



**LOCO**

## **\$30 Dinner Menu - Restaurant Month**

**Address:** The Paseo

**Phone:** (345) 746 5626

**Cuisine:** Mexican Cocina & Tequila Bar



**OCT 2024**



### **APPETIZERS**

#### **Elote Traditional Mexican Street Corn**

Whole corn on the cob, infused with maya sauce, panela cheese and Tajin chili powder. Served with a wedge of lime

#### **Jalapeno Relleno**

Battered fresh jalapeno stuffed with cheese, red onion, wrapped with bacon, served with maya sauce

### **MAIN COURSES**

#### **Tacos de Suadero**

Fried brisket, corn tortilla, onion, cilantro, salsa taquera, cucumbers and a wedge of lime

#### **Alambre Marinated Flank Steak**

Served on a sizzling plate, with capsicum, onion and cheese, served with guacamole, sour cream and cheese, salsa and homemade flour tortillas

#### **Chicken Enchiladas**

Rolled homemade corn tortilla, topped with green sauce, baked with cheese, garnished with sour cream, red onion and coriander

### **DESSERT**

#### **Tres Leches**

Traditional Mexican cake with a macadamia praline crust and tropical fruit

# ADD A COCKTAIL FOR CI\$10

## **Pacon de Amore Lyche Don Julio Tequila Daiquiri**

Lychee skewer, fresh lime juice, lychee water and Abelhaa

## **Blood Orange Tequila Spritz**

Espolon Tequila, Asperol, blood orange, topped with Italian Prosecco



Last updated: Tue 01 Oct, 2024