



La Casa Loco

2 Courses **3 Courses**

£19.45

£22.95

+ 10% Service Charge

PARTY MENU

We are sure you will understand that if you are requiring the table for the whole evening or for more than three hours then only the three course option will be available.

When your meal arrives could you please check that it is exactly as ordered as mistakes could be upsetting for any strict vegetarians.

Fish may contain bones. Olives may contain stones. Plates may be hot.

V = Vegetarian option available (please specify)
It is not possible to list every ingredient so please advise us of any allergies or dietary requirements you may have and we will do our best to accommodate. Our dishes are freshly prepared in an environment that contains allergens and we cannot therefore guarantee there has been no cross contamination. Allergen data is held on each of our dish ingredients so please ask your server in the restaurant should you require any more details.

GFO = please see our Gluten Free Menu

starters

Mixed Olives **v**

A dish of mixed olives with rosemary oil and herbs.

Spanish Chorizo

Marinated then cooked in white wine and coriander.

Fresh Guacamole and Tortilla Chips **v**

Made to order guacamole, with avocado, onion, chilli, garlic and tomatoes, served with a dish of tortilla chips.

Muchos Nachos **v**

Warm tortilla chips smothered in melting cheese and served with dollops of sour cream, guacamole, salsa and jalapeños. (Add mango salsa for 50p)

Quesadillas **v**

Two wheat tortillas, filled with cheese and toasted on our griddle plus your choice of:

- Calabacitas (sliced courgettes, onion, garlic, tomato, sweetcorn)
- Chipotle pulled chicken
- Mexican Pulled Pork

Served with sour cream.

Habanero Albondigas

Homemade beef and scotch bonnet meat balls in a piquant tomato sauce served with Revel Bakery rustic bread.

Mexican Magic Mushroom **v**

A large field mushroom baked with garlic butter and then topped with your choice of:

- Chilli beef
- Spicy chicken
- Vegetable ratatouille

Topped with melting cheese and sour cream.

Chilaquiles **v**

Crushed tortilla chips pan fried with salsa, cheese and your choice of:

- Homemade Pulled Pork (with orange, annato and lime)
- Calabacitas (sliced courgettes, onion, garlic, tomato and sweetcorn)

Served with sour cream and spring onions.

Tostadas **v**

A crispy corn tortilla, topped with refried beans, cheese, shredded lettuce, sour cream, jalapeños and pico de gallo with your choice of:

- Calabacitas (sliced courgettes, onion, garlic, tomato and sweetcorn)
- Chipotle pulled chicken.
- Mexican Pulled Pork

Mussels

New Zealand Greenlip mussels in a half shell, grilled in Cajun butter, served with Revel Bakery Rustic bread.

Calamari

Lightly dusted then deep fried, served with a lime mayonnaise dip.

Quinoa and Bulgur Wheat salad **v**

Tossed with mixed leaves, red onion, mint, pomegranate seeds and a jalapeno and citrus vinaigrette. Served with your choice of:

- Spicy grilled chicken strips or
- Fresh avocado chunks

Hot Buffalo Wings

Corn fed chicken wings, covered in our own cajun and chilli coating, deep fried and served with a hot chilli sauce.

Potato Skins

Deep fried potato skins filled with cheese and spring onions. Served with sour cream and jalapenos.



main courses

Authentic Chilli v

Minced British beef or vegetable ratatouille chilli cooked using traditional herbs and spices. Topped with cheese, served on a bed of rice on a crispy tortilla basket. Please specify beef or vegetables.

Enchiladas – baked and soft v

A large flour tortilla with your choice of:

- Chilli beef
- Spicy chicken
- Spicy vegetarian ratatouille

Baked in our oven and topped with cheese, sour cream and salsa. Served with Mexican rice and salad.

Chimichanga – deep fried and crispy v

A large flour tortilla stuffed with your choice of:

- Chilli beef
- Spicy chicken
- Spicy vegetarian ratatouille

Parcelled together with cheese, deep fried then topped with salsa, guacamole and sour cream. Served with Mexican rice and salad.

Sizzling Fajitas

Marinated and flash fried with bell peppers, onion and garlic. All served sizzling on a cast iron skillet with warm soft tortillas, salsa, guacamole, sour cream dips and grated cheese. Choose from:

- Steak
- Steak and Chicken combination
- Chicken
- Chicken and Chorizo
- Vegetarian: halloumi and courgette v

Cajun Chicken Breast

A whole British chicken breast, marinated in Cajun seasoning, lightly fried and then baked in our oven and served with a creamy Creole mustard sauce, Mexican rice and salad.

Hickory Smoked Rack of Ribs add £3.00

Our famous pork ribs cooked in our own barbecue sauce, served with deep fried potato wedges and homemade Mexican slaw.

Jambalaya Casa Loco add £2.50

Cajun style paella. A classic rice dish with onions, peppers, tender chicken, chorizo sausage, yellow tailed catfish and prawns. Topped with melting cheese and finished with sour cream. Served with Revel Bakery rustic bread and salad.

Muchos Burrito v

A large flour tortilla filled with mixed salad leaves, refried black beans, cheese and your choice of one of the following:

- Chipotle pulled chicken
- Homemade pulled pork (cooked with orange, lime and annatto seed)
- Halloumi and Calabacitas (courgettes, onion, tomatoes, sweetcorn, garlic)

Rolled up and served with rice, guacamole, sour cream, salsa and salad.

Vegetarian Taco v

Soft flour tortilla served with – Calabacitas, spicy vegetarian ratatouille, halloumi croutons, cheese, refried black beans, guacamole, salsa, sour cream and shredded salad.

Tacos La Casa Loco

Soft flour tortillas served with – Chilli beef, chipotle pulled chicken, pulled pork, refried black beans, cheese, salsa, sour cream, guacamole and shredded salad.

El Stacko

A Mexican style lasagne containing chilli beef, spicy chicken and chorizo layered between soft tortillas and topped with refried beans and cheese, served with sweet potato fries, sour cream and salad.

Quinoa and Bulgur Wheat salad v

Tossed with mixed leaves, red onion, mint, pomegranate seeds and a jalapeno and citrus vinaigrette. Served with your choice of:

- Spicy grilled Chicken strips
- Fresh avocado chunks

Slow Cooked Feather Steak

A 10oz feather steak marinated in Tequila and chilli. Slowly cooked until it melts in your mouth then served in its own juices with the addition of a little cream and peppercorns. Served with mushrooms and either potato wedges and salad or potatoes of the day and seasonal vegetables.

Salmon a la Plancha add £2.50

Lime and coriander marinated Salmon fillet, grilled with seasonal vegetables, served alongside our Mexican rice and a fragrant mango salsa.

Upgrade your wedges or rice to sweet potato fries for an additional £1.00

sample dessert menu (may change on the day)

Belgian Waffles

Served with either chocolate or toffee sauce and ice cream.

Cheesecake of the day

Warm Chocolate Brownie Sundae

Served with ice cream.

Café Garmond

Selection of Ice Cream