




# La Casa Loco

## MENU



**Welcome to La Casa Loco, offering fine home-cooked Mexican and Cajun cuisine, served in a relaxed and friendly atmosphere. We pride ourselves on a varied and exciting menu and will always try to cater for your individual dietary requirements. To the best of our knowledge our food is free from any GMOs. We hope you enjoy your fiesta!**

The team at La Casa Loco is always ready to greet you and ensure that your time with them is pleasurable.

Our chefs pride themselves on their varied and exciting menu. They will always endeavour to cater to your individual dietary requirements, **however we need to be advised of any serious allergies.**

Opening times can be found on our website.

Children's menu available from opening until 7.30pm.

Highchairs are only available for bookings before 7.30pm.

Early doors menu available until 6pm.

Parties of 14 and over are required to choose from our Party Menu.

If you have a well behaved dog that will sit quietly and not disturb other guests, you're more than welcome to bring them along from 4pm - 6pm during the early doors menu.

### **Why not have your party with us?**

Available for private functions on Sundays and weekday lunch times.

### **Need a private room?**

Now with its own bar. For a private party experience we now have even more space. For parties of between 24 and 34 we can now offer a self contained area with its own bar area and wireless projector for those forgotten family photos or video. See our website or ask to look at the party menus.

Bring your company for a day time meeting and earn yourself a meal for two by way of thank you for the introduction (min 12 delegates) **T&C's apply.**

- Full multi media facilities inc wifi, blue tooth projector, screen and flip charts.
- 12 to 34 people.
- Lunches and light bites available.



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## Appetisers

### Mixed Olives **V** £3.95

A dish of mixed olives with rosemary oil and herbs.

### Spanish Chorizo £4.95

Marinated then cooked in white wine and coriander.

### Fresh Guacamole and Tortilla Chips **V** £4.95

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

## Starters

### Muchos Nachos **V** £5.65

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

### Ultimate Nachos **V** £10.95

As above but for two people with the addition of chilli beef, spicy chicken or vegetarian ratatouille.

### Share Nachos **V** £8.95

Served same as Muchos Nachos but slightly larger with the addition of refried black beans. (Add mango salsa for 85p).

### Quesadillas **V** £5.65

Two wheat tortillas, filled with cheese and toasted on our griddle served with sour cream, plus your choice of:  
*Cheese, salsa and jalapeno*

*Chipotle pulled chicken (with a little of our homemade BBQ sauce)*

*Mexican Pulled Pork (cooked with orange, lime and annatto seed)*

### Habanero Albondigas £5.95

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

### Mexican Magic Mushroom **V** £5.65

A large field mushroom baked with garlic butter and then topped with melting cheese and sour cream, with your choice of:

*Chilli beef*

*Spicy chicken*

*Calabacitas (sliced courgettes, onion, garlic, tomato and sweetcorn)*

### Chilaquiles **V** £5.95

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

*Homemade Pulled Pork (pulled pork cooked with orange, lime and annatto seed)*

*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)* £4.95

*Chipotle pulled chicken (chipotle pulled chicken with a little of our homemade BBQ sauce)* £5.50

*Homemade Pulled Pork (pulled pork cooked with orange, lime and annatto seed)* £5.50

### Mussels £5.95

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

### Tequila Chipotle Prawns £6.95

King prawns pan fried with garlic and chipotle chilli then flambéed in tequila and finished with cream, served with Revel Bakery rustic bread.

### Sautéed Squid and Chorizo £6.50

Diced Chorizo and sliced Squid rings, sautéed and served with grilled vine cherry tomatoes.

### Calamari £6.35

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

### Fennel, Orange and Chorizo Salad **V** £5.95

Thinly sliced fennel, toasted sunflower seeds and salad leaves, layered on top of Valencian orange with pan fried chorizo, or fresh avocado chunks. Please specify.

### Hot Buffalo Wings £5.95

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

**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.

**GF** = For Gluten Free and Vegan please see menus within this booklet.

- 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.
- An 8% discretionary service charge will be added to your bill for parties of 8 or more. We regret that we are unable to split bills and monies for large parties must be collected by the table.

## Main Courses

**Authentic Chilli v** **£12.95**  
 Minced British beef or vegetable ratatouille chilli cooked using traditional herbs and spices. Topped with cheese, served on a bed of rice in a crispy tortilla basket.  
 Please specify beef or vegetable.

**Enchiladas – baked and soft v** **£12.95**  
 A large flour tortilla baked in our oven and topped with cheese, sour cream and salsa. Served with Mexican rice and salad. Filled with your choice of:  
 Chilli beef  
 Spicy chicken  
 Spicy vegetarian ratatouille

**Chimichanga – deep fried and crispy v** **£12.95**  
 A large flour tortilla parcelled together with cheese, deep fried then topped with salsa, guacamole and sour cream. Served with Mexican rice and salad, stuffed with your choice of:  
 Chilli beef  
 Spicy chicken  
 Spicy vegetarian ratatouille

**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* **£15.95**
- *Steak and chicken combination* **£14.95**
- *Chicken* **£14.25**
- *Chicken and chorizo* **£14.95**
- *Vegetarian: halloumi and courgette v* **£12.95**
- *Tiger prawns and pineapple with sweet chilli and sour cream.* **£16.95**
- *Duck with mango salsa and sour cream* **£18.45**

**Cajun Chicken Breast** **£14.95**  
 A whole British chicken breast, marinated in cajun seasoning, lightly grilled and then baked in our oven and served with a creamy creole mustard sauce, Mexican rice and salad.

**Hickory Smoked Rack of Ribs** **£16.95**  
 Our famous pork ribs cooked in our own barbecue sauce, served with deep fried potato wedges and homemade Mexican slaw.

**Jambalaya Casa Loco** **£14.95**  
 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. Add Revel Bakery rustic bread and salad £1.00.

**Tequila Chipotle Prawns – Main Dish** **£16.95**  
 King prawns pan fried with garlic and chipotle chilli, then flambéed in tequila and finished with cream. Served with rice and salad.

**Muchos Burrito v** **£12.95**  
 A large flour tortilla filled with mixed salad leaves, refried black beans, cheese and your choice of one of the following:

*Chipotle pulled chicken (chipotle pulled chicken with a little of our homemade BBQ sauce)*

*Homemade pulled pork (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.

**Burrito Bowl v** **£13.65**  
 A plate filled with rice, shredded salad, Pico de Gallo, black beans, jalapenos, coriander, sour cream and a wedge of lime, with your choice of filling:

*Chipotle pulled chicken and fresh avocado (chipotle pulled chicken with a little of our homemade BBQ sauce)*

*Mexican pulled pork with mango salsa (pulled pork cooked with orange, lime and annatto seed)*

*Halloumi with Calabacitas (courgettes, onion, tomatoes, sweetcorn, garlic)*

*Arrachera (lager and lime marinated hangar steak)*  
 Add £2.00

**Vegetarian Taco v** **£12.95**  
 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** **£13.95**  
 Soft flour tortillas served with – Chilli beef, chipotle pulled chicken, pulled pork, refried black beans, cheese, salsa, sour cream, guacamole and shredded salad.

Or try our **Premium Arrachera Tacos** (Lime and lager marinated beef hangar steak, grilled and sliced) – served with mango salsa and fresh guacamole. Add £2.00

**El Stacko v** **£13.95**  
 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.

**Grilled Sea Bass and Tiger Prawns** **£17.95**  
 Fillet of Sea Bass and shell on crevettes cooked on fresh tomato, diced chillies and potatoes. Served on a skillet with wilted spinach and a squeeze of fresh lime.

**Salmon with Tarragon** **£15.45**  
 Fillet of Salmon oven cooked with white wine and cream of tarragon. Served with new potatoes and vegetables.

**Fennel, Orange and Chorizo Salad v** **£15.45**  
 Thinly sliced fennel, toasted sunflower seeds and salad leaves, layered on top of Valencian orange with pan fried chorizo, and your choice of:

Chicken breast or Halloumi:

Please specify.

**El Pato del La Casa Loco** **£18.45**

(Not available Fridays or Saturdays)

A whole duck breast pan fried and cooked until pink, served with a rich Madeira and onion sauce served vegetables of the day and straw potatoes.

**Slow Cooked Feather Steak** **£13.95**

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, potato wedges and salad.

**Medallions of Rump Steak** **£15.95**

Two 4oz medallions of marinated Onley grounds Rump, cooked to your liking and served with jalapeno and coriander butter, Parmentier potatoes and green salad.

**Char-grilled Sirloin** **£20.45**

A 10oz prime Onley Grounds sirloin steak, dry aged for at least 28 days and cooked to your liking. Served with mushrooms, fried potato wedges and homemade Mexican slaw with your choice of sauce (peppercorn / red wine and mushroom / or Cajun) Add £1.00.

**Char-grilled Fillet** **£25.45**

An 8oz prime Onley Grounds fillet steak, dry aged for at least 28 days, char-grilled to your liking and served as above, with your choice of sauce (peppercorn / red wine and mushroom / or Cajun) Add £1.00.

**Loco Lamb** **£17.95**

Mint and herb crusted lamb rump, pan fried and cooked until pink, served with Parmentier potatoes and seasonal vegetables alongside a roasted garlic and red wine sauce.

**Upgrade your wedges or rice to sweet potato fries for an additional £1.50**

**On the side**

Casa Loco homemade barbecue sauce	<b>£1.50</b>	Extra portion soft tortillas x 4	<b>£1.50</b>
Peppercorn, brandy and cream sauce	<b>£1.50</b>	Guacamole, salsa & sour cream dips	<b>65p each</b>
Red wine & mushroom sauce	<b>£1.50</b>	Fresh guacamole (same size as above)	<b>£1.00</b>
Cajun sauce	<b>£1.50</b>	Refried black beans	<b>£1.50</b>
Revel Bakery rustic bread	<b>£1.50</b>	Jalapenos	<b>£0.95</b>
Garlic bread	<b>£2.95</b>	Dressed side salad	<b>£1.95</b>
Garlic bread with cheese	<b>£3.95</b>	Mexican rice	<b>£1.95</b>
Deep fried potato wedges	<b>£1.95</b>	Homemade slaw	<b>£1.95</b>
Sweet potato fries	<b>£2.95</b>		

