



Mexican Cocina & Tequila Bar

Camana Bay – Grand Cayman - Cayman Islands

**“A Mexican culture rooted
in both tradition and creativity”**



**Join us at our Tequila Bar
experience traditional and aged Mezcal and Tequilas**

Devoted to the authentic Mexican cuisine which includes our world of traditional spices, maize tortillas, handmade guacamole, enchiladas, fajitas, tacos, chargrilled steaks and local fish. LOCO is combining authenticity and modernity; natural stone and mahogany wood with contrasting hand painted authentic Mexican tiles.

Its charm and witty personality is matched by our passionate team, providing a personal service to our friends and customers.

Cocina from 11.00 am to 10.00 pm ■ Tequila Bar from 11.00 am to Midnight ■ Monday to Saturday

Taco's TO-GO

Call for your order Phone : 345-746-5626

Reservations: LOCO is unable to facilitate large parties or reservations.

We are a small, unique and creative Mexican Cocina and Tequila Bar.

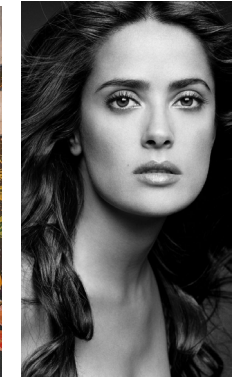
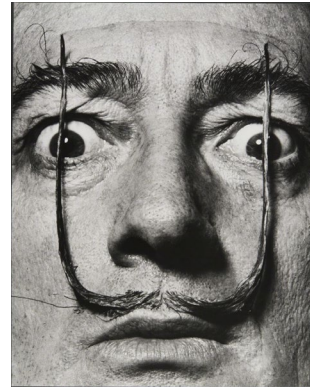
LOCO's spirit of Mexican hospitality is to welcome all our guests as they may arrive.

Yes, sometimes there might be a little wait, but we do have a unique Tequila Bar with very charismatic Bartenders to help you enjoy a few moments until your perfect table is ready.

Phone : 1-345-746-5626 Email : manager@lococayman.ky Menu :

www.lococayman.ky

Loco





Margaritas

La Pureza Espolon Blanco Tequila \$ 14.95 ■ Jarra \$ 65.00
Cointreau, fresh lime juice, Agave, flaked Sea Salt rim

Watermelon Centinela Clasico Blanco Tequila \$ 13.95 ■ Jarra \$ 59.00
Local Watermelon, fresh lime juice, Agave, flaked Sea Salt rim

Picante Centinela Clasico Reposado Tequila \$ 14.95 ■ Jarra \$ 65.00
Coconut & Scotch Bonnet infused Tequila, lime juice, crushed Chili Rim

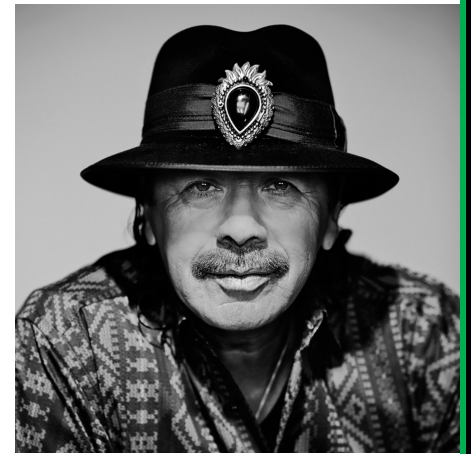
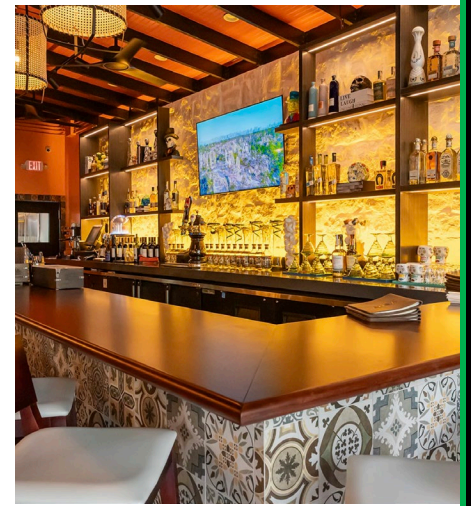
Lychee El Jimador Reposado Tequila \$ 14.95 ■ Jarra \$ 65.00
Lychee & Fresh Local Watermelon, Fresh lime Juice, agave & chili lime rim

Mango Centinela Clasico Reposado Tequila \$ 13.95 ■ Jarra \$ 59.00
Local Mango, Cointreau, fresh lime juice, flaked Sea Salt rim

Diabla Azúl Centinela Clasico Reposado Tequila \$ 14.95 ■ Jarra \$ 65.00
Spicy Blueberry, Fresh Lime Juice, Cointreau, Agave, Tajin Rim

■ **Piña y Fresas Fortaleza Reposado Tequila** \$ 15.95 ■ Jarra \$ 69.00
Pineapple & Strawberry, fresh lime juice, Cointreau, Agave, flaked sea salt rim

■ **Clase Cadillac Clase Azul Reposado Tequila** \$ 24.95 ■ Jarra \$ 116.00
Classic Pureza fresh lime juice, Agave, Grand Marnier, flaked Sea Salt rim



“Skinny” Ranch Water Margarita Centinela Blanco Tequila \$ 14.95
Topo Chico sparkling mineral water, Grapefruit, fresh lime juice

Topo Chico Sparkling Mineral Water, Monterrey, Mexico \$ 5.95

Tequila Tasting ■ 3 ONE ounce shots ■

Princess of Casa Noble Blanco, Reposado & Anejo \$ 25.00

Queen of Don Julio Anejo, 70 Cristalino Anejo & 1942 extra Anejo \$ 50.00

King of Tequilas Clase Azul Reposado, Komos Reposado Rose & Cuervo de la Familia \$ 75.00

■ **LOCO Margaritas** created with 2 oz Top Shelf Tequila or Mezcal
Loco is cold pressing our Lime Juice daily, uses fresh fruits & Berries



Tequila

| | | |
|-----------------------------|------------------|-----------|
| Altos Olmeca | Plata | \$ 10.00 |
| Altos Olmeca | Reposado | \$ 11.00 |
| Gran Casa Centinela Clasico | Blanco | \$ 13.00 |
| Gran Casa Centinela Clasico | Reposado | \$ 13.00 |
| Komos | Reposado Rose | \$ 26.00 |
| Komos | Anejo Cristalino | \$ 29.00 |
| Komos | Extra Anejo | \$ 85.00 |
| Clase Azul | Reposado | \$ 25.00 |
| Clase Azul | Anejo | \$ 75.00 |
| Clase Azul | Gold | \$ 45.00 |
| Clase Azul | Ultra | \$ 250.00 |
| Casa Noble | Blanco | \$ 12.00 |
| Casa Noble | Reposado | \$ 14.00 |
| Casa Noble | Anejo | \$ 17.00 |
| Casamigos | Blanco | \$ 12.00 |
| Casamigos | Reposado | \$ 14.00 |
| Casamigos | Anejo | \$ 16.00 |
| Don Julio 1942 | Extra Anejo | \$ 35.00 |
| Don Julio 70 | Anejo Cristalino | \$ 18.00 |
| Don Julio | Blanco | \$ 12.00 |
| Don Julio | Reposado | \$ 14.00 |
| Don Julio | Anejo | \$ 16.00 |
| Fortaleza | Blanco | \$ 15.00 |
| Fortaleza | Reposado | \$ 17.00 |
| Herradura | Blanco | \$ 10.00 |
| Herradura | Reposado | \$ 12.00 |
| Herradura | Anejo | \$ 16.00 |
| Tears of Llorona | Extra Anejo | \$ 50.00 |
| Tromba | Blanco | \$ 14.00 |
| Tromba | Reposado | \$ 16.00 |
| Tromba | Anejo | \$ 18.00 |

■ [Experience a Margarita with any Tequila or Mezcal for \\$ 5.00 extra](#) ■

Prices are in Cayman Islands Dollars ■ Subject to a 15% Service Charge





Tequila

| | | |
|----------------------|-------------|----------|
| Cuervo de la Familia | Extra Anejo | \$ 18.00 |
| Ghost | Blanco | \$ 10.00 |
| KAH Skull | Reposado | \$ 15.00 |
| Ocho Plata | Blanco | \$ 15.00 |
| El Jimador | Blanco | \$ 10.00 |
| El Jimador | Reposado | \$ 11.00 |
| El Jimador | Anejo | \$ 12.00 |
| Espolon | Blanco | \$ 10.00 |
| Espolon | Reposado | \$ 11.00 |
| Teremana | Blanco | \$ 11.00 |
| Teremana | Anejo | \$ 15.00 |
| Mijenta | Blanco | \$ 13.00 |
| Mijenta | Reposado | \$ 16.00 |

Mezcal

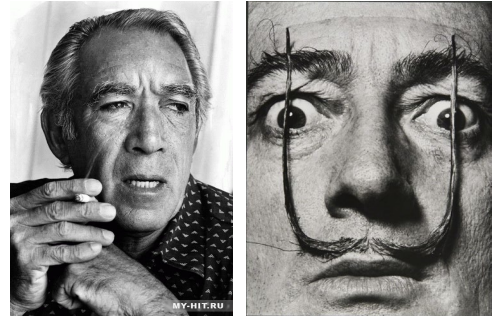
| | | |
|-----------------------------|-----------------|----------|
| Clase Azul | Joven | \$ 40.00 |
| Dos Hombres | Joven | \$ 16.00 |
| Yola 1971 | Joven | \$ 12.00 |
| Los Vecinos | Espadin | \$ 10.00 |
| Sombra | Reposado | \$ 11.00 |
| Del Maguey | Vida | \$ 12.00 |
| Del Maguey | Crema de Mezcal | \$ 11.00 |
| Del Maguey "Single Village" | Chichicapa | \$ 18.00 |
| Del Maguey "Single Village" | Pechuga | \$ 30.00 |
| Gracias a dios | Espadin | \$ 13.00 |
| Gracias a dios | Tobala | \$ 22.00 |

Flights of Mezcal & Tequila ■ 3 ONE ounce servings ■

Mezcal Del Maguey "Single Village" Crema, Chichicapa & Pechuga \$ 35

Mezcal Gracias a dios Tobala Cuervo de la Familia, Extra Anejo & Tears of Llorona, Extra Anejo \$ 55

Clase Azul, legendary Tequila Gold, Reposado & Mezcal \$ 99





Cocktails

- Paloma** **Aperol & Centinela Clasico Blanco Tequila** \$ 13.95
Fresh lime juice, muddled Grapefruit & Peach, Volcanic Black Salt rim
- Agave Old Fashioned** **Tromba Anejo Tequila** \$ 14.95
Chocolate Bitters, Anejo Tequila & Agave
for the true Tequila lovers, chocolate finish, Torched Orange
- Espresso Martini** **Casamigos Anejo Tequila** \$ 14.95
Kahlua, Espresso, Agave, a boozy spin on the classic
- Mexican Mule** **Don Julio Reposado Tequila** \$ 13.95
Mango, Ginger beer, Ancho Reyes Verde, fresh lime juice

Vino

BLANCO

- Sauvignon Blanc** Matua NZ 13.50 ■ 54.00
- Chardonnay** Josh Cellars California 13.50 ■ 54.00

ROJO

- Cabernet Sauvignon** Bread & Butter Cali 13.50 ■ 54.00
- Malbec** Kaiken Estate Arg 13.50 ■ 54.00

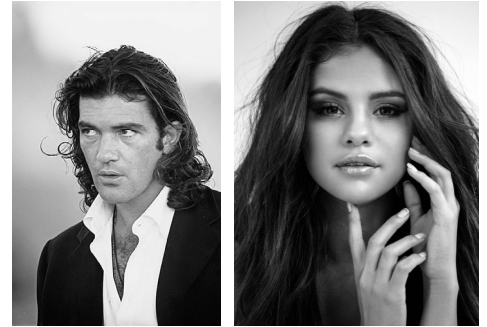
CHAMPAGNE

- DOM Perignon** France ■ 300.00

Cerveza

Draft ■ Pint \$ 7.50

- Caybrew** **Island Hopper** **White Tip**
- Stella** **Birra Moretti**
- Bottles** **Modelo \$ 6.25** **Dos Equis \$ 6.50** **Corona \$ 6.75**
- Michelob Ultra \$ 6.25** **Heineken Zero N/A \$ 6.25**



Prices are in Cayman Islands Dollars ■ Subject to a 15% Service Charge



Para compartir

Chips & Salsa Salsa Fresca with corn tortilla chips \$ 6.95

Guacamole made Fresh daily, corn tortilla chips \$ 8.95

Tres Marias

Salsa Fresca, bean dip, guacamole, corn tortilla chips \$ 9.95

Queso Fundido Melted Mexican cheese
Chorizo and served with flour tortilla \$ 9.95

Antojitos

Elote **Traditional Mexican street Corn**

Whole corn on the cob, infused with maya sauce,
panela cheese and Tajin chilli powder, served with lime wedge \$ 8.95

Jalapeño Relleno

TWO **fresh jalapeño stuffed with cheese** and
red onion wrapped with bacon, served with maya sauce \$ 7.95

Pulpo Sarandeadado

Grilled marinated octopus, sliced avocado, flour tortillas \$ 14.95

Red snapper ceviche

Red snapper cured in lime juice, Serrano chillies,
red & white onion, radish, cucumber, tomatoes, mango,
coriander, pineapple, corn tortilla chips \$ 14.95

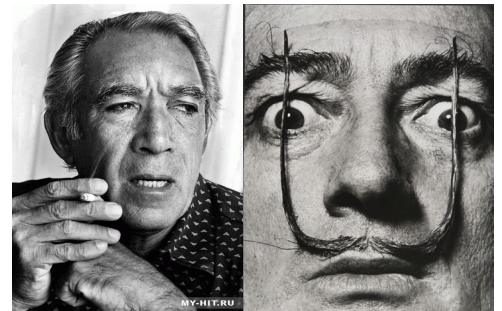
Ensalada y Sopa

Jicama salad

Mixed greens, red onion, jicama, cherry tomatoes, cucumber,
carrots citrus dressing, sliced avocado and Tajin chilli powder \$ 8.95

Sopa de tortilla

Tomato and Mexican chillies, with fried corn tortilla,
panela cheese, avocado, sour cream and pasilla ring chilli \$ 6.95





Taco “N” Madre

Tacos de carnitas

Slow cooked pork belly, topped with pico de gallo, guacamole, diced fresh apple and LOCO salsa \$ 7.25

Tacos carne asada

Grilled flank steak, topped with chopped coriander, guacamole and pickled onion, lime wedge \$ 8.95

Taco Langosta

Caribbean Lobster taco, topped with pico de gallo, habanero maya sauce and red radish \$ 9.95

Tacos pollo al pastor

Grilled marinated chicken Al Pastor, topped with grilled pineapple, coriander, guacamole, LOCO salsa, lime wedge \$ 7.25

Tacos mazatlan

Shrimp, Marinated and Grilled, Mexican slaw, maya sauce and pico de gallo, lime wedge \$ 8.95

Tacos Baja

Pacifico beer battered red snapper, topped with Mexican slaw, maya sauce, pico de gallo and lime wedge on the side \$ 8.95

Tacos de vegetales

Pumpkin and spinach topped with beans, pico de gallo, guacamole and salsa \$ 6.95

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

Taco's TO-GO

Call for your order

Phone : 345-746-5626

Prices are in Cayman Islands Dollars ■ Subject to a 15% Service Charge





Los Burritos & Enchiladas

Burrito de la roqueta

Rolled jumbo flour tortilla, filled with beans, rice of the day, guacamole, cheese, pico de gallo, sour cream

- **Al Pastor marinated chicken** \$ 17.95
- **Birria flank steak** \$ 18.95
- **Mazatlan marinated shrimp** \$ 19.95
- **Vegetarian** \$ 16.95

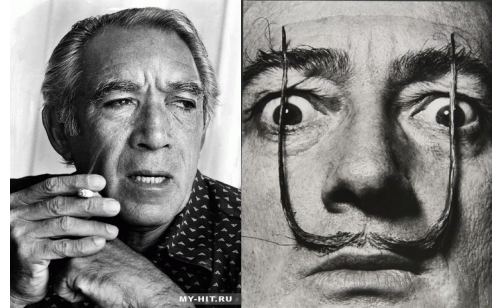
Burrito Bowl

Open burrito without tortilla, with lettuce, beans, rice of the day, guacamole, Pico de gallo, sour cream, cheeses, topped with red and green sauce

- **Flank steak** \$ 19.95
- **Al Pastor chicken** \$ 18.95
- **Vegetarian** \$ 16.95

Chicken Enchiladas

Rolled homemade corn tortilla, topped with green sauce baked cheese, garnished with sour cream, red onion, coriander \$ 14.95



Los alambres - Fajitas

Alambre, Fajitas

Served on sizzling plate, with capsicum, onion, sour cream & cheese, LOCO guacamole on the side, homemade flour tortillas

Your choice of

- **Sauteed chicken** \$ 22.95
 - **Flank steak** \$ 22.95
 - **Carnitas, crispy pork belly** \$ 19.95
- Gluten free available



Prices are in Cayman Islands Dollars ■ Subject to a 15% Service Charge





Especialidades De La Casa

Tacos de birria

Slow roasted Brisket de Jalisco, folded corn tortilla with cheese, pico de gallo, served with birria broth and spicy sauce \$ 17.95

Mexican Tequila salmon

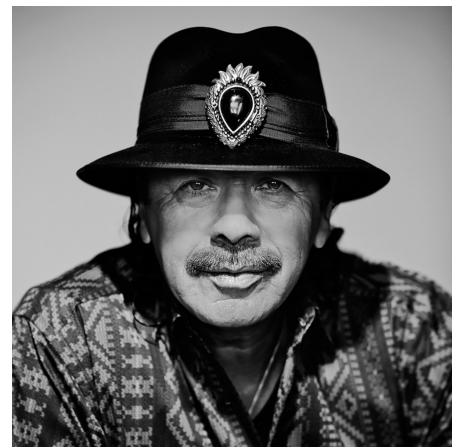
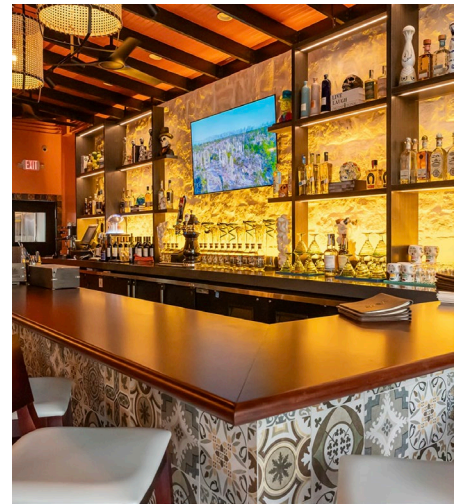
Marinated grilled salmon, topped with poblano cream sauce, infused with tequila, served with seasonal vegetables sautéed in chipotle butter and rice of the day \$ 23.95

Huachinango ■ Whole Red Snapper for 2 People

Traditional Mexican whole roasted fish with local spices and herbs. Served with guacamole, habanero maya sauce, pickled onion, salsa fresca and traditional Mexican rice.

Limited quantities ■ Allow 20 minutes for preparation

CI\$ 65.00 for two people



De la parilla al plato

Guava Tequila ribs

Baby back ribs infused with guava essence and char-grilled, basted with tequila BBQ sauce, served with elote and Mexican chipotle slaw \$ 24.95

LOCOS smash taco burger

Prime minced beef, wrapped in a flour tortilla, pico de gallo, cheese, Bacon, guacamole, maya sauce, chipotle ketchup, fries \$ 19.95



Prices are in Cayman Islands Dollars ■ Subject to a 15% Service Charge





Para Los Ninos (Kids Menu)

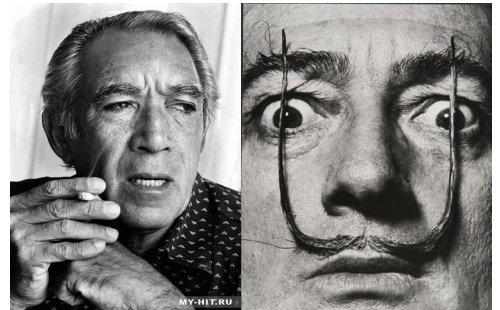
| | |
|----------------------------------|---------|
| Chicken Nuggets & Fríes | \$ 8.95 |
| Quesadilla with Cheese & Chicken | \$ 9.95 |

Sides

| | |
|--------------------|---------|
| Guacamole | \$ 4.00 |
| Jalapeños | \$ 3.00 |
| Salsa picosa | \$ 3.00 |
| Maya sauce | \$ 2.00 |
| Pico de gallo | \$ 3.00 |
| Sour Cream | \$ 2.00 |
| French Fries | \$ 4.00 |
| Flour tortillas | \$ 4.00 |
| Rice of the day | \$ 4.00 |
| Corn chips | \$ 3.00 |
| Salsa medium spicy | \$ 4.00 |
| Corn tortillas | \$ 4.00 |



Prices are in Cayman Islands Dollars ■ Subject to a 15% Service Charge





Los Postres - Dessert

Churros

Cinnamon dusted Mexican specialty with Dulce de Leche sauce \$ 8.95

Pastel Tres Leches

Traditional Mexican Cake

Macademia praliné crust with tropical Fruits \$ 9.95

Ice Creme Nutella Taco

Sweet Tortilla filled with Nutella, berries & banana

Vanilla Ice cream, warm chocolate sauce \$ 9.95

After Dinner.....

Agave Old Fashioned Tromba AnejoTequila \$ 14.95

Chocolate Bitters, Anejo Tequila & Agave

for the true Tequila lovers, stirred down with a chocolate finish

Espresso Martini Casamigos Anejo Tequila \$ 14.95

Kahlua, Espresso, Agave, a boozy spin on the classic, espresso

| | | |
|--------------------|----------------|----------|
| Whistle Pig | Piggy Back | \$ 16.00 |
| Eagle Rare | 10 Year Old | \$ 35.00 |
| Ron Zacapa | 23yr Guatemala | \$ 16.00 |

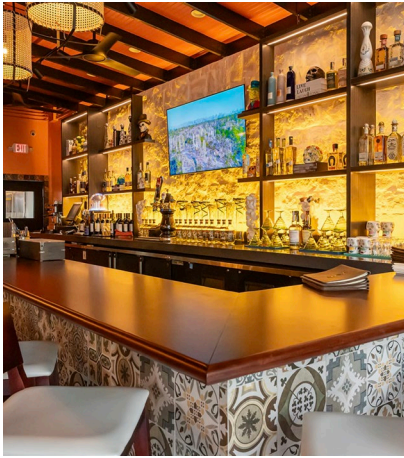




Mexican Cocina & Tequila Bar

Camana Bay – Grand Cayman - Cayman Islands

**“A Mexican culture rooted
in both tradition and creativity”**



Mexican Cocina from 11.00 am to 10.00 pm
LOCO Tequila Bar from 11.00 am to Midnight
Monday to Saturday

Taco's TO-GO

Call for your order Phone : 345-746-5626

Reservations: LOCO is unable to facilitate large parties or reservations.

We are a small, unique and creative Mexican Cocina and Tequila Bar.

LOCO's spirit of Mexican hospitality is to welcome all our guests as they may arrive.

Yes, sometimes there might be a little wait, but we do have a unique Tequila Bar with very charismatic Bartenders to help you enjoy a few moments until your perfect table is ready.

LOCO Shirts & Cap's

Various Signature Designs ■ Small / Medium / Large / XL ■ CI\$ 34.00

Phone : 1-345-746-5626
Email : manager@lococayman.ky
Menu : www.lococayman.ky