

# 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**

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

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

**ELOTES (SINGLE SERVE)**  **8**

Mexican street style grilled corn, chipotle mayo, cotija cheese

**ALITAS DE POLLO**  **14**

Fried chicken wings, chipotle, red chilli, pickles, lime crema

# MARISCOS

Seafood snacks. Ideal for sharing and great with totopos.

**ALMEJAS AL GUAJILLO** **21**

Steam clams, jalapeño pico de gallo, smoked bacon, mexican dried chilli

**MANGO** **18**

Wild snapper, lime, mango, shallots, coriander

**PRAWN & SCALLOP GEVICHE** **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 purée

**GARBANZO**  **12**

Chickpeas, chipotle sofrito, jalapeño, sour cream, queso fresco

**RES** **16**

Grass Fed Angus sirloin, chipotle mayo, crispy leek

**ATUN (Tostada / 2 per serve)** **15**

Torched tuna, fried onion, lime mayo, avocado, smoked sea salt

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, chilli mango salsa, mint, cabbage

### 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 GALABACIN 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

Braised beef, chipotle chilli, cheese, pineapple salsa, pickled red onions

## SALSITAS Y MAS

(SAUCES & MORE) 3ea

### 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!  
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.

## **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

## **MARISCOS VERACRUZANA** (suitable for 2) 42

Red snapper, clams, tomato, caper, serrano, parsley, toasted seaweed oil

## **ENCHILADAS DE CALABAZA** 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 leaves, quinoa, pomegranate, orange, avocado, sweet corn, 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.

## **PAPAS** 7

Crispy fried rustic potatoes, smoked salt, epazote

## **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

## AFFOGATO MEXICANO 12 –

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

## HORCHATA SOFT SERVE 6 –

Rice milk, cinnamon, honeycomb, popcorn, chocolate

## 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

## CIMARRÓN 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

## PATRÓN XO CAFE 14 / 280 –

Fresh coffee, vanilla, tequila

## PATRÓN DARK COCOA 15 / 290 –

Griollo chocolate, coffee, cacao

## PATRÓN 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.

### • **AMARILLO SALSA** (AMA-REE-YO)

Latin American salsa made from Peruvian yellow chillies.

### • **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.

### • **HUITLACOCH** (WIT-LA-GOTCH-AY)

Native Mexican fungus that grows on corn cobs. Often referred to as "Mexican truffle" & regarded as a delicacy.

### • **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 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**