

Super LOGO



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ANTOJITOS


TOTOPOS - Crispy yellow corn chips  **5**

CHOICE OF SALSAS:

 **SALSA ROJA** - Tomato, chipotle, coriander, onion **3**

SPICY PIÑA - Charred habanero, pineapple, coriander, ginger **5**

 **GUACAMOLE** - Avocado, tomato, onion, coriander, lime **5**

 **VERDE** - Tomatillo, green chilli, lime, parsley, dill, roasted garlic **3**

CON TODO - Corn chips with all of the above **19**

ALITAS DE POLLO  **14**

Fried chicken wings, chipotle, red chilli, pickles, lime crema
+ **SOUR CREAM 3**

ALMEJAS **16**

Yucatan-style clams, jalapeño pico de gallo, smoked bacon,
guajillo chilli

PRAWN & SCALLOP CEVICHE **23**

Smoked habanero, cucumber salsa, sweet corn, pickled shallots,
avocado, coriander

FAVORITOS

ELOTES (SINGLE SERVE)  **8**

Mexican street style grilled corn, chipotle mayo, cotija cheese

WILD SNAPPER & MANGO CEVICHE 18

Lime, shallots, coriander

ATUN CRUDO CON CHIPOTLE 18

Yellow fin tuna tartare, chipotle, spiced avocado, plantain

TOSTADAS

CANGREJO **16**

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

GARBANZO  **12**

Chickpeas, chipotle sofrito, jalapeño, sour cream, fresh mozzarella

RES TOSTADITAS **16**

Angus sirloin, chipotle mayo, crispy leek

DIETARY GUIDE: • **VEGETARIAN**  • **CONTAINS GLUTEN**



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


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

TACOS

(SINGLE SERVE)

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.

CHORIZO Y RES 10
Spicy chorizo, braised beef brisket, red cabbage, chipotle salsa

BAJA  11
Crispy fish snapper, chilli mango salsa, mint, cabbage, roasted pineapple salsa

POLLO AL PASTOR 9
Spit-roasted chicken, achiote, salsa verde, red cabbage, jalapeño and pineapple salsa



BARBACOA DE CORDERO 12
Pulled lamb shoulder, grilled tomato, red onion salsa, mint

PESCADO 11
Achiote marinated snapper, chipotle mayo, red onion & cucumber salsa

CALABAZA Y JUDIA VERDE  8
Roasted pumpkin, green beans, sweetcorn & frijoles, chipotle salsa, sour cream & coriander

CACHETE Y LENGUA 12
Braised beef & crispy ox tongue, pickled vegetables, ghost pepper mayonnaise

QUESADILLAS 16 EA

HUITLAGOCHE  
10" wheat tortilla, corn truffle, oyster mushroom, sweet corn, cotija, chimichurri

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

RES
Braised beef, smoked poblano & pomegranate, pico de gallo, tomatillo salsa & coriander

The Chef's Selection

Our set menus have it all covered.
1 menu choice per table served to all adults.
Minimum party of 2.

El Loco \$45 p/p

An introduction to Mexican street food classics with a sweet finish
(6 dishes)

Head Honcho \$65 p/p

Let us take you on a culinary journey across Mexico
(9 dishes)

Want to know more?
Talk to your friendly server for more details.

PLATO PRINCIPAL (LARGER DISHES BEST FOR SHARING)

- COSTILLA DE CERDO** 30
Roasted pork ribs, chipotle glaze, piña salsa
- ARRACHERA CON CHILE ANCHO** 38
Chargrilled Angus skirt steak, porcini guajillo rub, watercress salad, ancho chilli mayo, lemon
- WILD SNAPPER VERACRUZANA** 28
Red snapper, clams, tomato, caper, serrano, parsley, toasted seaweed oil
- ENCHILADAS DE FRIJOLE Y PIQUILLO**  24
Black bean & roasted corn, piquillo mole, monterey jack, caper mayo, pickled radish, cucumber & herb salad

ENSALADAS Y MÁS

- RUSTICA**  8/13
Mixed garden leaves, tomato, cucumber, shallots, citrus dressing
- GRANOS**  9/14
Barley & quinoa, watercress, epazote roast carrot, roasted almonds, jicama, coriander & orange dressing
- PAPAS**  7
Crispy fried rustic potatoes, smoked salt, epazote
+ CHIPOTLE MAYO 3
+ HABANERO MAYO 3
- JUDIA VERDE**  8
Sautéed green beans, guajillo chilli, lemon
- ARROZ MEXICANA**  8
Long grain rice, tomato sofritto, jalapeño, coriander
- FRIJOLE**  6
Braised turtle beans, pico de gallo, cheese

POSTRES

(DESSERTS)

SUPER CHURROS 13

Crispy churros, Mexican chocolate sauce

HELADO TRES LECHES 8

Tres leches soft serve, corn flakes, watermelon & raspberries

FLAN DE COCO 12

Coconut pudding, rustic chocolate chip cookies, roasted coconut

AFFOGATO MEXICANO 12

Los Danzantes Reposado mezcal, Cynar liqueur, espresso, cinnamon clove agave, cocoa, vanilla ice cream

Digestivos

TEQUILA AND MEZCAL FLIGHTS

Our specially curated artisanal selections

CURADO FLIGHT 6552 22

Peach & Apple crumble tequila
1800 coconut tequila
Banana honey cinnamon mezcal

FLIGHT 101 TO MEXICO 19

Olmeca Altos Blanco
Milagro Select Barrel Reserve
Reposado
Excellia Añejo

FLIGHT 808 TO TEQUILA TOWN

39

Fortaleza Añejo
Purasangre Gran Reserva
Extra Añejo
Fuenteseca 9 years

OAXACAN OLD FASHIONED 19

Alipus San Luis Blanco mezcal,
Cinnamon clove agave,
caramalised orange,
Angostura & black walnut bitters

SMOKY RON BANANA 19

Banana honey cinnamon mezcal,
Plantation dark rum,
aztec chocolate,
orange & black walnut bitters

PATRÓN XO CAFE 15

FRESHLY BREWED ALLPRESS COFFEE

Long Black, Espresso, Macchiato 4
Latte, Cappuccino 5
Flat White, Piccolo 5
Mocha, Ice Coffee 5.5
Extra coffee shot 1
Soy milk, almond milk 0.5

MEXICAN MOCHA HOT 5.5 ICED 6.5

ALLPRESS coffee, Mexican chilli
spiced chocolate, cinnamon

MEXICAN CHOCOLATE HOT 5.5 ICED 6.5

Mexican chilli spiced chocolate

TEAS 7

HOT or ICED

English Breakfast / Earl Grey /
Mango Citrus Green / Peppermint
/ Camomile / Peach & Vanilla

¡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 - \$12 | Lucha Libre Wrestling Masks - \$70 (Kids - \$50)

Super Loco Mens & Ladies T-shirt - \$35 | Neon Cactus Light - \$60

Mexican Ceramic Skulls - \$80 (Med) or \$100 (Large)

Snapback Cap - \$25