



The chef's at LOCO smoke all meats and  
pickle all veg in house, producing our  
unique flavours...



[www.locomexican.com](http://www.locomexican.com)



# FIESTA TIME

SMALLER PLATES DESIGNED TO BE SHARED

- CHIPS & DIP (GA)** ..... \$12  
Guacamole, pickled veg, Pico de Gallo & house fried tortilla chips
- MEXICAN CORN (2)(GF)(VG)** ..... \$12  
w/ chipotle, queso & lime
- 1/2KG BUFFALO WINGS (GF)** ..... \$18  
• Hot n spicy w/ celery sticks & blue cheese sauce  
• Sweet honey BBQ
- JALAPENO POPPERS (V)(GF)** ..... \$16  
w/ cream cheese, dill & lemon stuffing, corn chip crumb & ranch sauce

- SPICED ONION RINGS (V)(VG)** ..... \$12  
w/ ranch dressing
- TAQUITOS (2)** ..... \$16  
Pulled beef in a fried tortilla cigar w / spiced bean mix & chipotle
- POPCORN BARRAMUNDI (GF)** ..... \$19  
w/ pickled veg salad & sriracha aioli
- CEVICHE (GF)** ..... \$19  
Australian kingfish w/ charred corn, coconut lime dressing, shallots, fresh avocado & coriander, served w/ side a of corn chips

- PAPAS RELLENAS (V)** ..... \$14  
Jalapeno & cheddar cheese potato croquettes w/ chipotle crema & parmesan
- FILTHY FRIES (GF)** ..... \$19  
Shoestring fries topped w/ spice mix, charred bacon, American liquid cheese, sour cream, guacamole & pico de gallo
- CANCUN SLAW (GF)** ..... \$12  
Cabbage, pickled veg, aioli, coriander, charred corn
- BIRRA TACO** ..... \$12  
Fried tortilla w/ slow cooked beef, jacks cheese & jus

## FEED US

Don't feel like choosing tonight? Sit back, relax & let us feed you with our chef's selections of dishes best designed to share. Ask our friendly staff for more information!

**FIESTA DE JOSE:** ..... 40 PER PERSON

**EL GRANDE:** ..... 55 PER PERSON

## THE HUNGRY MEXICAN

MAIN MEALS, JUST FOR YOU

- BURRITO BOWL (V)(GA)** ..... \$32  
Soft open tortilla w/ Mexican rice, spiced bean mix, roasted cauliflower, sour cream, guacamole, chipotle crema & pickled vegetable salad

- SRIRACHA PORK BELLY (GF)** ..... \$36  
Twice cooked pork belly w/ Mexican rice, sriracha caramel, char grilled pineapple, slaw, sesame & sriracha aioli

- NACHOS (V)(GF)** ..... \$26  
Corn chips topped w/ jacks cheese, spiced bean mix, chipotle, guacamole, sour cream, pico de gallo & coriander  
Add marinated chicken, pulled pork or pulled beef ..... + \$6

## 6" SOFT TORTILLA TACOS

All tortillas are chargrilled & topped w/ sour cream, coriander, corn pico de gallo & lime

- GRILLED BARRA (GA)** ..... \$9  
w/ mango aioli
- CRISPY PORK BELLY (GA)** ..... \$9  
w/ green mojo
- MARINATED CHICKEN (GA)** ..... \$9  
w/ guacamole
- CHILI & GARLIC PRAWNS (GA)** ..... \$9  
w/ mango aioli
- PULLED BEEF (GA)** ..... \$9  
w/ chipotle crema
- ROASTED CAULIFLOWER (GA)(V)(VG)** ..... \$9  
w/ chipotle aioli

## BURRITOS

Served w/ side salad, chilli jam & pico de gallo

- VEGO BURRITO (V)** ..... \$21  
Flour tortilla filled w/ Mexican rice, slaw, jacks cheese, green mojo & spiced beans  
+ Marinated chicken ..... +\$5  
+ Pulled Pork ..... +\$5  
+ Pulled Beef ..... +\$5  
+ Roasted Cauliflower ..... +\$4

## LITTLE AMIGOS

Under 12 years only. All kids meals come with a vanilla ice cream w/ chocolate topping

- CHICKEN NUGGETS** ..... \$15  
House crumbed chicken w/ fries & salad
- PABLOS NACHOS (GF)** ..... \$15  
Corn chips topped w/ cheese, marinated chicken, salsa roja, sour cream, kids pico & guacamole
- CRISPY CHICKEN TACO'S (2) (GA)** ..... \$15  
Flour tortilla topped w/ crispy chicken, sour cream, lettuce, kids pico
- AMIGO BURRITO** ..... \$15  
Flour tortilla filled w/ marinated chicken, lettuce & cheese, served w/ fries
- CHEESY CORN COB** ..... \$4  
Grilled corn w/ butter & cheese



V= Vegetarian, VG= Vegan options available, GF= Gluten Free, GA= Gluten Free options available. Please discuss any other requirements with your server

## DULCES

SOMETHING SWEET TO FINISH OFF

- MEXICAN DONUTS** ..... 15  
w/ spiced sugar, chipotle coconut caramel & vanilla bean ice cream
- SPANISH CHURROS (VG)** ..... 14  
w/ cinnamon sugar, vanilla bean ice cream & warm chocolate sauce
- WHIPPED CHEESECAKE** ..... 14  
w/ house lemon curd, citrus meringue, brown sugar crumble & white chocolate orange soil