

LOCO



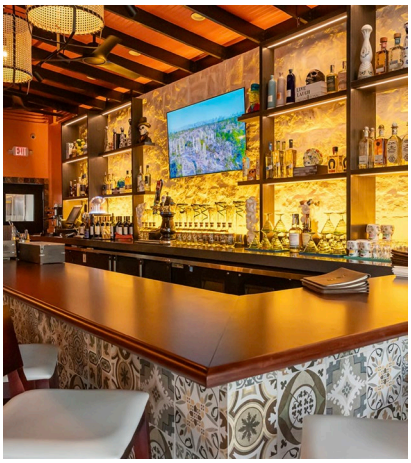
Mexican Cocina & Tequila Bar

Camana Bay – Grand Cayman - Cayman Islands

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

"A Mexican culture rooted in both tradition and creativity"







Step into our Tequila Bar and discover a curated selection of artisanal Mezcals 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, everyone is a friend.

Every Sunday "Margarita Brunch"

"El Brunch Más LOCO" Craziest Mexican Brunch 12.00 to 3.00 pm

■ "All you can Drink" Margaritas, Sangria, Mexican Beers and Wines for $ 39.00 ■

■ BRUNCH Tacos, Suckling Pig, Breakfast, Mexican Specialties and more $ 39.00 ■



■ TACO TUESDAY ■

LUNCH & DINNER, The Journey, The Experience.

Enjoy the island's finest tacos & margaritas all day long !



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

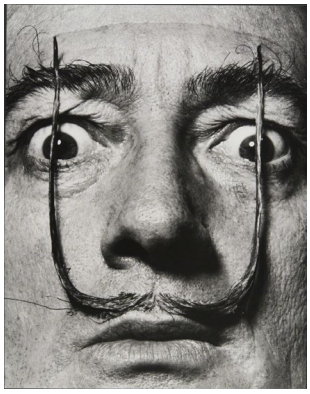
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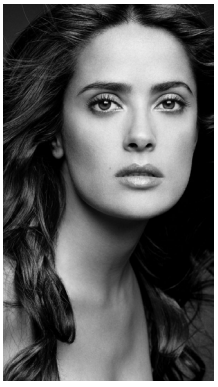










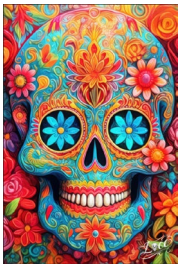




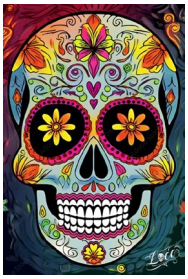




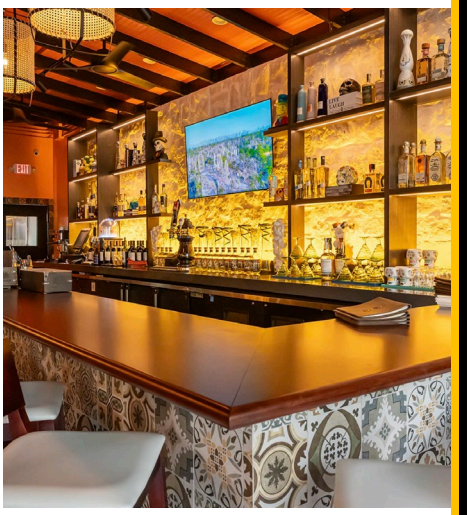












Margaritas

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 lime juice, agave & chili lime rim

Frozen Mango **G4 Reposado Tequila** $ 16.95 ■ Jarra $ 72.00
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



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









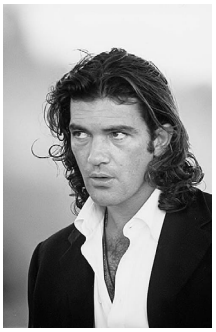
Tequila & Sangria Cocktails

RED Mexican Sangria **Teremana Blanco Tequila**
Fruits & Berries, Cabernet Sauvignon, Orange Juice & topo chico $ 14.95

Lychee Martini **Don Julio 70 Anejo Cristalino**
Fresh Lime juice, Lychee, Cachaca, Agave $ 16.95

■ **Tequila "Old Fashioned"** **G4 Tequila Reposado**
Orange Bitters, Agave, dash of Angostura, twist of Grapefruit Peel $ 18.95

■ **Topo Chico** **Sparkling Mineral Water**, **Monterrey, 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

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









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 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

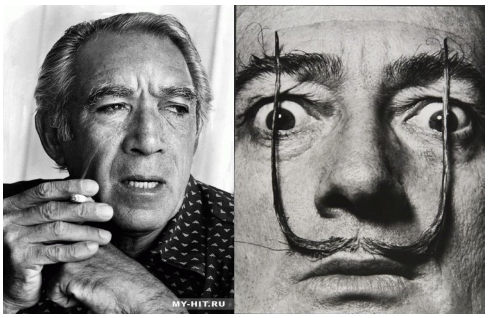
Jalapeño Relleno TWO fresh jalapeño stuffed with cheese
red onion wrapped with bacon, with maya sauce $ 8.95

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

Octopus Carapaccio
Thinly Sliced Octopus, tatemada dried chile salsa,
avocado crema, arugala, and toasted pumpkin seeds,
finished with just a touch of citrus $15.95

Tabla de Antojitos Appetizer Platter for sharing
- Carnitas gordita ahogada
- chicken pastor sope
- potato & quesillo cheese memeia

finished with fresh cheese and house made Mexican cream. $17.95

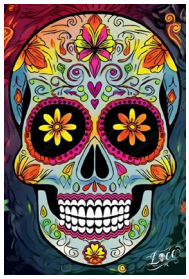


Atun Bravio Salad
Mexican adobo-crusted tuna, served over mixed greens
with fresh mango, pineapple, cucumber, radish, tomato,
red onion and fresh cilantro with a citrus dressing $ 14.95





Prices are in Cayman Islands Dollars ■ Subject to 15% Gratuities





Taco “N” Madre

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-crusted 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 Pacifico 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

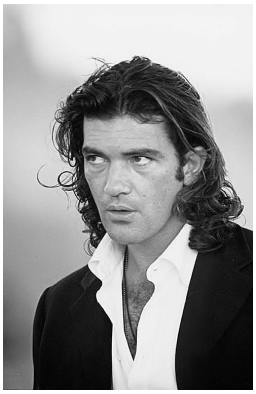
■ TACO TUESDAY ■

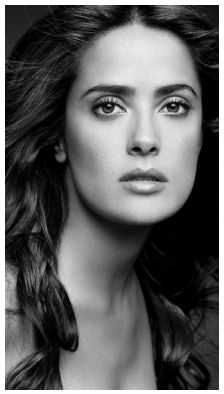
LUNCH & DINNER, The Journey, The Experience.
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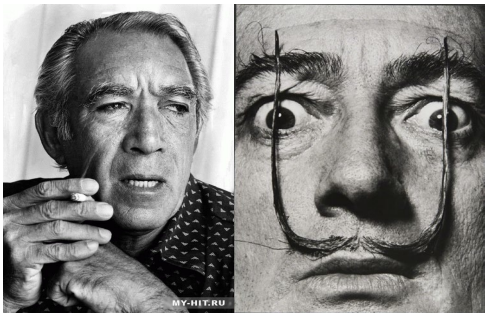


Los Burritos Peace, Love & Burritos

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

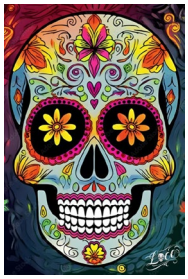
Alambre, Fajitas

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

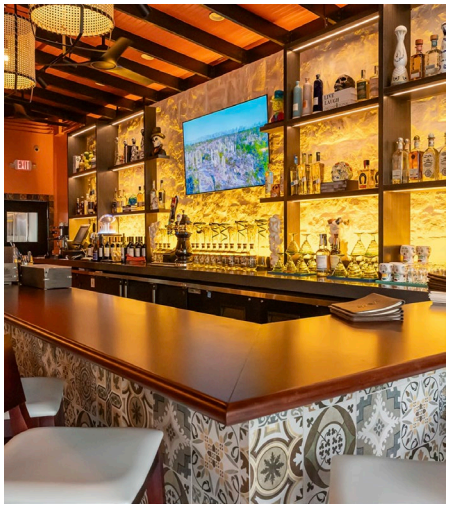
- Sauteed chicken $ 18.95
- Grilled Flank steak $ 21.95











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

Costilla al mole Negro Slow-braised beef short rib
in our house-made black mole, Rice & bean chalupa, guacamole, pico & gallo and fresh flour tortillas $ 22.95

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

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











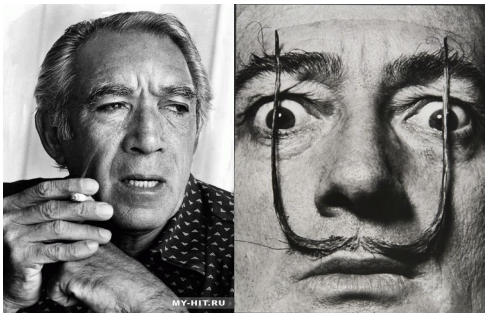
Para Los Ninos, Kids Menu

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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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 $ 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

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……..

■ **Tequila "Old Fashioned" G4 Tequila Reposado**
Orange Bitters, Agave, dash of Angostura, twist of Grapefruit Peel $ 18.95

■ **Rose Tequila Strawberry Cream Martini**
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

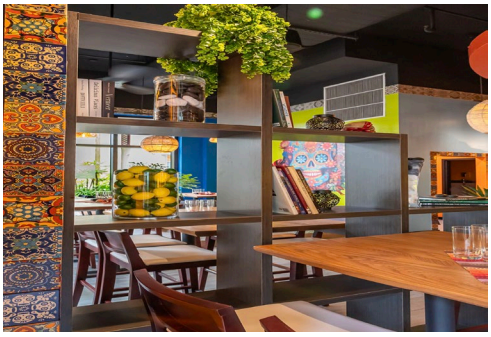
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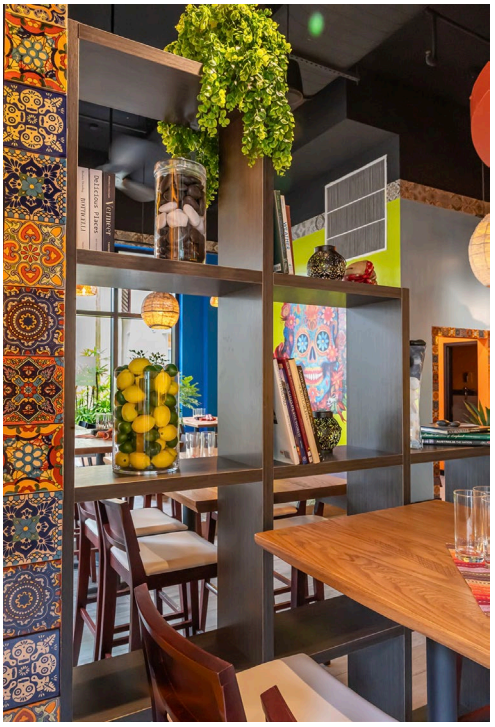
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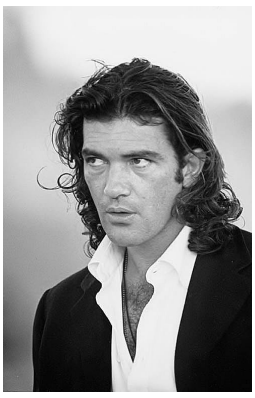


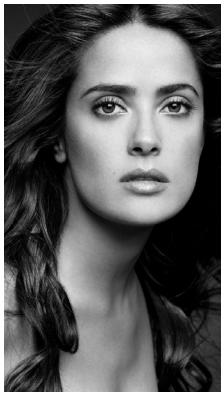


Tequila

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
Centinela 3 Year Old	Extra Anejo	$ 35.00
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
Forteleza Special	Winter Blend	$ 48.00
Herradura	Blanco	$ 10.00
Herradura	Reposado	$ 12.00
Herradura	Anejo	$ 16.00
Herradura Anejo Ultra	Charcoal filtered	$ 17.00
Herradura Supreme	3 year Anejo	$ 75.00
Tromba	Blanco	$ 14.00
Tromba	Reposado	$ 16.00
Tromba	Anejo	$ 18.00









■ Experience a Margarita with any Tequila or Mezcal for $ 5.00 extra ■

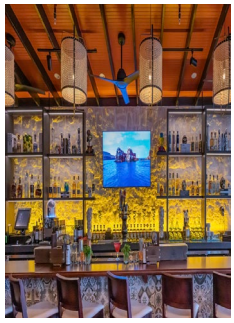


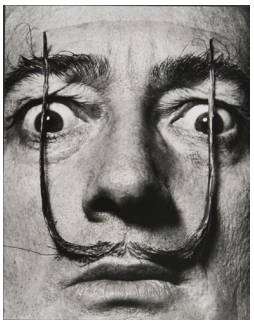




Tequila

Cuervo de la Familia	Extra Anejo	$ 18.00
Don Fulano	Blanco	$ 15.00
Casahuin	Reposado	$ 15.00
G4 Premium	Blanco	$ 17.00
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
Cascahuin Tahona	Blanco	$ 16.00
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
Teremana	Reposado	$ 14.00
Mijenta	Blanco	$ 13.00
Mijenta	Reposado	$ 16.00







Mezcal

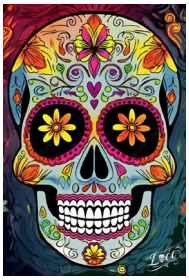
Clase Azul	Guerrero	$30.00
Clase Azul	Joven	$ 40.00
BOZAL Espadin Barril	Ensamble	$ 15.00
BOZAL Madrecuishe	Single MIguey	$ 19.00
BOZAL Jamon Iberico	Sacrificio	$ 24.00
Transcendente	Espadin Premium	$ 15.00
Los Vecinos	Espadin	$ 10.00
Sombra	Reposado	$ 11.00
Del Maguey	Vida	$ 12.00
Del Maguey	Crema de Mezcal	$ 11.00
Gracias a dios	Espadin	$ 13.00
Gracias a dios	Tobala	$ 22.00





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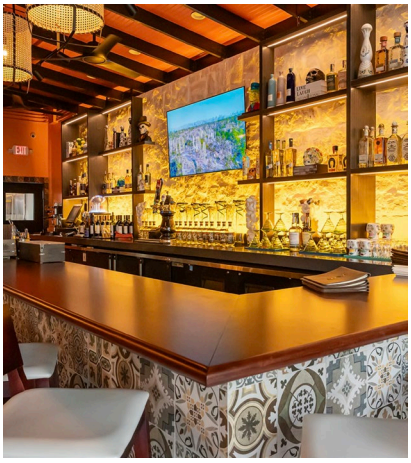
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Reservations : 345-746-5626

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**