, smoked eggplant, green mojo, ancho chilli mayo
- SALMON** **28**
Mezcal & tamarind marinated salmon, serrano chilli, baby corn, okra, sweetcorn broth
- FRESH CORN TAMALE**  **24**
Sweetcorn & cotija cheese 'tamale', pumpkin, chilli salsa, watercress, toasted pepitas

LOGO SALADS & SIDES

- ENSALADA RUSTICA** **14**
Butter & radicchio lettuces, tomato, walnut, kohlrabi, guanabana dressing
- CAESAR (NON-VEG)** **13**
Romaine lettuce, bacon, anchovy, parmesan, corn tortilla croutons, soft egg
- FRIED POTATOES** **10**
Crispy fried rustic potatoes, smoked salt, epazote, chipotle mayo
- MEXICAN RICE** **8**
Long grain rice, spicy tomato sofritto, jalapeño, coriander
- FRIJOLES** **6**
Braised turtle beans, pico de gallo, cheese


Postres

DESSERTS



HELADO

SUPER CHURROS  **13**
Crispy churros, Mexican chocolate sauce

ICE CREAM CONE  **7**
Young coconut sorbet, or
Chrysanthemum ice-cream
Served upside down with honeycomb, popcorn & salted chocolate

FLAN **14**
Mexican vanilla & gula melaka flan, spiced strawberry salsa,
fresh berries, puffed rice

AFFOGATO MEXICANO **12**
Los Danzantes Reposado mezcal, Cynar liqueur, espresso,
cinnamon clove agave, cocoa, vanilla ice cream

Digestivos

TEQUILA AND MEZCAL FLIGHTS

FLIGHT 101

TO MEXICO

19-

Olmecca Altos Blanco
Milagro Select Barrel Reposado
Excellia Añejo

FLIGHT 505

TO OAXACA

22-

Los Danzantes Joven
Don Amado Reposado
Pierde Almas 9 Botanicals

FLIGHT 808 TO TEQUILA TOWN

39-

Fortaleza Añejo
Purasangre Extra Añejo
Artenom 1146 Anjeo Tequila

ESPECIALES

OAXCAN OLD FASHIONED

19-

Mezcal, cinnamon agave, caramelised orange, angostura & walnut bitters

SMOKY RON BANANA

19-

Banana honey cinnamon mezcal, Plantation dark rum, aztec chocolate, orange

DIRTY NEGRONI

18-

Gin, mezcal, vermouth chinato, campari

CAFÉ FRESCO

ALLPRESS Coffee

Our coffee is made from Allpress hot air roasted coffee beans.

5-

Long Black
Espresso
Macchiato

6-

Latte
Cappuccino
Flat White
Piccolo

6.5-

Mocha
Ice Coffee

Extra coffee shot \$1
Soy / Almond Milk / Oat Milk
50cents

MEXICAN MOCHA

HOT 6.5-

ICED 6.5-

Coffee, Mexican chilli spiced chocolate, cinnamon

COCO LOCO

HOT 5.5-

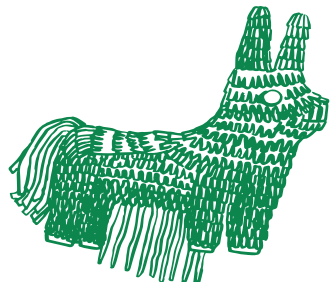
ICED 5.5-

Cocoa and milk froth

TEAS

7-

English Breakfast
Royal Earl Grey / Sencha
Camomile Meadow / Peppermint
Rooibush Strawberry Cream
Wild Berries



¡Bienvenidos!

We're so happy you've come to dine with us & sample a taste of the Mexican culture that we love so much.

Our latest expedition to the motherland took us through Mexico City, Guadalajara & then on to the west coast, exposing us to street food classics & some delicious "new style" Mexican dishes we'd never seen before.

We hope you enjoy them as much as we do. If some of the dishes are a little confusing, here's a glossary.

¡Buen provecho!

Glosario

- **ACHIOTE (AH-GHEE-OH-TAY)**

A paste made by grinding orange seeds known as Annatto. Used as an earthy flavouring in Mexican dishes. Originally used for dyeing tribal clothing.

- **CEVICHE (SE-VI-GHE)**

In Mexico, ceviche is a seafood dish typically made from fresh raw fish cured in lime juice and spiced with ají, chilli peppers or other seasonings including chopped onions, salt, and cilantro.

- **EPAZOTE (EH-PAH-SOH-TAY)**

A native Mexican herb with a strong anise flavour. Known as Mexican tea leaves.

- **FRIJOLE (FREE-HOLE-EZ)**

Black beans cooked slowly with spices & aromats until soft & tasty.

- **GUAJILLO (GWAH-HE-YO)**

A type of Mexican dried chilli with a red fruit & smoky flavour.

- **MASA (MAH-SAH)**

The Spanish name for dough. Our dough is made with white corn flour which is then made into tortillas.

- **PICO DE GALLO**

(PEEK-OH-DEH-GA-YOH)

A fresh Mexican salsa, traditionally made from chopped tomato, onion & coriander.

- **QUESO FRESCO**

(KES-OH FRES-KOH)

A Mexican cheese made from cow's milk with a creamy texture.

- **SALSA VERDE (BER-DEH)**

A fresh blended salsa made with green chillies, lime juice & green herbs: parsley, coriander & dill.

- **TOMATILLO (TOM-AH-TEE-YO)**

Known as the Mexican husk tomato. A staple of Mexican cuisine, they are quite acidic and are eaten raw or cooked in a variety of dishes.

THE LOCO SHOP

Mexican retail items

Check out our retail cabinet next to the taqueria window.

Hot Sauce - \$9 | Lucha Libre Wrestling Masks - \$70 (Kids - \$50)

Super Loco Mens & Ladies T-shirt - \$20 | Tote Bag - \$20

Snapback Cap - \$25