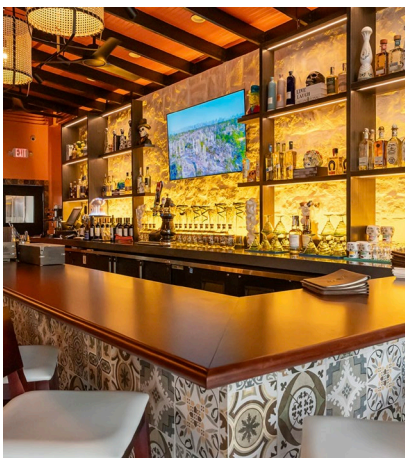




Mexican Cocina & Tequila Bar

Camana Bay – Grand Cayman - Cayman Islands

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



**Step into our Tequila Bar and discover a curated selection
of artisanal Mezcal and aged Tequilas, celebrating heritage with every sip.**

LOCO is devoted to authentic Mexican cuisine,
celebrating the bold flavors of traditional spices and freshly made maize tortillas.
From handmade guacamole, enchiladas, fajitas, tacos and fresh local fish,
every dish is crafted with passion. Blending authenticity with modern design,
natural stone and rich mahogany wood meet vibrant hand-painted Mexican tiles,
creating a space full of charm and character. Our passionate team brings the
experience to life with warm, personal service because at LOCO, everyone is a friend.

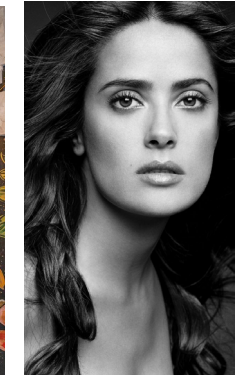
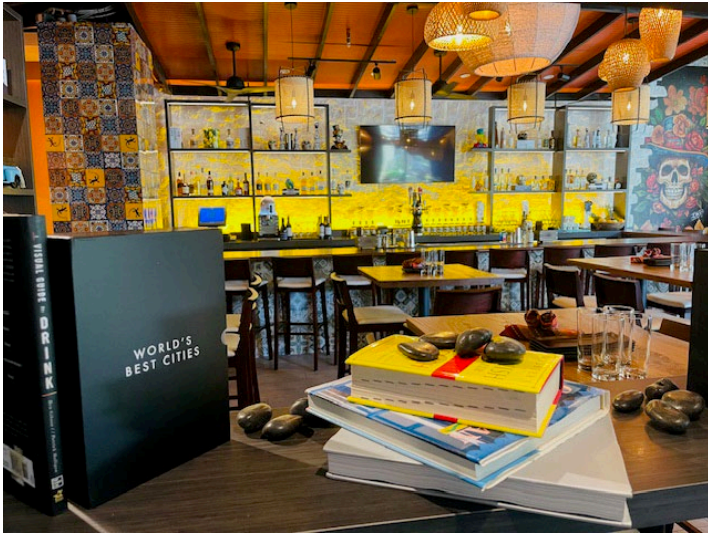
■ TACO TUESDAY ■

**LUNCH & DINNER, The Journey, The Experience.
Enjoy the island's finest tacos & margaritas all day long !**

Taco's TO-GO & BENTO Delivery

Call for your order, Phone : 345-746-5626

Cocina for Lunch & Dinner ■ Tequila Bar from 11.00 am to Midnight ■ Monday to Saturday
Phone : 1-345-746-5626 Email : manager@lococayman.ky Menu : www.lococayman.ky





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

Passion Fruit, Grand Marnier, fresh lime juice, Agave, Flaked 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

Spicy Tequila Scotch Bonnet SHOT

Dash of local Passion, Centinela Reposado Tequila \$ 7.95

“Skinny” Margarita Centinela Blanco Tequila \$ 14.95

Topo Chico sparkling mineral water, Grapefruit, fresh lime juice

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

■ **LOCO Margaritas** created with 2 oz Top Shelf Tequila or Mezcal

Loco is cold pressing our Lime Juice daily, uses fresh fruits & Berries





Tequila

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
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
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
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

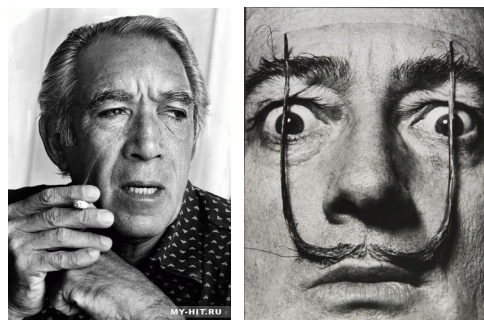
Cuervo de la Familia	Extra Anejo	\$ 18.00
Patron "El Alto"	Reposado	\$ 25.00
Ghost	Blanco	\$ 10.00
KAH Skull	Reposado	\$ 15.00
Ocho Plata	Blanco	\$ 15.00
Tears of Llorona	Extra Anejo	\$ 50.00
El Jimador	Blanco	\$ 10.00
El Jimador	Reposado	\$ 11.00
El Jimador	Anejo	\$ 12.00
Codigo Rosa Blanco	Jalisco	\$ 19.00
Codigo Anejo	Jalisco	\$ 22.00
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	Guerrero	\$ 30.00
Clase Azul	Joven	\$ 40.00
Ilegal	Joven	\$ 16.00
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

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Cocktails

Paloma **Centinela Clasico Blanco Tequila**

Muddled Grapefruit, fresh lime juice, & Volcanic Black Salt rim

\$ 14.95

Agave Old Fashioned **Tromba Anejo Tequila**

Chocolate Bitters, Reposado Tequila & Agave for the true Tequila lovers, chocolate finish, Torched Orange

\$ 14.95

Lychee Martini **Don Julio 70 Anejo Cristalino**

Fresh Lime juice, Lychee, Cachaca, Agave

\$ 16.95

Mexican Mule **Don Julio Reposado Tequila**

Mango, Ginger beer, Ancho Reyes Verde, fresh lime juice

\$ 14.95

Vino

BLANCO

Sauvignon Blanc	Matua	NZ	14.50 ■ 54.00
Chardonnay	Josh Cellars	California	14.50 ■ 54.00
Rosé	Minuty M	France	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

Mexican Bottle

Modelo \$ 7.50 Modelo Negra \$ 7.50

Dos Equis \$ 7.50 Corona \$ 7.25

Corona Cero \$ 6.75

Cayman Draft

Caybrew \$ 7.75 Island Hopper \$ 7.75

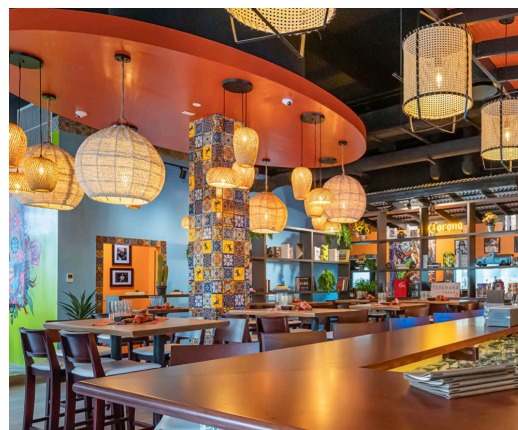
White Tip \$ 7.75

International Draft

Stella \$ 7.95 Birra Moretti \$ 7.95

International Bottle Michelob Ultra \$ 6.75 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, chips \$ 10.95

Queso Fundido Melted Mexican cheese,
Chorizo with flour tortilla \$ 10.95

Chicharrón norteño con guacamole **Crispy pork belly**
chicharrón served with fresh guacamole, pico and salsa \$ 13.50

Nacho libre Freshly fried totopos
topped with black beans, homemade creamy cheese sauce,
pico de gallo, pickled chilies, guacamole \$ 14.95

Grilled beef \$ 19.95 Chicken pastor \$ 16.99 Pork carnitas \$ 16.99

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

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

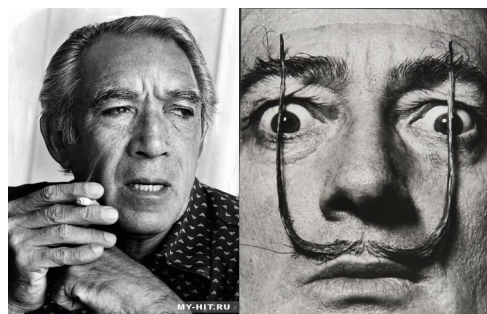
Flautas doradas de res Crispy corn tortillas
filled with shredded beef, topped with fresh lettuce,
cream cheese, and house salsa. Served with a side of rice \$ 17.95

Flautas doradas de papa
Crispy corn tortillas filled with mexican potato, cream, cheese and
house salsa, fresh lettuce, Served with a side of rice \$ 12.95

Ensalada y Sopa

Mexican BBQ chicken salad grilled chicken in barbecue sauce
Selection of lettuce mixed with cilantro dressing,
parmesan cheese and lemon zest \$ 16.95

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

Taco de carnitas Slow cooked pork belly

pico de gallo, guacamole, diced fresh apple and LOCO salsa \$ 8.25

Taco 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

Taco pollo al pastor Grilled marinated chicken Al Pastor

grilled pineapple, guacamole, LOCO salsa, lime wedge \$ 8.95

Taco mazatlan Shrimp, Marinated and Grilled

Mexican slaw, maya sauce and pico de gallo, lime wedge \$ 9.95

Taco Baja Pacifico beer battered red snapper

Mexican slaw, maya sauce, pico de gallo, lime wedge \$ 9.95

Taco de suadero Traditional Mexican Fried brisket

corn tortilla, cilantro, salsa taquera, cucumbers, lime Wedge \$ 9.95

Taco 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

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Los Burritos **Peace, Love & Burritos**

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
- **Grilled Flank steak** \$ 19.95

Burrito Bowl

Naked burrito without tortilla, filled with lettuce, beans, rice of the day, guacamole, Pico de gallo, sour cream, cheese \$ 15.95

- **Al Pastor marinated chicken** \$ 18.95
- **Grilled Flank steak** \$ 19.95

Enchiladas

Chicken Enchiladas

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

- **Traditional Chicken Tinga** \$ 17.95
- **Slow Roasted Beef Brisket** \$ 19.95

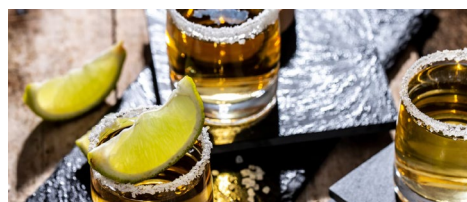
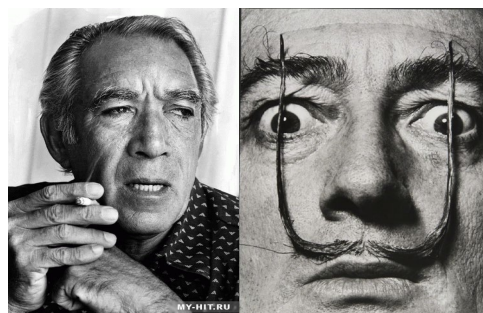
Fajitas

Alambre, Fajitas

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

- **Sauteed chicken** \$ 18.95
- **Grilled Flank steak** \$ 21.95

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Especialidades De La Casa

Taco de birria **Slow roasted Brisket de Jalisco**

folded corn tortilla with pico de gallo, served with birria broth \$ 18.95

Mexican Tequila salmon **Marinated grilled salmon**

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

Gringas al pastor

Flour tortilla filled with marinated chicken al pastor, pineapple, onion, coriander, melted cheese, and served with fresh guacamole and homemade salsa on the side \$ 16.00

Quesadilla de Jalisco

flour tortilla, Oaxaca cheese, crispy cabbage, spicy guacamole, tomatillo sauce, served with chalupa cup and Mexican rice \$ 18.95

Choice of : **de carnitas pork belly** \$ 18.95

Choice of : **de chicken tinga chicken tinga** \$ 17.95

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

Traditional Tampiqueña Steak 10 oz.

charros beans, guacamole, sauté onions and peppers served with enchilada pollo, Mexican rice \$ 26.00



Taco's TO-GO & BENTO

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Para Los Ninos, Kids Menu

Chicken Nuggets & Fríes	\$ 9.95
Chicken & Cheese Quesadilla, Fries	\$ 9.95

Sides

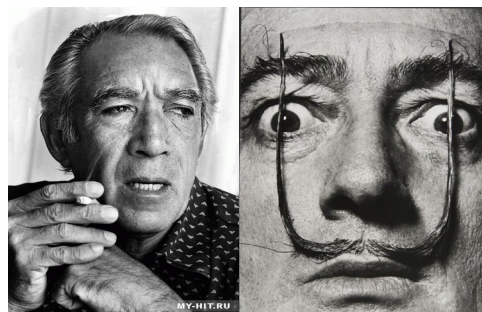
Guacamole	\$ 4.00
Jalapeños	\$ 2.00
Salsa picosa	\$ 2.00
Maya sauce	\$ 2.00
Pico de gallo	\$ 2.00
Sour Cream	\$ 2.00
French Fries	\$ 2.00
Flour tortillas	\$ 2.00
Rice of the day	\$ 2.00
Corn chips	\$ 2.00
Salsa medium spicy	\$ 2.00
Corn tortillas	\$ 2.00

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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 crème Nutella taco

Sweet tortilla with Nutella, berries & fresh fruit,
vanilla ice cream chocolate sauce and fruit compote \$ 9.95

After Dinner Cocktails

“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 Centinela Anejo \$ 14.95

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

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

At LOCO, we're unable to accommodate large parties or reservations.

We are a small, unique, and creative Mexican Cocina and Tequila Bar, and part of our spirit of hospitality is welcoming each guest as they arrive. While there may occasionally be a short wait, our vibrant Tequila Bar and charismatic bartenders are here to make those moments enjoyable until your perfect table is ready.

Phone : 1-345-746-5626

Email : manager@lococayman.ky

Menu : www.lococayman.ky