



Mexican Cocina & Tequila Bar

Camana Bay – Grand Cayman - Cayman Islands

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

LOCO = Crazy, insane, a tad wild & perhaps eccentric



**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 natural stone and rich mahogany wood meet vibrant hand-painted Mexican tiles.

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.

Coming in November “El Brunch Más LOCO”

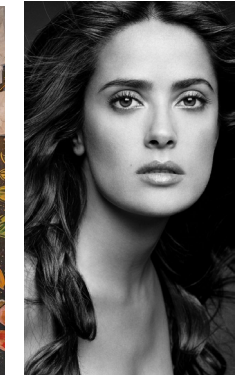
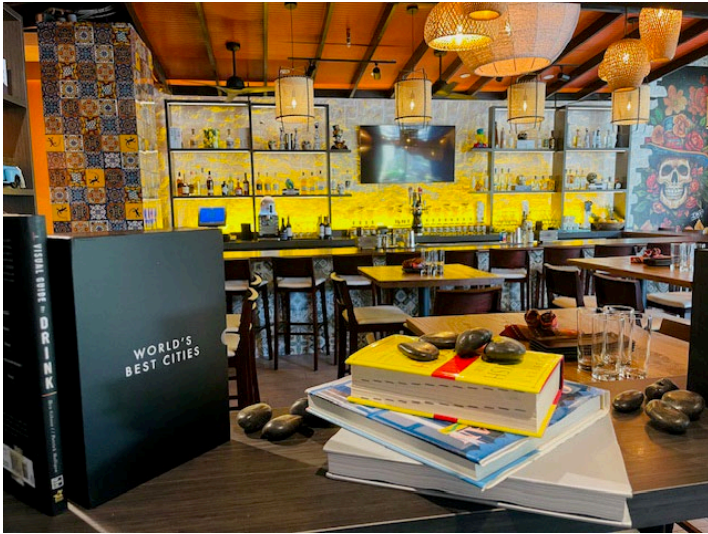
Craziest Mexican Sunday Brunch 11.00 to 3.00 ■ Sunday Night FIESTA 5.00 to 9.30

Taco's TO-GO & BENTO Delivery

Menu : www.lococayman.ky Call for your order: 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

Mango G4 Reposado Tequila \$ 14.95 ■ Jarra \$ 65.00

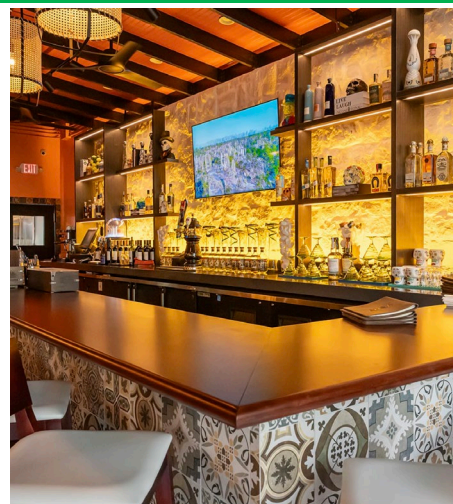
Local Mango, Cointreau, fresh lime juice, flaked Sea Salt rim

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



Mexican Candy Shot Scotch Bonnet Infused Tequila

Lime juice, agave, fresh watermelon juice with a tajin rim \$ 6.95

Spicy Pineapple Tequila Shot Scotch Bonnet infused Tequila

Fresh pineapple juice, lime juice, agave with Tajin Rim \$ 6.95

Smokey Mexican Candy Shot Los Vecinos Mezcal

Agave, lime juice, fresh watermelon juice \$ 6.95



Mezcalita's

Mango Mezcalita Paloma Espadin Mezcal

Fresh Mango, lime juice, agave, Cointreau, tajin rim, lime wedge & mint \$ 15.95

Raspberry Mezcalita Sombra Reposado Mezcal

Raspberry Coulis, Fresh lime juice, agave, Cointreau with flaked sea salt rim \$ 15.95





Tequila & Mezcal Cocktails

Mexican Sangria **Teremana Blanco Tequila**

Fresh Fruits & Berries, Sauvignon Blanc, Orange Juice & topo chico \$ 14.95

Mezcal Con Tamarindo **Los Vecinos Mezcal**

House made tamarind syrup, lime juice, topped with lime topo Chico served in a Collins glass with Tajin rim and a fresh mint sprig \$ 15.95

Lemon-Pear Tequila Martini **Herradura Cristalino Tequila**

House made pear and lemon oleo sacarum and pear liquor, garnished with a dehydrated pear slice \$ 16.95

■ Old Fashioned **G4 Tequila Reposado**

Orange Bitters, Agave, dash of Angostura, twist of Grapefruit Peel \$ 18.95

■ Topo Chico **Sparkling Mineral Water Mexico** \$ 5.95

Vino

BLANCO

Sauvignon Blanc	Oyster Bay	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
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<u>International Bottle</u>	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 norteno con guacamole **Crispy pork belly**
chicharrón served with 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, with maya sauce \$ 8.95

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

Empanadas de LOCO, golden and crisp, served with Guacamole

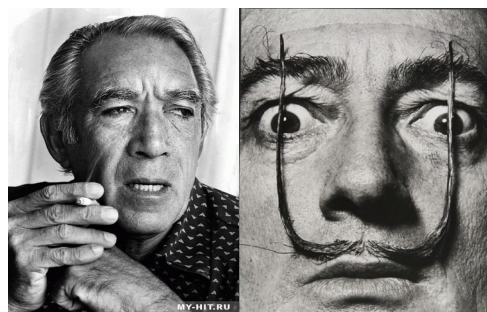
2 Empanadas Jamon y Queso **Ham & Cheese Empanada** \$ 9.95

2 Empanadas de Camaron del Mercado **Street-style** \$ 9.95
stuffed with garlic shrimp in Ajello melted cheese

Ensalada y Sopa

Mexican BBQ chicken salad Mixed greens with cucumber,
radish, red onion, black beans, sweet corn, cherry tomato,
parmesan, crispy tortilla strips, 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

**LOCO = Crazy, insane,
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Taco de Carnitas **Pork Belly**

Our signature slow-cooked pork belly carnitas served in a warm flour tortilla with fresh guacamole, pico de gallo \$ 9.95

Taco carne asada **Grilled flank steak**

coriander, guacamole, 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 de Atún a la parilla **Grilled adobo-crust Tuna**

Grilled tuna served in a warm flour tortilla with fresh guacamole, pico de gallo, pickled onion, finished with our sweet Maya sauce \$ 9.95

Taco mazatlan **Shrimp, Marinated and Grilled**

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

Taco Baja **Pacífico beer battered red snapper**

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

Taco Mar y Tierra **Surf and Turf**

Grilled steak and tempura lobster, served on a warm flour tortilla with a crispy melted cheese crust, pico de gallo, fresh guacamole, grilled pineapple and cilantro dressing \$ 11.95

Taco de rajas poblanas **Vegetarian**

Roasted poblano pepper strips sautéed with mushrooms, corn, and onions in a creamy sauce with melted cheese, served in flour tortillas with salsa \$ 8.95

**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

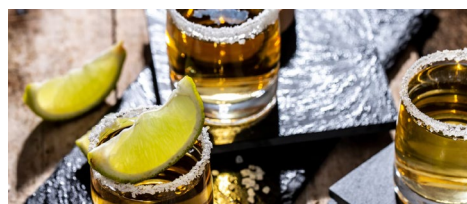
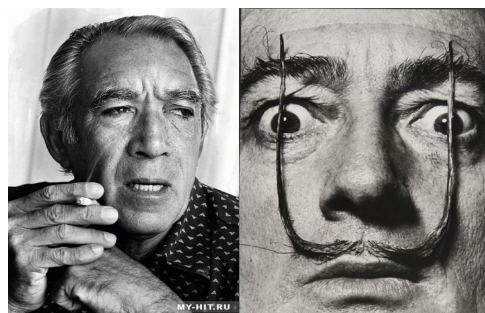
Fajitas

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

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





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 **Sheppard style Streetfood Taco**

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**

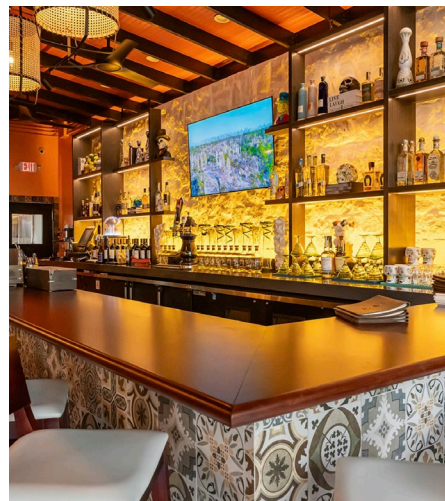
infused with guava essence and char-grilled, basted with tequila BBQ sauce, served with elote and Mexican chipotle slaw \$ 24.95

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

Barroco Steak **10 oz Grilled New York Strip**

Barroco sauce, a reduction of three chiles and Cabernet Sauvignon, Mashed potato, pickle onion and cilantro \$ 33.00



Taco's TO-GO & BENTO

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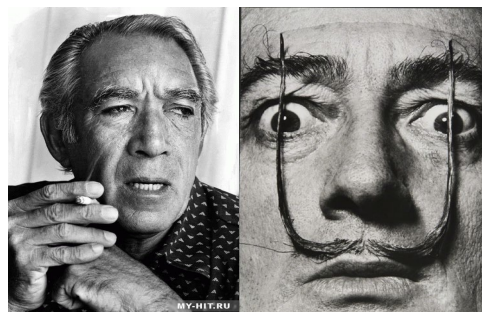


Para Los Ninos, Kids Menu

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 \$ 9.95

Pastel Tres Leches

Traditional Mexican Cake

Macademia praliné crust with tropical Fruits \$ 10.95

Fried Ice Cream

ice cream, crispy on the outside and creamy inside, served fresh and finished with whipped cream, caramel sauce, fresh seasonal fruits \$ 11.95

Café de olla crème brûlée

infused with tequila, silky custard made with traditional spiced coffee, cinnamon & piloncillo, crisp caramelized sugar crust \$ 11.95

3 Golden Churros, **fancy & filled**

crisp churros with cinnamon sugar,
filled with your passion of....

chocolate or dulce de leche or berry compote \$ 12.99

Happy Endings.....

■ Old Fashioned G4 Tequila Reposado

Orange Bitters, Agave, dash of Angostura, twist of Grapefruit Peel \$ 18.95

■ Rose Tequila Strawberry Cream

Tequila Rose Strawberry shaken and strained \$ 14.95

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

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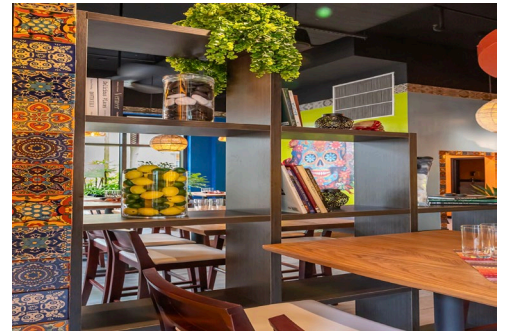


Tequila

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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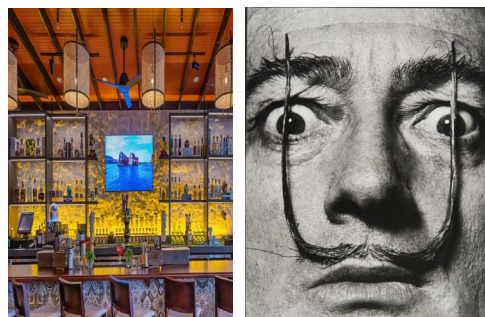
Tequila

Cuervo de la Familia	Extra Anejo	\$ 18.00
Don Fulano	Blanco	\$ 15.00
Casahuin	Blanco	\$ 15.00
G4 Premium	Reposado	\$ 17.00
Ocho Plata	Blanco	\$ 15.00
Tears of Llorona	Extra Anejo	\$ 50.00
El Jimador	Blanco	\$ 10.00
El Jimador	Reposado	\$ 11.00
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
Transcendente	Espadin Premium	\$ 15.00
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
Gracias a dios	Espadin	\$ 13.00
Gracias a dios	Tobala	\$ 22.00

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Reservations : 345-746-5626

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