

# ¡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

<b>TOTOPOS (V)</b> – Crispy yellow corn chips	5
<b>CHOICE OF SALSAS:</b>	
<b>ROJA (V)</b> – Tomato, chipotle, coriander, smoked onion	3
<b>VERDE (V)</b> – Tomatillo, green chilli, lime, parsley, dill, roasted garlic	3
<b>SPICY PIÑA (V)</b> – Charred habanero, pineapple, coriander, ginger	4
<b>GUACAMOLE (V)</b> – Avocado, tomato, onion, coriander, lime	5
<b>CON TODO (V)</b> – Corn chips with all of the above	18
<b>ESQUITES (V)</b> – Sautéed sweetcorn, jalapeño, lemon mayo, cotija cheese	8
<b>ELOTES (V)</b> – Barbecued corn on the cob, chipotle mayo, cotija cheese, lime	7
<b>SOPA DE AGUACATE (V)</b>	8
Chilled avocado soup, mint, goats curd, yoghurt, avocado leaf, tortilla verde	
<b>COSTILLAS DE CERDO</b>	16
Roasted pork ribs, agave chipotle glaze, mango, tortillas (for rolling)	
<b>ALITAS DE POLLO (*)</b>	16
“North Mexico’s” fried habanero chicken wings, mojo sauce, citrus, pickles	
<b>MOLE OAXAQUEÑO</b>	7
Roasted mulato chile, raisin, almond, plantain, sesame, chocolate, tortillas y sopes	
<b>TLAYUDA CECINA</b>	20
Air dried Wagyu, black bean hummus, queso Oaxaca, watercress	

## MARISCOS

Seafood snacks

<b>OYSTERS</b> – Our team can tell you where these little amigos are from	
Natural with lime	5 ea
Suquet Veracruzana & olive oil caviar	6 ea
<b>AGUACHILE</b>	22
Kingfish, prawns, sorrel, cucumber, coriander, red onion, chia	
<b>CEVICHE</b>	16
Red snapper, mint, avocado, serrano chilli, lime, purslane, toasted tortillas	
<b>PULPO</b>	23
Barbecued octopus, achiote, tomatillo, toasted chorizo crumble	

## TOSTADAS

2 crispy tortillas with toppings

<b>ATUN</b>	15
Torched tuna, fried onion, lime mayo, avocado, smoked sea salt	
<b>CARNITAS</b>	15
Pulled pork, apple, jalapeño, pickled slaw, chicharrón, anise	
<b>HUITLACOCHÉ (V)</b>	14
Mexican truffle, wild mushrooms, sweetcorn, epazote, goats cheese, salsa serrano	
<b>LANGOSTA</b>	25
Maine lobster, celery hearts, avocado, spring onion, piquillo & orange mayo	

# SUPER LOCO

## TACOS

6" soft corn tortilla

<b>DE CANGREJO (*)</b>	14
Crispy soft shell crab, barbecued pickled pineapple, radish, lime mayo	
<b>DE PESCADO</b>	11
Grilled snapper, chipotle mayo, green cabbage, red onion, cucumber, lime	
<b>DE CARNITAS</b>	9
Pulled pork, red apple salad, spring onion, serrano chilli chutney, crackling	
<b>DE CALABAZA (V)</b>	8
Caramelized pumpkin, cashew granola, green chilli yoghurt, cilantro	
<b>“AL PASTOR” DE POLLO</b>	9
Roasted chicken, achiote, white onion, pineapple, coriander, salsa verde	
<b>DE RES</b>	18
Smoked Wagyu brisket, orange & chilli marmalade, chipotle salsa	

## QUESADILLAS

Two tortillas sandwiched with cheese and assorted fillings

<b>COSTILLA DE RES</b>	18
Slow braised beef, red onion, thyme, jalapeño, tomatillo salsa	
<b>POLLO</b>	16
Roasted chicken, Monterey jack, tomato salsa, cilantro mayo	
<b>QUESO (V)</b>	9
Queso fresco, queso añejo, cotija cheese, jalapeño, parsley	

## ENSALADAS

Salads & vegetables

<b>ENSALADA MIXTA (V)</b>	8/15
Arugula, cherry tomato, blood orange, avocado, jicama, palm hearts, roasted pepitas, lemon & tamarind dressing	
<b>ENSALADA GRANOS (V)(*)</b>	8/15
Quinoa, pearl barley, almonds, broccoli, pomegranate, pico de gallo, chia & basil	
<b>PEPINO Y MAS (V)</b>	6/11
Cucumber, mint, yoghurt, fennel, green grapes, cactus, capers, lime, radish	
<b>CALABACIN (V)</b>	9
Grilled zucchini, tequila steeped raisins, almonds, queso fresco, lemon, cilantro	

## TORTAS - LUNCH ONLY

Hot sandwiches served with crispy potatoes & chipotle mayo or green salad

<b>DE RES (*)</b>	22
Pulled beef short rib, sweetcorn butter, jalapeño coleslaw, barbecued leek, chipotle mayo	
<b>DE CAMARONES (*)</b>	21
Grilled king prawns, avocado, lime mayo, lettuce, achiote mayo, coriander	
<b>DE ALCACHOFA (V)(*)</b>	20
Globe artichoke omelet, crisp salad leaves, chilli tomato chutney, queso fresco, aioli	
<b>EL CUBANO (*)</b>	23
Slow roasted pork, smoked ham, jalapeño mustard, Swiss cheese, romaine lettuce, pickles	

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

<b>CARNE ASADA</b>	40
Marinated grass-fed Angus skirt steak, lemon, smoked jalapeño mayo, huitlacoche jus	
<b>CERDO</b>	32
Agave pork belly, braised onion, barbecued pineapple, black beans, sopes	
<b>ENCHILADA DE JARDIN (V)</b>	26
Poblano, zucchini, goats cheese, soft herbs, pickled jalapeño, wood grilled chayote, tomatillo, roast pepper & almond sauce	
<b>PESCADO ASADA CON CHILE ROJO Y PEREJIL</b> (suitable for 2)	46
Barbecued whole sea bass, red & green salsas	
<b>PLATO DE MARISCOS</b> (suitable for 3 to 4)	88
Flame-grilled octopus, prawns, fish & oysters, tomatillo salsa, green salad, lemon, lime, chilli, tortillas	

## ACOMPAÑAMIENTOS

Small side dishes to add on

<b>CREMA DE MAÍZ DULCE (V)</b> – Creamed sweet corn, watercress, garlic migas	8
<b>FRIJOLES (V)</b> – Braised black beans, root vegetables, cotija cheese, pico de gallo	6
<b>PAPAS (V)</b> – Crispy fried rustic potatoes, smoked salt, epazote	6
<b>ARROZ (V)</b> – Fragrant rice a la Mexicana, herbs & spices, spring onion	7
<b>TORTILLAS (V)</b> – 3 soft hand made tortillas	1.5
<b>SALSITAS (V)</b>	
Tomatillo salsa, pickled jalapeños, lime sour cream	2 ea
Chipotle mayo, habanero piña salsa, cilantro mayo	3 ea

## POSTRES

Desserts

<b>MEZBABA (V)(*)</b>	14
Mezcal & agave drenched brioche, chamomile ice cream, candied almonds, pineapple glaze	
<b>TOSTADAS DULCE DE CHOCOLATE (V)</b>	15
Chocolate tortilla, chocolate avocado butter, Mexican bitter chocolate ice cream, cocoa nib candy, chunky pecan crema	
<b>TRES LECHES (V)(*)</b>	13
3 milks 3 ways, hibiscus marinated berries, vanilla	
<b>NIEVE DEL DÍA (V)</b> – Sorbet of the day	4
<b>SWEETCORN ICE CREAM CONE (V)(*)</b>	5

## SET MENUS

To make it easy

<b>EXPRESS LUNCH</b> – 3 dishes in 20 minutes	\$25
Esquites, Taco de Pescado, Ensalada Mixta	
<b>LONG LUNCH</b> – 5 dishes at your own pace	\$50
Elotes, Atun Tostada, taco of your choice, Ensalada Granos, Nieve Del Día	
<b>DINNER BANQUET MENU</b> – Chef's selection of dishes (min. 2 persons)	
El Loco – 5 dishes	\$45 p/p
Head Honcho – 7 dishes	\$65 p/p

Dietary Guide: (V) Vegetarian (\*) Contains Gluten

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