

# LA CENA

DINNER MENU 5PM-LATE

## BOCADITOS & ANTOJITOS

Little bites & little plates

SNACK TRIO peanuts, pumpkin seeds and corn (v/gf)	\$11
CACAHUATES PICANTES chilli spiced peanuts, PEPITAS PICANTES spicy pumpkin seeds, ¡NIXTA! fried Nixtamal corn with salt	(or \$4.5ea)
ACEITUNAS CON CHILES chile marinated OLIVES (v/gf)	\$8
GUACAMOLE (V,GF) smashed avocados with onions, coriander, tomato and lime served with house-made TOTOPOS (v/gf)	\$14
TOTOPOS CON SALSA Y CHIPOTLE MAYO (V) House-made TOTOPOS (corn chips), served with salsa ranchera & chipotle mayo (vegan option - salsa verde instead of mayo)	\$11
CEVICHE DEL DÍA (GF) line-caught fish, lime juice, onions, cucumber, tomato with TOTOPOS (corn chips)	\$15
QUESADILLAS (V/GF) Two corn tortillas, melted cheddar served with seasonal salsa & sour cream	\$10
QUESOS FUNDIDOS (V/GF) Baked ricotta, cheddar & feta, seasonal salsa and house-made TOTOPOS (corn chips)	\$16
MEMELA CON HONGOS (V/GF) corn cake topped with black pot beans, mushrooms, salsa & Mexican coriander cream	\$10
MEMELA CON CARNITAS (GF/DF) corn cake topped with chorizo refried beans, crispy shredded pork, salsa verde & habanero pickled onions	\$10

## ENSALADA Y SOPA (GF)

Salads and soups

SOPA DE TORTILLA (V/GF/V+)  
Soup of roasted tomatoes, negro and guajillo chillies  
crispy tortilla pieces, avocado, organic feta, cream &  
pasilla chilli strips  
\$13

LA BOCA LOCA SALAD (GF) Mixed salad greens,  
tortilla strips, pepitas, organic feta, poblano/  
pepita dressing  
\$17

WITH roasted & shredded free-range chicken \$22  
WITH manuka smoked line-caught fish \$23

## PARA LOS NIÑOS

Kid's menu

QUESADILLA (GF)  
Two corn tortillas, melted cheddar,  
and sourcream \$10  
WITH free-range chicken \$14

PAPITAS FRITAS (V)  
Crispy fried potatoes with tomato sauce \$8  
w/ fish bites \$15 (not GF)

BURRITO DE FRIJOLE Y ARROZ  
Little flour burrito filled with beans, rice & cheese,  
side of sour cream (V) \$10  
WITH beef brisket & mushrooms \$14  
WITH free-range chicken \$14

FOR CHILDREN 12 YEARS AND UNDER



## PLATOS PRINCIPALES

### Mains

#### LOS TACOS 2 HOUSE-MADE ORGANIC CORN TORTILLAS

PESCADO (DF) Beer battered fish with salad & chipotle chilli mayo (grilled fish optional)	\$19
DEL JEFE (GF/V+) Refried navy beans, sautéed veggies, salad & vegan chipotle crema	\$17
CARNE ASADA (GF/DF) Grilled steak, salad, chile árbol salsa & fresh pico de gallo salsa	\$19
CARNITAS (GF/DF) Crispy free-range pork shoulder, salsa verde, chile habanero onions & coriander	\$19

\*\* Xtra Hungry? Add an Xtra Taco for \$5 \*\*

#### LAS ENCHILADAS 2 ORGANIC CORN TORTILLAS COVERED IN SAUCE w. SALAD & ONIONS

ENCHILADAS POTOSINAS roasted chicken w. onion & garlic, chile salsa, coriander cream & radish (GF)	\$20
ENFRIJOLADAS DE CALABAZA (V/GF) roasted squash, feta, chile rajas & onion in a pinto bean salsa w. lime aioli	\$19
ENMOLADA DE CABRA slow braised goat shoulder, mole sauce, feta and sesame seeds (GF)	\$20

#### LOS BURRITOS WHEAT FLOUR TORTILLA WRAP w. SALAD

BURRITO DE RES Spiced beef brisket, mushrooms, onion, cabbage, feta & seasonal salsa with sour cream	\$20
BURRITO VEGETARIANO Seasonal veggies, cheddar, organic rice, cabbage, salsa ranchera & served with lime aioli (vegan option available)	\$18
BURRITO DE PESCADO AHUMADO Manuka smoked line-caught fish, nopales, onions, tomatoes, cabbage organic rice & chipotle mayo with a side of salsa ranchera & sour cream	\$20
BURRITO CARNITAS Crispy free-range pork shoulder, refried beans, habanero onions, salsa verde & cabbage	\$20

## ACCOMPAÑAMIENTOS

### Sides

VERDURAS (SEE SPECIALS) (GF) Seasonal vegetables	\$6.5	PAPAS FRITAS (GF/V) Spicy fried potatoes and chipotle mayo	\$10
FRIJOLES REFRITOS (GF) Chorizo refried beans topped with organic feta	\$6	ORGANIC CORN TORTILLA (GF/V+)	\$2
FRIJOLES DE LA OLLA (V/GF/V+ AVAILABLE) Black beans topped with organic feta	\$6	GUACAMOLE (when available)	\$4
ARROZ (GF/V+) La Boca Loca organic red rice	\$6	SOUR CREAM	\$2.5
ENSALADA DE COL (GF/V+) Mexican coleslaw with house vinaigrette	\$5	SALSAS fresh seasonal salsa: habanero, ranchera, verde, smoked árbol, pico de gallo, pico con fruta	\$4

We use the best local produce including free range and organic meat eggs and dairy products wherever possible.

(04) 388 2451  
bookings@labocaloca.co.nz

We do group bookings and private functions

We are committed to serving food made fresh every day from organic local and sustainable sources.



## DULCES

Sweet stuff

PASTEL DE TEQUILA tequila fudge cake with seasonal fruit coulis and cream	\$12
FLAN DE COCO coconut flan with toasted coconut and hibiscus coulis	\$12
CHURROS CON CHOCOLATE churros with Rancho Gordo chocolate dipping sauce	\$12
HELADO a bowl of Waddingtons handmade ice-cream with an almond biscuit	\$10
MEXICAN STONEGROUND HOT CHOCOLATE cinnamon, nutmeg, blackpepper and chilli ¡ES PICANTE!	\$5
WITH Double Espresso Shot	\$6.5
WITH 123 Organic Uno Tequila (Plata)	\$13
WITH Ferrand Orange curaçao liqueur	\$13

## HOT DRINKS

Short Black/Long Black/Americano/ Macciato/Long Macciato	\$3.5
Cappuccino/Latte/Flat White	\$4
Mocha/Hot Chocolate	\$4.5
EXTRAS Soy Milk/Decaf/Extra Shot/Large	\$0.5
Kerikeri Organic Tea for One:	\$4
Bay of Island Breakfast / Royal Earl Grey / Manuka Mint	
Jasmine Green / Chamomile and Cinnamon /Manuka Rooibos / Honeybush	

## DIGESTIVOS Y DESTILADOS

<b>TEQUILA AÑEJO</b>		<b>RUM</b>	
123 Organic Añejo (Tres)	\$18	Ron Varadero 15yr	\$16
Tequila Ocho Single Estate	\$21	Matusalem 23yr	\$20
Fortaleza "Los Abuelos"	\$19	Ron Zacapa 23yr	\$20
Casa Dragones Blanco Especial	\$22		
Purasangre Extra Añejo	\$25	<b>WHISKEY</b>	
Fuentseca Extra Añejo	\$23	Aberlour Abunadh Cask 32 (Speyside)	\$15
123 Organic "Diablito" Extra Añejo		Highland Park 18 Year (Orkney)	\$18
AGED 40 MONTHS IN OAK	\$27	Woodford Reserve Bourbon (Kentucky)	\$11
<b>MEZCAL</b>		<b>DIGESTIVOS</b>	
El Silencio Espadín	\$16	Fernet Branca	\$9
Alipús Espadín	\$14	Ruby Port	\$11
Los Nahuales Reposado Espadín	\$16	Pedro Ximenez XO Sherry	\$12
Mezcal Vago (check for current selection)	\$18	Delamain VSOP Cognac	\$15
Los Nahuales Ensamble Sierrudo/Cuishe	\$22		
Del Maguey Santo Domingo Espadín (when available)	\$20	<b>HOUSE SPIRITS</b>	
*ASK YOUR SERVER FOR A FULL LIST OF SPECIALTY SPIRITS		Prairie organic vodka/Ariki gin (NZ)/Ariki vodka (NZ)/	
		Tanqueray gin/Makers Mark bourbon/Teachers whiskey/	
		Appleton rum	

