LOCO

$40 Dinner Menu - Restaurant Month

Address: The Paseo
Phone: (345) 746 5626

Cuisine: Mexican Cocina & Tequila Bar

RESTAURANT MONTH
CAYMAN ISLANDS TOURISM ASSOCIATION
1-31 OCTOBER 2026

CI$40 Dinner Menu

+15% service charge

CHOICE OF STARTER

Carpacho De Pulpo

Thinly sliced octopus, tatemada dried chile salsa, avocado crema, fresh arugula and toasted pumpkin seeds, finished with a touch of citrus.

Ceviche Verde

Citrus-cured white fish with vibrant green leche de tigre, avocado pearls, caramelised sweet potato, corn, red onion and crispy plantain, balancing freshness, subtle heat and texture.

CHOICE OF MAIN COURSE

Green Zarandeado Salmon

Pan-seared salmon glazed with a traditional green zarandeado sauce, served with sautéed seasonal garden vegetables.

Carnitas Michoacanas

Slow-cooked pork shank, Michoacán-style, pico de gallo, served with guacamole, morita chile, pickled vegetables and corn tortillas.

Fish Taco With Chile Adobo

Daily catch in guajillo and ancho chile adobo, sweet corn esquites, pickled onion and fresh herb salsa, served in house-made corn tortilla.

DESSERT

Cheese Cake De Queso Azul

Silky blue cheese cheesecake, tabascan cacao mousse and sweet corn crunch.

DRINKS

Guava Tequila Spritz — CI$14.95

Herradura reposado tequila, fresh squeezed lime juice, house-made guava puree, fresh mint leaves and topped with Lunetta prosecco.

Pineapple Tequila Tonic — CI$14.95

Don Julio Blanco tequila, fresh squeezed lime juice, fresh pineapple fusion, cardamom, topped with tonic water and served with a lime wedge.



Last updated: Fri 16 Oct, 2026