



LOCO

\$40 Dinner Menu - Restaurant Month

Address: The Paseo

Phone: (345) 746 5626

Cuisine: Mexican Cocina & Tequila Bar



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

Poblano Relleno Grilled Arrachera And Shrimp

Roasted poblano filled with Oaxaca cheese, served over a silky poblano pipián, finished with pickled onion and cilantro oil.

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 a house-made corn tortilla.

DESSERT

Cheese Cake De Queso Azul

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

DRINKS

Spicy Fresas Margarita – Espolon Reposado Tequila

CI\$14.95

Scotch bonnet infused, lime juice, grenadine, triple sec, fresh strawberry purée with a crushed chilli rim and lime wheel.

Not A Mojito – Herradura Blanco Tequila

CI\$14.95

Fresh-squeezed lime juice, house-made brown sugar syrup, Angostura bitters, lime Topo Chico and fresh mint leaves, with a mint sprig and lime wedge.



Last updated: Tue 22 Sep, 2026