

¡BIENVENIDOS A CASA LOCO!

¡Hola! We're so glad you made it to our little seaside cantina. It wouldn't be the same without you! Just a few small points about us that might help. Firstly, the food is Mexican but not everything is exactly as you would find in down town 'Meh-hee-ko'. We've gotten a little creative and modern, though we've stayed true to the authentic flavours of this great cuisine. Secondly, grab one of our lovely team members and ask them to explain the words you haven't heard before. They are happy to help! Lastly, there are no rules here—you can share or go solo, you can go easy or GO LOCO! ¡Buen Provecho!

ANTOJITOS

Snacks

TOTOPOS (V) – Crispy yellow corn chips	5
CHOICE OF SALSAS:	
SALSA ROJA (V) – Tomato, chipotle, coriander, onion	3
VERDE (V) – Tomatillo, green chilli, lime, parsley, dill, roasted garlic	4
SPICY PIÑA – Charred habanero, pineapple, coriander, ginger	5
GUACAMOLE (V) – Avocado, tomato, onion, coriander, lime	5
CON TODO (V) – Corn chips with all of the above	19
ESQUITES (V) – Sautéed sweet corn, jalapeño, lemon mayo, cotija cheese	8
ELOTES (V) – Barbecued corn on the cob, chipotle mayo, cotija cheese, lime	7
ALITAS DE POLLO (*)	14
Fried chicken wings, chipotle, red chilli, pickles, lime crema	
MOLE OAXAQUEÑO	7
Roasted mulato chile, raisin, almond, plantain, sesame, chocolate, tortillas y sopes	
TOSTADA DE ATUN (*)	15
Torched tuna, fried onion, lime mayo, avocado, smoked sea salt	
TOSTADA DE HUITLACOCHÉ (V)	14
Mexican truffle, wild mushrooms, sweet corn, epazote, goats cheese, salsa serrano	
TOSTADITAS DE CANGREJO	16
Blue swimmer crab, habanero mayo, spring onions, avocado purée	
TOSTADITAS DE RES	16
Grass Fed Angus sirloin, chipotle mayo, crispy leek	

MARISCOS

Seafood snacks

OYSTERS: Our team can tell you where these little amigos are from	
NATURAL – with lime	5 ea
KILPEDRO – Grilled oyster, habanero infused worcestershire, chorizo, shallot	7 ea
CEVICHE DE VIEIRA	25
Scallop, ginger, mango, lime, coconut, avocado, jalapeño, cilantro	
CEVICHE	18
Red snapper, mint, serrano chilli, lime, purslane	
PULPO (*)	24
Barbecued octopus, achiote, tomatillo, toasted chorizo crumble	

SUPER LOCO

TACOS

6" soft corn tortilla

DE BAJA (*)	11
Crispy fish fillet, chilli mango salsa, mint, cabbage	
DE PESCADO	11
Grilled snapper, chipotle mayo, green cabbage, red onion, cucumber, lime	
DE CAMARONES	13
Grilled tiger prawns, esquites, avocado, pipian salsa, spring onion	
DE CALABAZA (V)	8
Caramelized pumpkin, cashew granola, green chilli yoghurt, cilantro	
"AL PASTOR" DE POLLO	9
Roasted chicken, achiote, white onion, pineapple, coriander, salsa verde	
DE CHORIZO Y RES	10
Spicy chorizo, braised beef brisket, red cabbage salad, chipotle salsa	

QUESADILLAS

Two tortillas sandwiched with cheese and assorted fillings

RES	16
Braised beef, chipotle chilli, cheese, pineapple salsa, pickled red onions	
POLLO	16
Spice roasted chicken, oregano, pico de gallo, coriander mayo	
QUESO (V)	9
Queso fresco, queso añejo, cotija cheese, jalapeño, parsley	

ENSALADAS

Salads & vegetables

ENSALADA MIXTA (V)	8/15
Arugula, cherry tomato, orange, avocado, jicama, palm hearts, roasted pepitas, lemon & tamarind dressing	
ENSALADA GRANOS (V)(*)	8/15
Quinoa, pearl barley, almonds, broccoli, pomegranate, pico de gallo, chia & basil	
PEPINO Y MAS (V)	12
Cucumber, mint, yoghurt, fennel, green grapes, cactus, capers, lime, radish	
CALABACIN (V)	15
Grilled zucchini, tequila steeped raisins, almonds, queso fresco, lemon, cilantro	

SET MENUS

To make it easy

EXPRESS LUNCH – 4 dishes in 20 minutes	\$35
Esquites (V), Taco de Pescado, Ensalada Mixta (V), Chocolate Chipotle Brownie (*)	
LONG LUNCH – 5 dishes at your own pace	\$55
Elotes (V), Atun Tostada, taco of choice, Ensalada Granos (V)(*), Paleta of the Day (V)	
DINNER BANQUET MENU – Chef's selection (1 menu choice per table)	
El Loco – 5 dishes	-\$45 p/p
Head Honcho – 7 dishes	-\$65 p/p

We don't impose a service charge. Please leave a tip if you've enjoyed our service. Prices subject to prevailing government taxes.

PARA LA FAMILIA

Larger style dishes for sharing

ARRACHERA CON CHILE ANCHO	38
Chargrilled Angus skirt steak, porcini guajillo rub, watercress salad, ancho chilli mayo, lemon	
COSTILLA DE CERDO	30
Roasted pork ribs, chipotle glaze, piña salsa	
ENCHILADA DE JARDIN (V)	26
Poblano, zucchini, goats cheese, soft herbs, pickled jalapeño, wood grilled chayote, tomatillo, roast pepper & almond sauce	
MARISCOS VERACRUZANA (suitable for 2)	42
Red snapper, clams, tomato, caper, olive, serrano, parsley, toasted seaweed oil	
PLATO DE MARISCOS (suitable for 3 to 4)	100
Flame-grilled octopus, prawns, fish & oysters, tomatillo salsa, green salad, lemon, lime, chilli, tortillas	

ACOMPANAMIENTOS

Small side dishes to add on

CREMA DE MAÍZ DULCE (V)	
Creamed sweet corn, watercress, garlic migas	8
FRIJOLES (V)	6
Braised black beans, root vegetables, cotija cheese, pico de gallo	
PAPAS (V)	7
Crispy fried rustic potatoes, smoked salt, epazote	
ARROZ (V)	7
Fragrant rice a la Mexicana, herbs & spices, spring onion	
TORTILLAS (V)	1.5
3 soft hand made tortillas	
SALSITAS (V)	
Tomatillo salsa	3
Pickled jalapeños	3
Lime sour cream	3
Chipotle mayo	3
Cilantro mayo	3

POSTRES

Desserts

HORCHATA CREME BRÛLÉE	13
Cinnamon, rice milk, orange, grapefruit	
TORTA DE CHOCOLATE (*)	13
Chocolate lava cake, popcorn ice-cream, chipotle candied hazelnuts	
MICHOACAN MESS	13
Tequila lime curd, corn shortbread, hibiscus meringue, fresh berries & cream	
NIEVE O PALETA DEL DÍA (V) – Sorbet or Paleta of the day	4
SWEETCORN ICE CREAM CONE (*)	5

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