

## 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 serrano potato (D)*
- 84 aed** **Juan's Guejorro 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)*

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



**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:

**65 aed** Slow roasted lamb (D)

**65 aed** Mexico City Chicken (D)

**67 aed** Kingfish and crab with a pimento dip (D)(S)

**Quesadillas**

Served with guacamole and sour cream, choose from:

**80 aed** Citrus and chipotle, corn fed chicken (D)

**65 aed** Chestnut mushroom and cheese (D)(V)

**80 aed** Tomatillo adobo beef tenderloin (D)

**65 aed** 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:

**88 aed** Achiote corn fed chicken (D)(N)

**88 aed** Grilled beef tenderloin (D)(N)

**88 aed** 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 Cordero, 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)

