

LUCHA MEXICAN COCINA AND MEZCALERÍA LOCO

BIENVENIDOS

Our menu offers a contemporary spin on authentic Mexican food, showcasing delicious discoveries from our travels, and shining a spotlight on coastal Mexican flavours. We invite you to savour this fiesta of food, and to sip a little mezcal along the way. Buen Provecho & Go Loco!

STARTERS

Kick off your meal with delicious bites, perfect for sharing!

CHIPS & GUAC (VG) (GF) 12
Crispy tortilla chips, guacamole

Corn chips 5 | Guacamole 7
Salsa roja 4 | Spicy piña 5

ELOTES (V) (GF) 8
Mexican street-style grilled corn on the cob, chipotle mayo, cotija, lime

ROASTED TAJIN CAULIFLOWER (VG)(GF) 10
Cauliflower, cashew crema, tajin spice, coriander, pickled jalapeño and onion

ROOT & TREE CHIPS (VG) (GF) 8
Plantain, purple & orange sweet potato, yam



WELCOME

TACOS

Made with soft yellow corn, gluten-free, 6" tortillas filled with delicious Mexican flavours.

SMOKED WAGYU (GF) 13
Ancho rub smoked brisket, scallion crema, pico de gallo, lettuce

BAJA FISH 12
Crispy fried barramundi, chipotle mango salsa, slaw

LAMB (GF) 12
Slow-braised lamb, grilled tomato, mint cucumber and onion salsa, lettuce

CHORIZO & BEEF (GF) 11
Pork chorizo, braised pulled beef, onion, red cabbage, spicy chipotle, red onion salsa

PRAWN (GF) 13
Marinated tiger prawn, pickled jalapeño, strawberry, bacon & fennel sauce, lettuce

LION'S MANE AL PASTOR (V) (GF) 10
Grilled lion's mane mushroom, avocado, lettuce, pickled onion, chipotle mayo, grilled corn, cilantro

QUESADILLAS

10" flour tortillas filled with delicious Mexican flavours, which can be made gluten-free upon request.

HIBISCUS & JACKFRUIT (V) 18
Caramelised hibiscus & jackfruit, mozzarella cheese, jitomate caldillo, red onion pico

BEEF 19
Pulled beef brisket, mixed cheese, chipotle, salsa ranchero, pickled onion

CHICKEN 19
Ancho roasted chicken, mozzarella & Monterey Jack cheese, coriander mayo, pico de gallo

BURRITOS

Flour tortilla, filled, folded and toasted to perfection!

PORK CHORIZO 'PAMBAZO' 18
Guajillo tortilla, pork chorizo & papas, charred tomatillo salsa, crème fraîche, cotija cheese, guacamole

GREEN CHICKEN 18
Cilantro marinated chicken, roasted poblano, corn-tomatillo pico, mexican rice, beans, mixed cheese, salsa verde, guacamole

LION'S MANE MUSHROOM (V) 17
Grilled marinated mushroom, jalapeño relish, sweet corn, chipotle mayo, lettuce, crispy quinoa, guacamole

ADD ON
Crispy potatoes, chipotle mayo +5
Root & tree chips +5
Side salad, pickled onion, radish +5

TOSTADAS

Two corn tortillas stacked with flavourful toppings.

CRAB (GF) 18
Blue swimmer crab, jalapeño, cilantro, mint and lime mayo

PUMPKIN HABANERO (V) (GF) 14
Grilled butternut squash, habanero, pomegranate, cashew, feta, pepitas

SALADS & SIDES

ENSALADA FRESCA (V) (GF) 14
Mesclun mix, roasted corn, crispy quinoa & chickpea, pickled onions, pomegranate, avocado

ADD ON
Cilantro prawn +6
Lion's mane al pastor mushroom +5
Grilled herb chicken +6

CRISPY POTATOES (V) (GF) 12
Crispy fried rustic potatoes, smoked salt, chipotle mayo

DESSERTS

SUPER CHURROS (V) 14
Crispy churros, Mexican chocolate sauce, coconut dulce de leche

PINEAPPLE SORBET (VG) 7
With passionfruit agave glaze

ADD ON
Mezcal +2

PSSSTTT

Our chefs do their best to maintain the integrity of our dishes in accordance with different dietary specifications. Please be aware that during preparation, small traces of egg, meat, seafood, tree nuts and gluten may come into contact with other ingredients. If you have severe allergies, please contact our manager for assistance.

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN-FREE