



## **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.

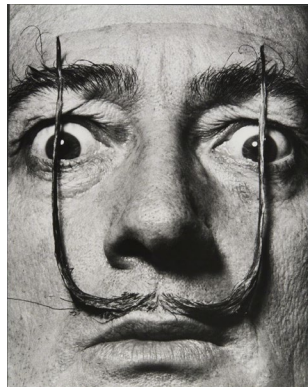
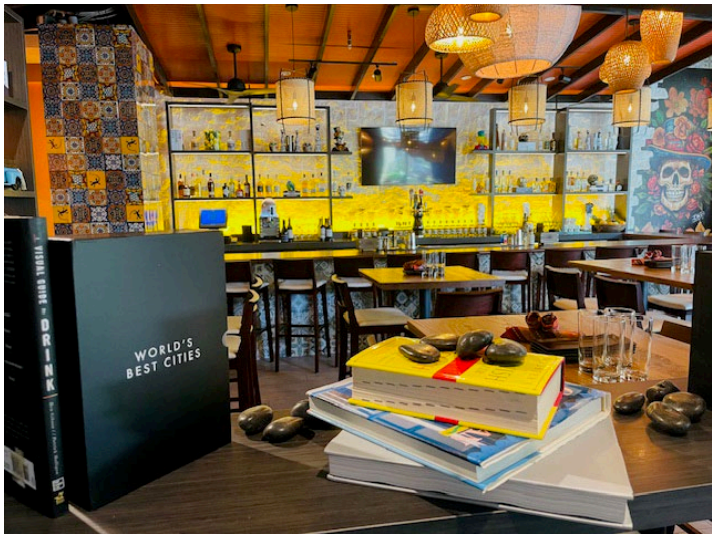
LOCO's spirit of Mexican hospitality is to welcome all our guests as they may arrive.

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](mailto:manager@lococayman.ky) Menu :

[www.lococayman.ky](http://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** \$ 14.95 ■ Jarra \$ 65.00

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** \$ 14.95 ■ Jarra \$ 65.00

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

■ **Passion Fruit Centinela Reposado Tequila** \$ 15.95 ■ Jarra \$ 69.00

Spicy or Regular, Passion Fruit, Fresh Lime Juice, Grand Marnier, Agave, 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

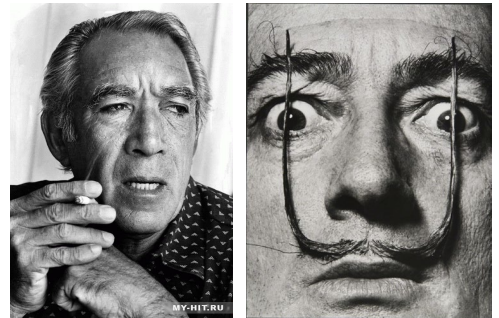
Clase Azul	Joven	\$ 40.00
Dos Hombres	Joven	\$ 16.00
Yola 1971	Joven	\$ 12.00
Los Vecinos	Espadin	\$ 10.00
Sombra	Reposado	\$ 11.00
Del Maguey	Vida	\$ 12.00
Del Maguey	Crema de Mezcal	\$ 11.00
Del Maguey "Single Village"	Chichicapa	\$ 18.00
Del Maguey "Single Village"	Pechuga	\$ 30.00
Gracias a dios	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** Centinela Clasico Blanco Tequila \$ 14.95  
Muddled Grapefruit, fresh lime juice, & Volcanic Black Salt rim
- Agave Old Fashioned** Tromba Anejo Tequila \$ 14.95  
Chocolate Bitters, Reposado Tequila & Agave for the true Tequila lovers, chocolate finish, Torched Orange
- Lychee Martini** Don Julio 70 Anejo Cristalino \$ 16.95  
Fresh Lime juice, Lychee, Cachaca, Agave
- Mexican Mule** Don Julio Reposado Tequila \$ 14.95  
Mango, Ginger beer, Ancho Reyes Verde, fresh lime juice

## Vino

### BLANCO

Sauvignon Blanc	Matua	NZ	14.50 ■ 54.00
Chardonnay	Josh Cellars	California	14.50 ■ 54.00

### ROJO

Cabernet Sauvignon	Bread & Butter	California	14.50 ■ 54.00
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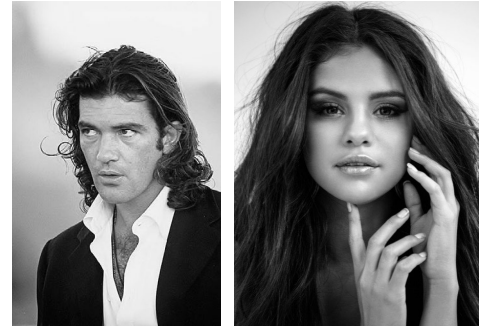
### CHAMPAGNE

Veuve Clicquot	France	■ 99.00
DOM Perignon	France	■ 300.00

## Cerveza

- Draft** Caybrew \$ 7.75    Island Hopper \$ 7.75    White Tip \$ 7.75  
Stella \$ 7.95    Birra Moretti \$ 7.95
- Bottles** Modelo \$ 7.50    Modelo Negra \$ 7.50    Dos Equis \$ 7.50  
Michelob Ultra \$ 6.75    Corona \$ 7.25    Heineken Zero N/A \$ 6.75

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## Para compartir

**Chips & Salsa** Salsa Fresca with corn tortilla chips \$ 7.95

**Guacamole** made Fresh daily, corn tortilla chips \$ 9.95

**Tres Marias** Salsa Fresca, bean dip, guacamole, tortilla chips \$ 9.95

**Queso Fundido** Melted Mexican cheese, Chorizo with flour tortilla \$ 9.95

### Nachos Machos

Home made corn chips, melted cheese, serrano chillis, guacamole, pico de gallo, sour cream, refreíd beans, with your choice, pork carnitas or chicken tinga \$ **16.99**

**Nachos Libre** **Vegetarian** Nachos with all the trimings \$ 14.99



## Antojitos

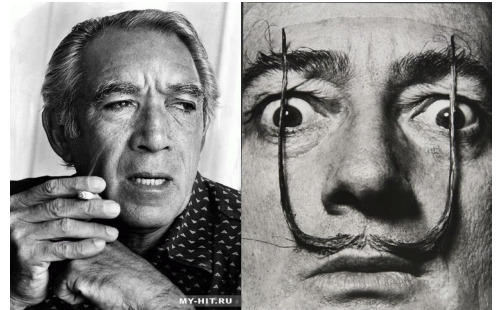
**Elote** **Traditional Mexican street Corn** Whole corn on the cob, maya sauce, panela cheese, Tajin chilli, lime wedge \$ 8.95

**Jalapeño Relleno** **TWO fresh jalapeño stuffed with cheese** red onion wrapped with bacon, served with maya sauce \$ 8.95

**Pulpo Sarandeadado** **Grilled octopus,** sliced avocado, flour tortillas \$ 14.95

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

**Sopesitos** Grilled corn masa flour, refried beans, salsa martajada, carne asada, sour cream, cilantro, onion and queso fresco. (vegetarian available). \$ 11.95



## Ensalada y Sopa

### Jicama salad

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

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





# Taco “N” Madre

**Tacos de carnitas** *Slow cooked pork belly*  
pico de gallo, guacamole, diced fresh apple and LOCO salsa \$ 8.25

**Tacos carne asada** *Grilled flank steak*  
chopped coriander, guacamole and pickled onion, lime wedge \$ 9.95

**Taco Langosta** *Caribbean Lobster*  
pico de gallo, habanero maya sauce and red radish \$ 10.95

**Tacos pollo al pastor** *Grilled marinated chicken Al Pastor*  
grilled pineapple, guacamole, LOCO salsa, lime wedge \$ 8.95

**Tacos mazatlan** *Shrimp, Marinated and Grilled*  
Mexican slaw, maya sauce and pico de gallo, lime wedge \$ 9.95

**Tacos Baja** *Pacifico beer battered red snapper*  
Mexican slaw, maya sauce, pico de gallo, lime wedge \$ 9.95

**Tacos de suadero** *Traditional Mexican Fried brisket*  
corn tortilla, cilantro, salsa taquera, cucumbers, lime Wedge \$ 9.95

**Tacos de vegetales** *Pumpkin and spinach*  
topped with beans, pico de gallo, guacamole and salsa \$ 7.95

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

**Taco's TO-GO**

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## 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 \$ 18.95
- Flank steak \$ 19.95
- Mazatlan marinated shrimp \$ 21.95

### 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 ■ Prawns \$ 20.95

### Chicken Enchiladas

Rolled homemade corn tortilla, topped with green sauce baked with cheese, garnished with sour cream, red onion, coriander \$ 16.95

## Los alambres - Fajitas

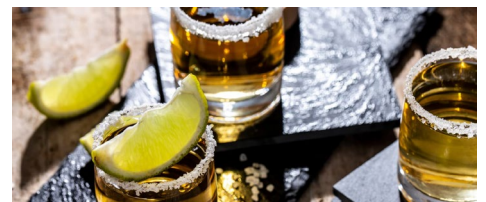
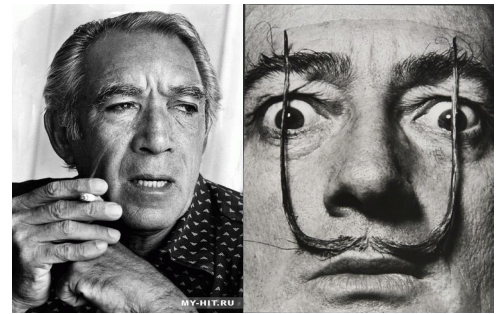
### Alambre, Fajitas

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

### Your choice of

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

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## 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 Juca sauce \$ 18.95

**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

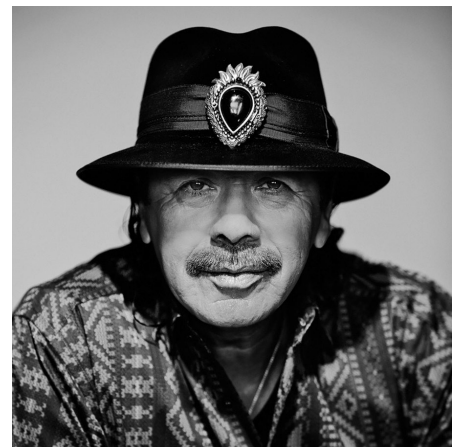
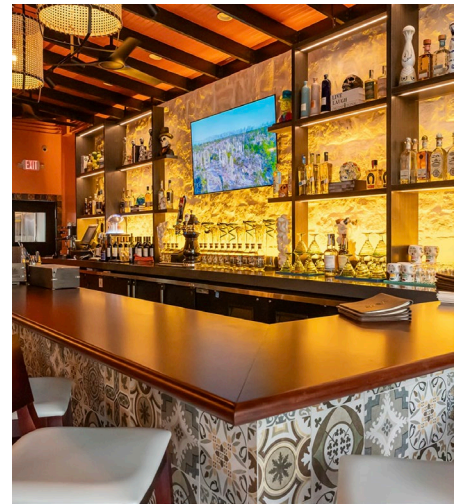
**Quesadilla de carnitas** **Marinated pork belly**  
flour tortilla, Oaxaca cheese, crispy cabbage, spicy guacamole,  
tomatillo sauce, served with chalupa cup and Mexican rice. \$ 18.95

## 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 flank steak minced beef**  
wrapped flour tortilla, pico de gallo, guacamole, cheese, bacon,  
maya sauce and chipotle ketchup served with fries \$ 19.95

**Brocheta Cielo, Mar y Tierra**  
**Grilled marinated prawns, beef, chicken**  
onion, red and green capsicum, on skewer, served with Mexican rice  
and charro beans, spicy guacamole and flour tortillas. \$26.95



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## Para Los Ninos (Kids Menu)

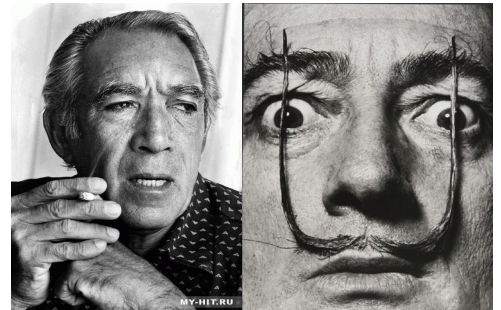
Chicken Nuggets & Fríes	\$ 9.95
Quesadilla with Cheese & Chicken	\$ 9.95

## 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



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## 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

### Chamoyada

Mango sorbet, chamoy, fresh diced mango  
and pineapple, lime juice, tajin \$ 8.95

## After Dinner.....

**“Churro Shot” Mi Campo Blanco Tequila** \$ 7.95

Kahlua, Dulce de Leche with Cinnamon and Sugar Rim

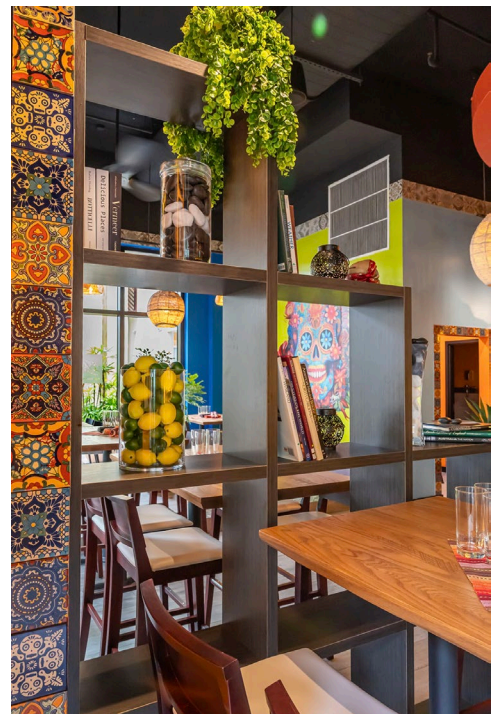
**Agave Old Fashioned Tromba Anejo Tequila** \$ 14.95

**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

<b>Whistle Pig</b>	Piggy Back	\$ 16.00
<b>Eagle Rare</b>	10 Year Old	\$ 35.00
<b>Ron Zacapa</b>	23yr Guatemala	\$ 16.00





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## **LOCO Shirts & Cap's**

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

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Menu : [www.lococayman.ky](http://www.lococayman.ky)