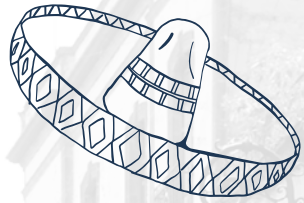


# LUNCH ESPECIALES



## GREEN HERB CHICKEN BURRITO 18

marinated grilled chicken, guacamole, lime spice, potato, pico, corn, chipotle mayo, monterey jack, coriander

## CAULIFLOWER BURRITO (VG) 17

cauliflower, cashew crema, 'Tajín' spice, pico de gallo, chipotle mayo, quinoa, lettuce, candied macadamia, jalapeño, guacamole

## CLASSIC BOWL (GF) 17

guacamole, roasted butternut, sweet corn, pico de gallo

**choose base:**

mexican rice | trio quinoa salad

**choose protein:**

cilantro prawns (GF) | grilled chicken (GF) | roasted cauliflower (VG)

## MEXICAN BEEF SANDWICH 22

slow-cooked brisket, onion crema, mixed cabbage, chipotle mayo, pickled onion, jalapeño, warm crusty bread

## MEXICAN PRAWN SANDWICH 23

BBQ-marinated prawns, avocado, achiote mayo, coriander, jalapeño, warm crusty bread

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

# LOCO LUNCH FIESTA!

## EXPRESS LUNCH FOR 1 4-COURSE SET MENU 29

### **ELOTES (V)(GF)**

grilled sweet corn, chipotle mayo, cotija, lime

OR

### **ESQUITES (V)(GF)**

sautéed sweet corn, jalapeño, lime mayo, cotija

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### **TUNA TOSTADA (1 PC) (GF)**

tuna crudo, avocado, fried onion, lime,  
pickled jalapeño

OR

### **CRAB TOSTADA (1 PC) (GF)**

blue swimmer crab, Mexican chilli mayo,  
spring onion, avocado

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### **ANY TACO OF YOUR CHOICE**

please select from our all-day menu

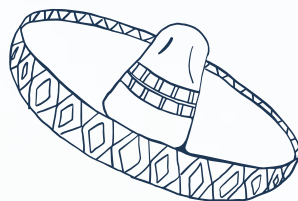
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### **SUPER CHURROS (2 PCS)(V)**

crispy churros, Mexican chocolate sauce,  
coconut dulce de leche

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

# BRUNCH ESPECIALES



## LOCO BREKKIE BOWL (V)(GF) 18

scrambled eggs, guacamole, cactus pico de gallo, slow-braised beans, sour cream, corn, crispy potatoes, fresh herbs

## SUPER BREKKIE BURRITO 18

pork chorizo, free-range eggs, sweet corn, quinoa, refried black beans, pickled onion, hash brown, cheese, chipotle mayo, jalapeño, guacamole

## CLASSIC HUEVOS RANCHEROS (V) 19

two fried free-range eggs, black beans, cheese quesadilla, salsa roja, guacamole, sour cream, pico de gallo, pickled onion

## MEXICAN EGGS BENEDICT 19

poached free-range eggs, toasted English muffin, chipotle hollandaise, pickled onion

### choice of:

'royale' house cured salmon (+6) |

pulled chipotle beef | guacamole, pico de gallo (V)

## AVOCADO TOAST (VG) 20

crushed avocado, wood-fired sourdough, garden pea pico, heirloom tomato, kohlrabi, avocado oil, smoked chilli salt

## STEAK & EGGS (GF) 32

Angus sirloin, two fried free-range eggs, jalapeño potato rosti, chipotle & herb butter, smoked chilli salt

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

## HEALTHY JUICES & SMOOTHIES

**ORANGE, CARROT & GINGER** 9

**BANANA & ORGANIC DATES** 12

almond milk & yogurt, banana, agave, chia seeds, flax seeds, coconut water, organic dates & turmeric

**ACAI & BLUEBERRY** 12

almond milk & yogurt, banana, agave, chia seeds, flax seeds, coconut water, açai blueberry

**GREEN NUTRITION** 12

almond milk & yogurt, banana, agave, chia seeds, flax seeds, coconut water, spinach & kale, pineapple

**PEANUT BUTTER ESPRESSO** 12

almond milk & yogurt, banana, agave, chia seeds, flax seeds, coconut water, peanut butter, espresso shot

## SUPER LATTES

delicious superfood lattes blended with creamy nutritious bonsoy and organic low GI agave. available hot or iced

**GOLDEN TURMERIC LATTE** 8

organic turmeric, ginger, cinnamon

**MEXICAN CHAI LATTE** 8

black tea, ginger, roasted ancho, chai spices

**MATCHA MORINGA MINT LATTE** 8

matcha moringa superfood, fresh mint

## BOTTOMLESS FIESTA

**2 HOUR FREE FLOW** 59

frozen lime margarita, corona, red & white wine

## COCKTAILS

**BLOODY MARIA** 17

Los Arcos blanco, cupreata mezcal, tomato & spice

**SANGRIA ROJO** 19 / 59

red wine Merlot, Los Arcos blanco, Cointreau, prickly pear, açai berry, lemongrass-infused agave

**SPARKLING SANGRIA** 19 / 59

Los Arcos blanco, yuzu, apple, white peach, mint, prosecco

**MOJITO** 19 / 59

Plantation dark rum, Plantation 3 star rum, Cointreau, fresh lime, agave, mint, soda

**PALOMA** 19 / 59

Los Arcos blanco, Koch mezcal, Campari, fresh grapefruit, agave, soda

**APEROL SPRITZ** 19 / 59

Aperol, prosecco, soda

## COFFEE & TEA

**ESPRESSO** 4

**LONG BLACK (DOUBLE SHOT)** 5

**LATTE | CAPPUCINO | PICCOLO** 6

**FLAT WHITE | MOCHA** 6

Iced / Extra Shot + I

Soy / Oat milk + 0.5

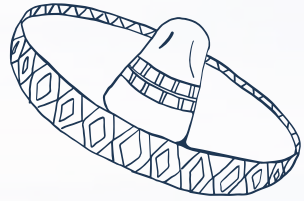
**PREMIUM TEAS** 7

Earl Grey | Chamomile | Peppermint

English Breakfast | Lavender Harmony



# DINNER ESPECIALES



## STARTERS

### CEVICHE

18

sustainably-farmed seabass, mango, serrano chilli, celery, mint, coconut, ginger, agave sweet corn

## TOSTADAS

### ARTICHOKE TOSTADAS (2 PCS) (VG)(GF)

14

grilled marinated artichoke, roasted veggie salsa, chilli caramel sunflower brittle, cashew crema, blue corn tostadas

## PLATO PRINCIPAL

### BEEF BARBACOA (GF)

38

braised Angus beef cheek, avocado salsa verde, mixed cabbage slaw, pickled onion & jalapeño, coriander, white corn tortilla

## SWEETS

### HORCHATA PALETA & CHAMOY (V)(GF)

8

Mexican ice-cream pop with rice milk, fruit & hibiscus dressing, cinnamon, puffed rice chips

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