



## **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 ■**

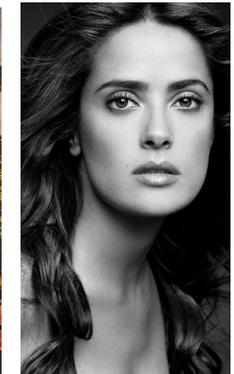
**LUNCH & DINNER, The Journey, The Experience.  
Enjoy the island's finest tacos & margaritas all day long!**

## **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](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 Termana 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 Clasico Blanco Tequila** \$ 14.95  
**Topo Chico sparkling mineral water**, Grapefruit, fresh lime juice

**“Skinny” Mango Margarita Termana Blanco Tequila** \$ 14.95  
**Local Mango**, lime juice, extra light agave, topo chico mineral water

**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





## 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

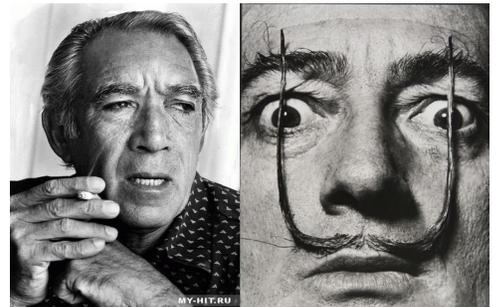
**Elote** Traditional Mexican street Corn Whole corn on the cob,  
maya sauce, panela cheese, Tajin chilli, lime wedge \$ 8.95

**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** Mixed greens with cucumber,  
radish, red onion, black beans, sweet corn, cherry tomato,  
parmesan, and crispy tortilla strips, creamy cilantro dressing \$ 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 & Chimichanga

### 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

### Beef chimichanga

A crispy flour tortilla filled with refried beans, melted Oaxaca cheese, and your favorite protein, pico and homemade red salsa, side of rice \$ 19.95

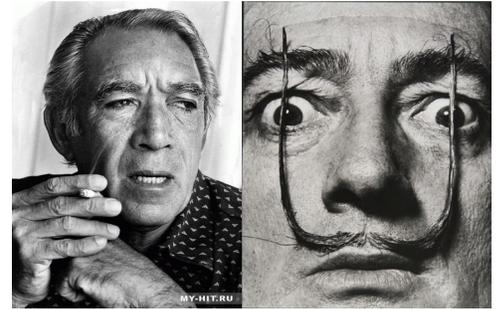
## Fajitas

### 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

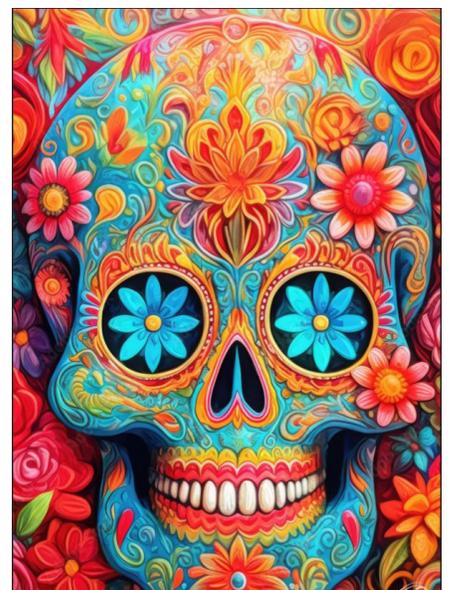
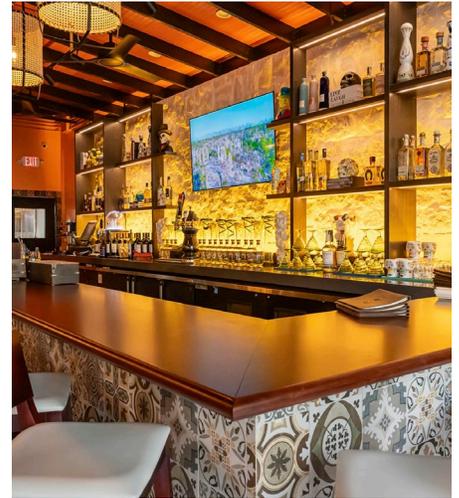
infused with guava essence and char-grilled, basted with tequila BBQ sauce, served with elote and Mexican chipotle slaw \$ 24.95

### **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



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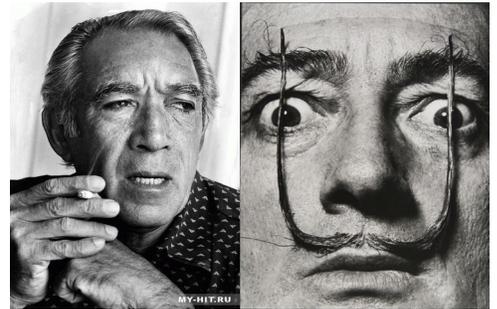


## Para Los Ninos, Kids Menu

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

## Taco Ice cream

Crispy sweet tortilla filled with vanilla ice cream, fresh fruits, chocolate sauce, Nutella ganache, and mixed berry coulis \$ 9.95

## Chocolate Passion mousse

Layers of rich Mexican chocolate mousse and tangy passion fruit mousse, creating a perfect balance of sweetness and tropical flavor \$ 9.95

# After Dinner Cocktails

## El Viejo, Agave Old Fashioned

**Tromba Reposado Tequila** with chocolate bitters, agave, and a torched orange, for the true tequila lovers \$ 14.95

## Carajillo, Traditional Spanish Cocktail

A smooth and aromatic blend of freshly brewed espresso and **Licor 43** \$ 14.95

## Medianoche en Mexico - Espresso Martini

**Centinela Anejo Tequila**, **Kahlua**, Espresso and Agave combine to give a boozy Jalisco spin on an espresso classic \$ 14.95

<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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# 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](#) ■

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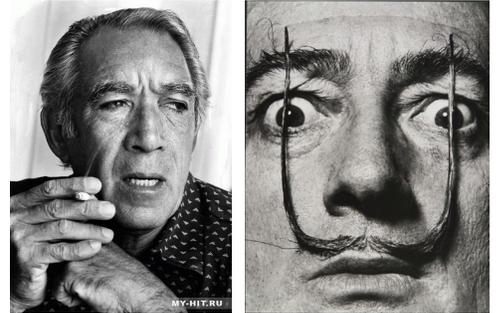
# Tequila

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

- Mexican Sangria** **Teremana Blanco Tequila** \$ 14.95  
Fruits & Berries, Sauvignon Blanc, Orange Juice & topo chico mineral water
- Paloma** **Centinela Clasico Blanco Tequila** \$ 14.95  
Muddled Grapefruit, fresh lime juice, & Volcanic Black Salt rim
- 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
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

<b><u>Mexican Bottle</u></b>	Modelo \$ 7.50	Modelo Negra \$ 7.50
	Dos Equis \$ 7.50	Corona \$ 7.25
	Corona Cero \$ 6.75	
<b><u>Cayman Draft</u></b>	Caybrew \$ 7.75	Island Hopper \$ 7.75
	White Tip \$ 7.75	
<b><u>International Draft</u></b>	Stella \$ 7.95	Birra Moretti \$ 7.95
<b><u>International Bottle</u></b>	Michelob Ultra \$ 6.75	Heineken Zero N/A \$ 6.75

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**Reservations : OPEN TABLE**

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

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