MENU

go to dessert go to drinks

mexicanos tradicionales

(D) Dairy - (S) Seafood - (A) Alcohol - (V) Vegetarian (can be prepared vegan upon request)



Tlacoyos De Frijol Negro
Two hand made corn tortillas filled with chipotle black bean puree, Mexican cheese, tomatoes and sour cream (V) (D) 75 aed

Gorditas De Pollo Chipotle
Corn tortillas with chipotle chicken, queso fresco, sour cream, black bean puree and tomatillo sauce (D) 75 aed

Tacos De Champinones
Homemade tortillas filled with sautéed mushrooms, tomatoes, coriander, epazote with chilorio sauce (V) 82 aed

Tamales De Pollo
Corn masa with tomatillo chicken filling, topped with roast tomatillo sauce and oaxaca cheese beans (D) 92 aed

Tamale De Carne
Corn masa with pulled roast beef, chilorio sauce and poblano peppers (D)
92 aed

Sabana
Grilled beef tenderloin, marinated in lime and salt, with fresh leaves, asparagus and coriander dressing, served with queso fresca (D)
120 aed

Pollo En Mole
Grilled corn fed chicken with Loca mole, served on buttered spinach and zucchini (D) (V)
115 aed

Gorditas Rellenas
Two hand made corn tortillas filled with pulled roasted beef ribs, lettuce, cheese, sour cream and tomatoes served with abanero sauce
85aed

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antojitos/appetisers



Guacamole
Prepared tableside to your taste and served with warm corn chips and salsa.
78 aed

Ceviches
Our ceviches are made to order, cured in fresh lime and orange juice, served with corn chips. Choose from kingfish or salmon (S) 82 aed

Agua chile verdes
Sea bass or cooked shrimp marinated in a citrus chile with avocado, mango and jalapeno (S)
82 aed

Nachos de la casa
With guacamole, pico de gallo and poblano pepper. Choose from marinated Angus beef, shrimp or corn fed adobo chicken (D) (S) 88 aed

Jalapenos Locas
Jalapeno rolled with crushed tortillas and filled with Monterey cheese (D) (V)
72 aed

Queso fundido manchego
Melted Manchego cheese, served with flour tortillas. Choose your filling from chestnut mushroom or chorizo corn fed chicken (D) (V) 80 aed

Spinach and artichoke dip
Served with corn tortillas (D) (V)
72 aed

Flautas
Flour tortilla, rolled and lightly fried. Choose your filling from slow roasted lamb, chicken & Monterey or kingfish and crab with a pimento dip (S) (D)
80 aed

Taquitos de barbacoa
Rolled corn tortillas with pulled lamb, served with black beans, sour cream and avocado salsa (D)
78 aed

Tostadas de salmon
Grilled corn tortillas, avocado, lettuce with agua chile verde dressing and chopped radish (S)
72 aed

Chilaquiles rellenos
Fresh homemade corn tortilla pockets stuffed with Oaxaca cheese and deep fried. Served with fresh roasted tomatillo salsa, sour cream and queso fresco.(D) (V) 58 aed

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sopas y ensaladas/soups and salads



Loca Pozole
Red chilli broth with chicken, hominy and fresh avocado.
56 aed

Tostada Salad
Achiote corn fed chicken with refried beans, mixed leaves, sour cream and guacamole.
89 aed

Ensalada Mexicana Pollo Achote
Grilled chicken marinated with serrano vinegar and mexican spices. Served with mixed leaf salad, grilled poblano peppers, oaxaca cheese and an avocado coriander dressing. (D) 92 aed

Filete De Res Chilorio
Grilled angus beef marinated in chilorio sauce. Served with mixed leaf salad, grilled peppers, oaxaca cheese and ranch dressing. (D) 95 aed

Ensalada De Hongos
Grilled portobello mushroom marinated with chipotle achote paste. Served with mixed leaf, fresh white corn, avocado, cherry tomatoes and a serrano grape vinaigrette. (V) 82 aed

Camarones Con Chile
Sautéed grilled shrimp marinated with garlic, chili and lime. Served with avocado, oaxaca cheese, tomatoes and a tomato mayo dressing. (S)(D) 95 aed

Pescado Rebozado
Breaded white fish. Served with mixed leaf, avocado, cherry tomatoes, cotija cheese, fresh white corn, avocado and a honey mustard dressing. (S)(D) 85 aed

mains

All main courses are served with De La Olla Bens and Mexican rice



quesadillas

Served with guacamole and sour cream.

Citrus and chipotle, corn fed chicken (D)

90 aed

Portobello mushroom and oaxaca cheese (V)(D)

88 aed

Tomatillo adobo beef tenderloin (D)

92 aed

Quesabirria

Three corn tortillas filled with slow roasted beef ribs served with a red chilli broth

aed 92

Cordero quesadilla

Flour tortilla filled with roasted lamb served with a guacamole abanero salsa

aed 92

la taqueria

Handmade corn tacos

Tacos de alambre
Alambre, grilled beef tenderloin, poblano raja and melted cheese (D)
aed 92

Tacos de pollo taqueray
De Pollo, grilled corn fed chicken, onion, cilantro, and taqueray sauce (D)
aed 90

Tacos de camarones
Camarones, Al Pastor adobo marinated prawns, pico de gallo and cotija cheese (D) (S)
aed 92

Tacos baja
Loca's spiced grilled Kingfish and chipotle mayonnaise (D)
aed 85

Tacos de pollo chilorio
Three corn tortillas filled with grilled chicken marinated in mulata sauce. Served with a chipotle tomato queso fresco salsa. (D) aed 92

Tacos de chuleta de res
Three corn tortillas filled with grilled angus ribeye marinated citrus and Mexican spices. Served with sesame seeds, pepitas and arbol chile salsa.
aed 105

Tacos de barbacoa
Slow roasted lamb in hand made corn tortillas serve with diablo salsa.
aed 92

Tacos de langosta
Grilled lobster sauteed with chile adobo sauce in hand made corn tortillas serve with taquera salsa. (S)(D) aed 120

Tacos de birria
Three hand made tortillas with birria beef, coriander, dice onion. Served with a red chilli sauce and de la olla beans. aed 92



carnes ala plancha

Lomo de rés con papas
Grilled angus beef tenderloin with a chipotle mushroom sauce and jalapeno potatoes.
aed 145

Carne arrachera con enchilada de queso
Grilled angus flank steak, with cheese enchiladas and a red chile sauce. (D)
aed 145

Ribeye con patatas Mexicanas
Grilled beef ribeye with jalapeño potatoes.
aed 145

Chuletas de cordero
Grilled lamb chops, marinated with Mexican spices served with zucchini, mixed peppers portobello mushrooms and Mexican potatoes. Served with loca's gravy.
aed 145

Loca's ribs
Slow roasted beef shortribs in Locas chipotle guajillo barbeque sauce
aed 148



fajitas

Mar Y Tierra
Grilled angus beef, corn fed chicken, fish and shrimp (D)(S)
165 aed

Arrachera
Black Angus beef with Oaxaca cheese (D)
152 aed

El Rancho
Beef fillet (D)
145 aed

De Pollo
Grilled corn fed chicken (D)
145 aed

Portobello Fajita
Portobello mushrooms marinated with Mexican spices. Served with corn tortillas, de la olla beans, pico de gallo, jalapeño slices and guacamole (V)
112 aed

Mariscada
Jumbo prawns, lobster, scallop (D)(S)
190 aed



enchiladas

served with rice and beans

Enchiladas de hongos
Portobello mushrooms with jalapeno butter, cotija cheese, oaxaca cheese and chipotle guajillo chilli sauce (V)(D)
85 aed

Enchiladas de carne mechada
Two corn tortillas filled with pulled beef and guajillo chilli sauce (D)
95 aed

Enchiladas de camaron
Grilled shrimps with jalapeno butter pico de gallo, poblano pepper with a red tomatillo sauce (S)
92 aed

burgers

Loca's burger
Tortilla wrapped burger patty, with Monterey cheese, tomato, onion, lettuce and pickled jalapeno served with a jalapeno mayonnaise.
aed 78

los burritos

All our burritos are served with rice

Carne Asada
Grilled beef tenderloin, with ranchero sauce and guacamole (D)
108 aed

Burrito chile verde de pollo
Grilled cornfed chicken with tomatoes, poblano pipian verde, peppers and cheese served with sour cream and tomatillo sauce (D)
108 aed

Burrito alambre de chuleta
Grilled beef ribeye with peppers, onions and cheese served with diabla sauce and guacamole (D)
115 aed

Burito de barbacoa
Slow roasted lamb with beans and cheese served with habanero sauce and guacamole (D)
108 aed

Burrito pescado
Breaded king fish with dela olla beans, mulato dressing and cabbage served with tomatoes chipotle sauce (S) (D) 105 aed

desserts



Tres Leches
Traditional three-milk cake served with chocolate ice cream (D)
53 aed

Pastel Patron Café
Chocolate sponge marinated in Patron café and served with vanilla ice cream (D)(A)
53 aed

Banana Empanada
Banana turnovers with sweet cream, cinnamon sugar and vanilla ice cream (D)
55 aed

Helado Frito
Fried ice cream with cinnamon sugar and chocolate sauce (D)
48 aed

Bananas Borracha
Caramelized bananas flambe with tequila and served with vanilla ice cream (D) (A)
55 aed

Churros
Deep fried choux pastry dusted with cinnamon and served with caramel sauce.
55 aed

Prices are inclusive of 5% VAT and 7% Municipality Tax.

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