LOCO
Menu

Address: The Paseo
Phone: (345) 746 5626

Cuisine: Mexican Cocina & Tequila Bar

“A Mexican culture rooted in both tradition and creativity”

MARGARITAS

La Pureza Espolon Blanco Tequila **CI$14.95**

Cointreau, fresh lime juice, agave, flaked sea salt rim

Watermelon Centinela Clasico Blanco Tequila **CI$14.95**

Local watermelon, fresh lime juice, agave, flaked sea salt rim

Picante Centinela Clasico Reposado Tequila **CI$14.95**

Coconut and scotch bonnet infused tequila, lime juice, crushed chili rim

Lychee El Jimador Reposado Tequila **CI$14.95**

Lychee and fresh local watermelon, fresh lime juice, agave and chili lime rim

Mango Centinela Clasico Reposado Tequila **CI$14.95**

Local mango, Cointreau, fresh lime juice, flaked sea salt rim

Diabla Azul Centinela Clasico Reposado Tequila **CI$14.95**

Spicy blueberry, fresh lime juice, Cointreau, agave, Tajin rim

Passion Fruit Centinela Reposado Tequila **CI$15.95**

Passion fruit, Grand Marnier, fresh lime juice, agave, flaked salt rim

Clase Cadillac Clase Azul Reposado Tequila **CI$24.95**

Classic Pureza, fresh lime juice, agave, Grand Marnier, flaked sea salt rim

LOCO MARGARITAS

Created with 2 oz top shelf tequila or mezcal. Loco cold presses lime juice daily and uses fresh fruits and berries.

“Skinny” Margarita Centinela Blanco Tequila **CI$14.95**

Topo Chico sparkling mineral water, grapefruit, fresh lime juice

Topo Chico Sparkling Mineral Water, Monterrey, Mexico **CI$5.95**

Spicy Tequila Scotch Bonnet Shot **CI$7.90**

Dash of local passion, Centinela Reposado Tequila

Topo Chico Sparkling Mineral Water **CI$5.95**

Monterrey, Mexico

TEQUILA

Add a Margarita with any tequila or mezcal for $5.00 extra

Clase Azul

Reposado $25.00 | Anejo $75.00 | Gold $45.00 | Ultra $250.00

Casa Noble

Blanco $12.00 | Reposado $14.00 | Anejo $17.00

Gran Casa Centinela Clasico

Blanco $13.00 | Reposado $13.00

Komos

Reposado Rosé $26.00 | Anejo Cristalino $29.00 | Extra Anejo $85.00

Casamigos

Blanco $12.00 | Reposado $14.00 | Anejo $16.00

Don Julio

Blanco $12.00 | Reposado $14.00 | Anejo $16.00 | 1942 Extra Anejo $35.00 | 70 Anejo Cristalino $18.00

Fortaleza

Blanco $15.00 | Reposado $17.00

Herradura

Blanco $10.00 | Reposado $12.00 | Anejo $16.00

Tromba

Blanco $14.00 | Reposado $16.00 | Anejo $18.00

Cuervo de la Familia Extra Anejo **CI$18**

Patron “El Alto” Reposado **CI$25**

Ghost Blanco **CI$10**

Tears of Llorona Extra Anejo **CI$50**

El Jimador

Blanco $10 | Reposado $11 | Anejo $12

Codigo Rosa Blanco Jalisco **CI$19**

Codigo Anejo Jalisco **CI$22**

Espolon

Blanco $10 | Reposado $11

Teremana

Blanco $11 | Anejo $15

Mijenta

Blanco $13 | Reposado $16

MEZCAL

Clase Azul Guerrero **CI$30**

Clase Azul Joven **CI$40**

Ilegal Joven **CI$16**

Dos Hombres Joven **CI$16**

Yola 1971 Joven **CI$12**

Los Vecinos Espadin **CI$10**

Sombra Reposado **CI$11**

Del Maguey Vida **CI$12**

Del Maguey Crema de Mezcal **CI$11**

Del Maguey “Single Village” Chichicapa **CI$18**

Pechuga **CI$30**

Gracias a Dios Espadin **CI$13**

Gracias a Dios Tobala **CI$22**

COCKTAILS

Mexican Sangria Teremana Blanco Tequila **CI$14.95**

Fruits & berries, Sauvignon Blanc, orange juice & Topo Chico mineral water

Paloma Centinela Clasico Blanco Tequila **CI$14.95**

Muddled grapefruit, fresh lime juice, volcanic black salt rim

Lychee Martini Don Julio 70 Anejo Cristalino **CI$16.95**

Fresh lime juice, lychee, cachaca, agave

Mexican Mule Don Julio Reposado Tequila **CI$14.95**

Mango, ginger beer, Ancho Reyes Verde, fresh lime juice

VINO

Sauvignon Blanc Matua, New Zealand **CI$14.50**

$54 for a bottle

Chardonnay Josh Cellars, California **CI$14.50**

$54 for a bottle

Minuty M, France **CI$14.50**

$54 for a bottle

Cabernet Sauvignon Bread & Butter, California **CI$14.50**

$54 for a bottle

Veuve Clicquot, France **CI$99**

For a bottle

Dom Perignon, France **CI$300**

For a bottle

CERVEZA

Mexican Bottle

Modelo $7.50 | Modelo Negra $7.50 | Dos Equis $7.50 | Corona $7.25 | Corona Cero $6.75

Cayman Draft

Caybrew $7.75 | Island Hopper $7.75 | White Tip $7.75

International Draft

Stella $7.95 | Birra Moretti $7.95

International Bottle

Michelob Ultra $6.75 | Heineken Zero N/A $6.75

PARA COMPARTIR

Chips & Salsa V **CI$7.95**

Salsa fresca with corn tortilla chips

Guacamole V **CI$9.95**

Made fresh daily with corn tortilla chips

Tres Marias **CI$10.95**

Salsa fresca, bean dip, guacamole, corn tortilla chips

Queso Fundido **CI$10.95**

Melted Mexican cheese and chorizo, served with flour tortillas

Chicharrón Norteño con Guacamole **CI$13.5**

Crispy pork belly chicharrón served with fresh guacamole, pico de gallo and salsa

Nachos Libre **CI$14.95**

Nachos with all the trimings. Add: grilled beef CI$19.95 / chicken pastor CI$16.99 / pork carnitas CI$16.99

ANTOJITOS

Elote **CI$8.95**

Traditional Mexican street corn on the cob with maya sauce, panela cheese, Tajin chilli and lime wedge

Jalapeño Relleno **CI$8.95**

Two fresh jalapeños stuffed with cheese and red onion, wrapped with bacon and served with maya sauce

Red Snapper Ceviche **CI$14.95**

Cured in lime juice with serrano chillies, red and white onion, radish, cucumber, tomatoes, mango, coriander, pineapple and served with corn tortilla chips

Flautas Doradas de Res **CI$17.95**

Crispy corn tortillas filled with shredded beef, topped with fresh lettuce, cream cheese and house salsa. Served with a side of rice

Flautas Doradas de Papa **CI$12.95**

Crispy corn tortillas filled with Mexican potato, cream, cheese and house salsa, topped with fresh lettuce. Served with a side of rice

ENSALADA Y SOPA

Mexican BBQ Chicken Salad **CI$16.95**

Grilled chicken in barbecue sauce with a selection of lettuce, mixed with cilantro dressing, parmesan cheese and lemon zest

Sopa de Tortilla **CI$6.95**

Tomato and Mexican chillies with fried corn tortilla strips, panela cheese, avocado, sour cream and pasilla ring chilli

TACO 'N' MADRE

Served in homemade soft tortilla, crispy corn tortilla or lettuce wrap

Taco de Carnitas **CI$8.25**

Slow-cooked pork belly with pico de gallo, guacamole, diced fresh apple and LOCO salsa

Taco Carne Asada **CI$9.95**

Grilled flank steak with chopped coriander, guacamole, pickled onion and lime wedge

Taco Langosta **CI$10.95**

Caribbean lobster with pico de gallo, habanero maya sauce and red radish

Taco Pollo al Pastor **CI$8.95**

Grilled marinated chicken al pastor with grilled pineapple, guacamole, LOCO salsa and lime wedge

Taco Mazatlán **CI$9.95**

Marinated and grilled shrimp with Mexican slaw, maya sauce, pico de gallo and lime wedge

Taco Baja **CI$9.95**

Pacifico beer-battered red snapper with Mexican slaw, maya sauce, pico de gallo and lime wedge

Taco de Suadero **CI$9.95**

Traditional Mexican fried brisket in corn tortilla with cilantro, salsa taquera, cucumbers and lime wedge

Taco de Vegetales **CI$7.95**

Pumpkin and spinach topped with beans, pico de gallo, guacamole and salsa

LOS BURRITOS & ENCHILADAS

Burrito de la Roqueta

A jumbo flour tortilla rolled and filled with beans, rice of the day, guacamole, cheese, pico de gallo and sour cream. (Al Pastor Marinated Chicken – CI$18.95, Grilled Flank Steak – CI$19.95)

Burrito Bowl

A tortilla-free “naked” burrito featuring lettuce, beans, rice of the day, guacamole, pico de gallo, sour cream and cheese. (Al Pastor Marinated Chicken – CI$18.95, Grilled Flank Steak – CI$19.95)

Enchiladas

Homemade corn tortillas rolled and topped with green sauce, baked with cheese, and garnished with sour cream, red onion and coriander. (Chicken Enchiladas – CI$16.95, Traditional Chicken Tinga – CI$17.95, Slow Roasted Beef Brisket – CI$19.95)

Beef chimichanga CI$19.95

A crispy flour tortilla filled with refried beans, melted Oaxaca cheese, and your favorite protein, pico and homemade red salsa, side of rice

LOS ALAMBRES - FAJITAS

Gluten-free available.

Alambre, Fajitas GF

Served sizzling with capsicum and onions, accompanied by sour cream, cheese, LOCO guacamole and salsa. Homemade flour tortillas served on the side. (Sautéed Chicken – CI$18.95, Grilled Flank Steak – CI$21.95)

ESPECIALIDADES DE LA CASA

Taco de Birria CI$18.95

Slow-roasted brisket de Jalisco folded in a corn tortilla with pico de gallo, served with traditional birria broth.

Mexican Tequila Salmon CI$23.95

Marinated and grilled salmon topped with poblano cream sauce infused with tequila, served with vegetables sautéed in chipotle butter and rice of the day.

Gringas al Pastor CI$16

Flour tortillas filled with marinated chicken al pastor, pineapple, onion, coriander and melted cheese, served with fresh guacamole and homemade salsa on the side.

Quesadilla de Jalisco

Flour tortilla filled with Oaxaca cheese, crispy cabbage, spicy guacamole and tomatillo sauce, served with a chalupa cup and Mexican rice. (De Carnitas (Pork Belly) – CI$18.95, De Chicken Tinga – CI$17.95)

Guava Tequila Ribs **CI$24.95**

Baby back ribs infused with guava essence and char-grilled, basted with tequila BBQ sauce, served with elote and Mexican chipotle slaw.

LOCOS Smash Taco Burger **CI$19.95**

Prime flank steak minced beef wrapped in a flour tortilla with pico de gallo, guacamole, cheese, bacon, maya sauce and chipotle ketchup, served with fries.

Traditional Tampiqueña Steak (10 oz) **CI$26**

Served with charros beans, guacamole, sautéed onions and peppers, enchilada pollo, and Mexican rice.

AFTER DINNER COCKTAILS

Agave Old Fashioned **CI$14.95**

Tromba Añejo Tequila, chocolate bitters, agave — for true tequila lovers, stirred down with a chocolate finish

Traditional Spanish Cocktail **CI$14.95**

A smooth and aromatic blend of freshly brewed espresso and Licor 43

Espresso Martini **CI$14.95**

Centinela Añejo, Kahlua, espresso, agave — a boozy spin on the classic espresso

WhistlePig PiggyBack **CI$16**

Eagle Rare 10 Year Old **CI$35**

Ron Zacapa 23yr Guatemala **CI$16**

LOCO invites guests to step into its **Tequila Bar**, offering a curated selection of artisanal **Mezcals** and aged **Tequilas** that celebrate heritage with every sip. The restaurant specialises in authentic Mexican cuisine, highlighting the bold flavours of traditional spices and freshly made maize tortillas. From handmade guacamole, enchiladas, fajitas, and tacos to fresh local fish, each dish is prepared with care and passion.

The space blends authenticity with modern design, where natural stone and rich mahogany meet vibrant hand-painted Mexican tiles, creating an atmosphere full of charm and character. The team provides warm, attentive service, ensuring every guest feels welcome.

Lunch & Dinner – The Journey, The Experience

Guests can enjoy the island’s finest tacos and margaritas all day long.

Tacos TO-GO & BENTO Delivery

Orders by phone: (345) 746 5626

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