

SPECIALTIES

All specialties are accompanied with de la olla beans and seasoned rice.

- 92 aed

Empenada De Mariscos

Flour tortilla filled with shrimp, crab and kingfish and lightly fried (D)(S)
- 120 aed

Tazajo Enchilado

Beef tenderloin marinated, brushed with guajillo and poblano chilli paste and served with cerrano potato (D)
- 84 aed

Juan's Guejirro Chilli

Served with flour tortilla and seasoned rice
- 140 aed

Loca's Ribs

Slow roasted beef shortribs in Loca's chipotle guajillo barbeque sauce
- 115 aed

Pollo en Mole

Grilled corn fed chicken with Loca mole, served on buttered spinach and zucchini (D)(N)
- 145 aed

Carne Arrachera

Grilled Angus beef marinated in chipotle adobo, served with Oaxaca cheese and onion (D)
- 148 aed

Camarones ala diablo

Jumbo prawns in jalapeno butter with roast tomato sauce (S)(D)

DESSERTS

- 42 aed

Bedel Tres Leches

Traditional three-milk cake served with chocolate ice cream (D)
- 46 aed

Pastel Patron Café

Chocolate sponge marinated in Patron café and served with vanilla ice cream (D)(A)
- 42 aed

Banana Empanada

Banana turnovers with sweet cream, cinnamon sugar and vanilla ice cream (D)
- 38 aed

Helado Frito

Fried ice cream with cinnamon sugar and chocolate sauce (D)
- 46 aed

Bananas Borracha

Caramelized bananas flambe with tequila and served with vanilla ice cream (D)(A)
- (D) Dairy, (V) Vegetable, (S) Shell Fish, (N) Nuts, (A) Alcohol

all prices are inclusive of 10% municipality fee and 10% service charge
** contains alcohol



ANTOJITOS / APPETISER

- Guacamole

All guacamoles are served with warm corn chips and salsa
- 65 aed

Original

Prepared tableside, served with or without fresh habanero chili (V)
- 75 aed

Frutas

Avocado, papaya, strawberries, blackberries, pico de gallo and chili (V)
- 82 aed

Cangrejo

Avocado, crab, habanero chilli, coriander, fresh lime and orange (S)
- 75 aed

Almendras

Avacado, smoked almonds, queso fresco, fresh lime, pico de gallo and oregano (D)(N)
- 65 aed

Chipotle

Avocados, smoked chipotle, manchego cheese, pico de gallo and oregano (D)(V)
- Ceviches

All our ceviche's are made to order, cured in fresh lime and orange juice, served with corn chips
- 72 aed

De Pescado

Kingfish or salmon fillet in with mango, papaya, tomatoes, red onion and cilantro
- 76 aed

Agua Chile De Camerones

Shrimps, Fresh lime, mango, papaya and cilantro (S)
- 88 aed

Pulpo Mexicano

Octopus, avocado, mango, and plums (V)

APPETISER

- Nachos de la Casa

With guacamole, pico de gallo and poblano pepper. Choose from:
80 aed Marinated Angus beef tenderloin (D)
80 aed Corn fed chicken with adobo marinade (D)
- 57 aed

Jalapenos Locas

Jalapeno rolled with crushed tortillas and filled with Oaxaca cheese (D)(V)
- 92 aed

Taquitos De Codero

Corn tortilla filled with spiced lamb, lightly fried and served with black beans and queso fresco (D)
- Queso fundido manchego

Melted manchego cheese, served with flour tortillas. Choose from:
72 aed Al Pastor grilled beef tenderloin and jalapeno (D)
70 aed Chestnut mushroom and poblano (D) (V)

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- 65 aed

Spinach and Artichoke Dip

Served with corn tortillas (D)(V)
- 78 aed

Tostaditas de Cameron

Tortilla with prawns dressed with poblano pepper and Monterey cheese (D)(S)
- Flautas

Flour tortilla, rolled and lightly fried, with your choice of filling from either:
Slow roasted lamb (D)
Mexico City Chicken (D)
Kingfish and crab with a pimento dip (D)(S)
- Quesadillas

Served with guacamole and sour cream, choose from:
Citrus and chipotle, corn fed chicken (D)
Chestnut mushroom and cheese (D)(V)
Tomatillo adobo beef tenderloin (D)
Spinach, chipotle and jalapeno (D)(V)

SOPAS Y ENSALADAS / SOUPS AND SALADS

- 38 aed

Loca Pozole

Red chilli broth with chicken, hominy and fresh avocado
- Tostada Salad

Refried beans with mixed leaves, sour cream and guacamole
Served with your choice of either:
Achiote corn fed chicken (D)(N)
Grilled beef tenderloin (D)(N)
Grilled jumbo shrimp (S)(D)(N)
- 90 aed

Chipotle Salmon Salad

Grilled salmon with poblano chilli, cabbage, mixed leaves and Loca's dressing (D)

TACOS AL PASTOR

Locas Tacos can be served hard shell or soft shell, and served with de la olla beans and seasoned rice

- 90 aed

Tacos De Chilorio

Grilled Angus beef, chilorio sauce and habanero rajas
- 88 aed

Tacos Alambre

grilled beef tenderloin, poblano raja and melted cheese (D)
- 80 aed

Tacos el Rancho

Marinated beef tenderloin, red onion and cilantro
- 75 aed

Tacos de Pollo

grilled corn fed chicken, onion, cilantro, and taqueray sauce
- 78 aed

Tacos Camarones

Al Pastor adobo marinated prawns, pico de gallo and cotija cheese (D)(S)
- 75 aed

Tacos Baja

Loca's spiced grilled Kingfish and chipotle mayonnaise (D)
- 75 aed

Tacos El Codero

Slow roasted lamb leg with red onion and cilantro

FAJITAS

All fajitas are served with flour tortillas, seasoned rice, sour cream and guacamole

- 155 aed

Mar Y Tierra

Grilled angus beef, corn fed chicken, fish and shrimp (D)(S)
- 135 aed

Arrachera

Black Angus beef with Oaxaca cheese (D)
- 135 aed

El Rancho

Beef fillet (D)
- 120 aed

De Pollo

Grilled corn fed chicken (D)
- 110 aed

El Cordero

Lamb tenderloin (D)
- 154 aed

Mariscada

Jumbo prawns and salmon (D)(S)



ENCHILADAS

An enchilada is traditionally two corn tortillas filled and served with sauce.
All enchiladas are accompanied with de la olla beans and seasoned rice.

- 92 aed

Enchiladas Picoso

Oaxaca cheese served with arbol tomatillo sauce (D)
- 85 aed

Enchiladas de Pollo

Achiote grilled corn fed chicken, poblano peppers and sour cream sauce (D)
- 70 aed

Spinach Enchilada

Jalapeno zucchini, spinach and poblanos with tomatillo sauce (D)(V)
- 90 aed

Enchiladas Rancheras

Corn tortilla with beef tenderloin, poblano peppers and ranchero sauce (D)
- 94 aed

Enchiladas de Mariscos

Crab meat, prawns, kingfish, pico de gallo with cheese (D)(S)
- 88 aed

Enchiladas De Pollo Mole Rojo

Grilled corn fed chicken with our house mole (D)(N)

TAMALES

Tamales are made from a homemade corn masa and steamed in a corn husk. All tamales are served with de la olla beans and rice.

- 88 aed

El Pollo

spiced Chicken with poblano peppers, served with tomatillo sauce (D)
- 90 aed

El Rancho

slow marinated adobo beef tenderloin, served with enchilada sauce (D)

BURRITOS

Our burritos are wrapped in a flour tortilla, grilled and served with beans and seasoned rice.

- 92 aed

Fajita Burrito

Grilled chipotle corn fed chicken with peppers and served with ranchero sauce (D)
- 92 aed

Carne Asada

Grilled beef tenderloin, with ranchero sauce and guacamole (D)
- 95 aed

Burrito de Camarones

Spiced prawns with habanero cream sauce (D)(S)
- 90 aed

Barbacoa Burrito

Marinated lamb leg with ranchero and guacamole (D)

CHIMICHANGA'S

A chimichanga is a fried burrito, served with beans and seasoned rice

- 90 aed

Chimichanga de Pollo

Achiote corn fed chicken with sour cream, guacamole and tomatillo sauce and sour cream sauce (D)(S)
- 92 aed

Carne Asada Chimichanga

Grilled beef tenderloin in chipotle adobo with ranchero sauce (D)

