

Super LOGO




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ENTRADAS

Smaller dishes with a strong focus on typical Mexican street snacks. Great for sharing, except for the elotes.

TOTOPOS - Fresh corn chips  **5**

CHOICE OF SALSAS: 
SALSA ROJA - Tomato, chipotle, coriander, smoked onion **3**
GUACAMOLE - Avocado, tomato, onion, coriander, lime **5**

ELOTES (SINGLE SERVE) **8**
Mexican street style grilled corn, chipotle mayo, cotija cheese

ALITAS DE POLLO  **12**
Fried chicken wings, chipotle, red chilli, pickles, lime crema

COSTILLAS DE CERDO **14**
Pork ribs, roast apple & mint glaze, spring onions, coriander, chilli

CEVICHE

Fish or seafood that is either raw or cured in lime juice. Ideal for sharing and great with totopos.

MANGO **18**
Wild snapper, lime, mango, shallots, coriander

PRAWN & SCALLOP CEVICHE **23**
Smoked habanero, cucumber salsa, sweet corn, pickled shallots, avocado, coriander

ATUN CRUDO **14**
Tuna tartare, chipotle mayo, spiced avocado, plantain crisps

TOSTADITAS

4 per serve on crispy tortillas, designed to be shared at the start of your meal.

GANGREJO **16**
Blue swimmer crab, habanero mayo, spring onions, avocado

GARBANZO  **12**
Chickpeas, chipotle sofrito, jalapeño, sour cream, queso fresco

POLLO **14**
Chicken tinga, chipotle mayo, cotija cheese, lettuce

PIBIL **14**
Pulled pork shoulder, achiote, house pickles, chicharrón

DIETARY GUIDE: • VEGETARIAN  • CONTAINS GLUTEN 

TACOS

Single serve taco on a toasted 6-inch soft corn tortilla.

CHORIZO Y RES 10

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

BAJA 11

Crispy fish fillet, jalapeño cabbage, chimichuri mayo

AL PASTOR CORDERO 11

Spit roasted lamb, achiote, pineapple, tomatillo, onion, pickled jalapeño

GACHETE Y LENGUA 12

Barbecued ox tongue n' cheek, pickled slaw, ghost chilli mayo

PESCADO 10

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

POLLO 8

Grilled chicken thigh, red cabbage, roasted pineapple salsa

POBLANO Y CALABACIN 8

Grilled poblano & zucchini, epazote, avocado, salsa verde

QUESADILLAS

Our quesadillas are two 6-inch corn tortillas sandwiched with classic Mexican combinations & melted Monterey Jack cheddar cheese.

HUITLAGOCHE 14

Mexican truffle, wild mushrooms, epazote, pico de gallo verde

POLLO 16

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

RES 16

Slow cooked beef, caramelised onion, cotija cheese

SALSITAS Y MAS

(SAUCES & MORE) 3 ea

TOMATILLO SALSA

PICO DE GALLO

CHIPOTLE MAYO

HABANERO MAYO

SOUR CREAM

The Chef's Selection

Our banquet menu options to make it easy for you!
Minimum 2' guests, 1 menu choice per table served to all adults.

El Loco \$40+ p/p

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

Head Honcho \$60+ p/p

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

Add on a flight of Tequilas & Mezcal \$35+

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

PLATO PRINCIPAL

In Mexico, meals are shared family style. Platters of food are served in the middle of the table for all to enjoy. Below are some of our favourite Mexican main courses which are designed to be shared.

COCHINILLO 34

Roasted suckling pig, pineapple salsa, spiced chicharrón, roasted garlic & achiote salsa (Add 3 tortillas for \$1)

(Whole Cochinillo available upon request - 3 days notice required)

ARRACHERA CON CHILE ANCHO 32

Chargrilled Angus skirt steak, porcini guajillo rub, watercress salad, ancho chilli mayo, lemon

SALMÓN 28

Seared salmon, charred jalapeño, tomatillo, pickled cucumber & corn slaw

ENCHILADAS DE GALABAZA 24

Roast poblano & pumpkin, Monterey Jack, huitlacoche, serrano, coconut, Queso de Oaxaca

ENSALADAS

Perfect as a light & fresh accompaniment with tacos or quesadillas, or even to add on with one of the sharing dishes above.

MIXTA 13

Mixed garden leaves, quinoa, orange, smokey sweet corn, pickled jalapeño, cotija cheese, citrus dressing

VERDE 6

Mixed leaves, citrus dressing

ACOMPAÑAMIENTOS (SIDES)

Typically found on the family table are a number of smaller side dishes to complement the larger sharing platters. We recommend trying one or two with your main course selection.

ALCACHOFA 10

Globe artichoke, avocado purée, charred tomatillo crema

REMOLACHA AL HORNO 8

Salt baked beetroot, pickled jalapeño, agave pecans

FRIJOLE 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

WE DON'T IMPOSE A SERVICE CHARGE.

If you've enjoyed the service from our friendly servers, please leave them a tip!
Prices subject to prevailing government taxes.

Postres

LECHE MERENGADA SUNDAE 6 –

Soft serve, sweet corn, cinnamon, dulce de leche

SUPER CHURROS 13 –



Crispy churros, Mexican chocolate sauce

FRESAS Y CREMA 12 –

"STRAWBERRIES & CREAM"



Traditional tres leches, macerated berries, milk sponge gâteau, strawberry meringue

PASTEL DE MAÍZ 12 –

Sweet corn pudding, salted dulce de leche, vanilla ice cream, pecans

Digestivos

GIMARRON BLANCO TEQUILA 12 –

OR \$9 EACH FOR 6+ SHOTS

Earthy, herbaceous, spices

PURASANGRE BLANCO TEQUILA 14 –

OR \$11 EACH FOR 6+ SHOTS

Fruity, floral, citrus

MEXICAN LOVER (2 SHOTS) 12 –

Cimarron Blanco tequila, passionfruit, chilli chocolate

PATRON XO CAFE 14 / 280 –

Fresh coffee, vanilla, tequila

PATRON DARK COCOA 14 / 280 –

Criollo chocolate, coffee, cacao

PATRON INCENDIO 14 / 280 –

Sweet chocolate, coffee, Mexican arbol chilli

MILAGRO RESERVE BARREL REPOSADO TEQUILA

21 / 420 –

Caramel, toast, light spice

FUENTESECA EXTRA AÑEJO 9 YEARS TEQUILA

30 / –

Demerara sugar, honey, earthy

LOS DANZANTES AÑEJO MEZCAL

18 / 360 –

Smoky cedar, oak, herbaceous agave

FRESHLY BREWED

ALLPRESS COFFEE

Long Black, Espresso, Macchiato 4.5 –

Latte, Cappuccino, Piccolo, Flat White 5.5 –

Mocha, Ice Coffee 6 –

Extra coffee shot 1 –

Soy milk, almond milk 0.5 –

TEAS – HOT or ICED 7 –

English Breakfast

Earl Grey

Mango Citrus Green

Peppermint

Chamomile

Peach & Vanilla

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¡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.
- **AMARILLO SALSA (AMA-REE-YO)**
Latin American salsa made from Peruvian yellow chillies.
- **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.
- **HUITLACOCHÉ (WIT-LA-GOTCH-AY)**
Native Mexican fungus that grows on corn cobs. Often referred to as "Mexican truffle" & regarded as a delicacy.

THE LOCO SHOP

Mexican retail items for going LOCO!

Check out our retail cabinet next to the taqueria window.

LOCO 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)

Super Loco or Lucha Loco Snapback Cap - \$25