

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 barramundi, 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

**Our fish are sourced from Kulhbarra, a local farm that practices sustainable and ethical barramundi farming.*

OUR FILTERED TAP WATER GROWS TREES! By offering our guests free-flow filtered still & sparkling water **we save 5 tonnes in carbon emissions every year** by not selling bottled mineral water. **Proceeds from the 80c we charge each adult guest for filtered table water is used to plant trees.** If you prefer not to support this cause, please let us know and we'll remove the charge from your bill.

Find out more about our Loco Green Steps to becoming more sustainable!



TACOS

OUR TACOS ARE MADE WITH WHITE SOFT CORN 6" TORTILLAS AND FILLED WITH DELICIOUS MEXICAN FLAVOURS.

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 11

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

BAJA FISH

Crispy crumbed barramundi, chilli mango salsa, mint, cabbage, chipotle mayo
**Grilled fish option available*

11

AGHIOTE 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

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

AGAVE



ARQUITECTO

100% PURE AGAVE

BLANCO 13 / 230

6+ SHOTS (ea) 10

DEGUSTATION FLIGHT FOR THE MONTH 25

1 aged premium tequila

1 unaged blanco tequila

1 artisanal crafted mezcal

All flights consist of total 45ml spirits (3 x 15ml) served in special tasting glasses expertly paired with our delicious selection of antojitos (small bites).

NIGHTCAPS

ARIBA, ABAJO, AL CENTRO, Y LOCO!

CAFÉ LOCO

9-

Espresso infused Alipus mezcal

COCO LOCO

9-

Coconut & vanilla infused
Arquitecto tequila

NOCHES LOCO

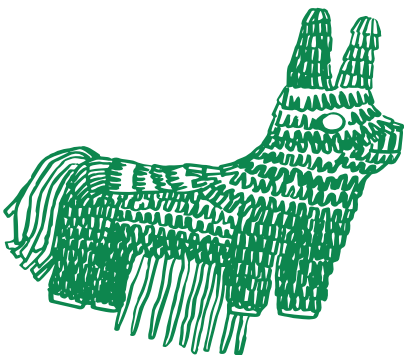
9-

Purasangre reposado,
Amargo-vallet, cacao

BANANO LOCO

12-

Banana honey infused
Los Danzantes mezcal



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

MEXICAN CHOCOLATE

HOT 5.5-

ICED 5.5-

Mexican chilli
spiced chocolate, cinnamon

CHOCO 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.
- **MASA (MAH-SAH)**
The Spanish name for dough. Our dough is made with white corn flour which is then made into tortillas.
- **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.
- **PICO DE GALLO (PEEK-OH-DEH-GA-YOH)**
A fresh Mexican salsa, traditionally made from chopped tomato, onion & coriander.
- **EPAZOTE (EH-PAH-SOH-TAY)**
A native Mexican herb with a strong anise flavour. Known as Mexican tea leaves.
- **QUESO FRESCO (KES-OH FRES-KOH)**
A Mexican cheese made from cow's milk with a creamy texture.
- **FRIJOLE (FREE-HOLE-EZ)**
Black beans cooked slowly with spices & aromats until soft & tasty.
- **SALSA VERDE (BER-DEH)**
A fresh blended salsa made with green chillies, lime juice & green herbs: parsley, coriander & dill.
- **GUAJILLO (GWAH-HE-YO)**
A type of Mexican dried chilli with a red fruit & smoky flavour.
- **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

Snapback Cap - \$25