



LACALACA
CANTINA MEXICANA

EAT

ANTOJITOS SNACKS

FUNDIDO 90
Hot pot of melted cheese, chorizo, tomato and jalapeño served with tortilla chips

TORTILLA CHIPS & SALSA (V) (GF) 50
Crispy corn tortillas served with guacamole and spicy roasted cherry tomato

ESQUITES (V) (GF) 25
Charred sweet corn, chipotle mayo, parmesan and spices

ALBÓNDIGAS (4PCS+) 70
Pork and beef meatballs in tomato and chipotle sauce

CEVICHE LACASITA (GF) 65
From our Ubudian Sister...fresh snapper cured in a clasic ginger tiger's milk with spring onions
cherry tomatoes and home made crispy tortillas

AGUACHILE TUNA (GF) 85
Aguachile sauce, sashimi Tuna, pickled cucumber, mango and smoked guajillo pure, avocado

NACHOS LIBRES (GF) 90
Homemade tortilla chips, bean puree, braised mochomos beef, mozzarella, salsas, guacamole and sour cream

TOSTADITAS MINI CRISPY CORN TORTILLAS WITH TOPPINGS

COLI (V) (GF) (N) 55
Roasted couliflower, salsa verde, pumpkin seeds

ATÚN (GF) 65
Sashimi tuna with chipotle and dill mayo and cured avocado

TINGA DE POLLO (GF) 60
Smokey shredded chicken with avocado, beans and corn salsa

SHARING IS CARING 225 P/P

OUR SHARING MENU IS PERFECTO TO SAMPLE A BIT OF EVERYTHING,
EIGHT DISHES TO SHARE, 4 PEOPLE MINIMUM

TACOS THREE PIECES SERVED IN OUR HOME MADE AUTHENTIC SOFT CORN TORTILLAS (GF)
* ALSO AVAILABLE: CRISPY TOSTADA / ICEBERG LEAVES *

SWEET POTATO (V) (GF) (N) 80
Roasted Sweet Potatoes, Spicy romesco sauce, shaved almonds, feta, spring onions and coriander

JACAMOLE (VB) (GF) 80
Shredded jackfruit in adobo with guacamole, pineapple salsa, crispy jackfruit & pickled onion

CARNE ASADA (GF) 135
Black Angus Rib-eyed steak, chipotle mayo, queso and salsa roja

CARNITAS (GF) 85
Triple Pork: Shoulder& Belly Confit + crispy crackling, pineapple salsa & verde

BBQ POLLO ADOBADO (GF) 80
Adobo marinated chicken and refried beans topped with pico de gallo and avocado

PESCADO (GF) 85
Annatto rubbed fresh market fish with chipotle mayo and tomato salsa

TAQUITOS DE POLLO (4PCS+) (GF) (N) 85
Fried mini tacos filled with poached chicken in mole poblano topped with avocado crema

TORTAS MEXICAN BURGERS AND SANDWICHES

SHORT RIB BEEF BURGER 135
Slow braised short rib and chuck steak, guacamole, cheddar, bacon, onion, iceberg and tomato

BAJA FISH BURGER 100
Battered market fish with guacamole, dill sauce, tartare, tomato salsa and fresh crisp iceberg leaves

CUBANOS 100
Roasted fresh white roll filled with braised pork, sliced ham, melted cheese, pickles and mustard

PAMBAZO 100
White roll dipped in delicious ranchero sauce and filled with chorizo, crispy chats, fetta cheese, lettuce and crema

TORTA DE POLLO MILANESA 100
White roll, crumbed spiced chicken, guacamole, slaw, Lacalaca green sauce and chipotle mayo

ALL PRICES IN '000 RUPIAHS & SUBJECT TO 6% SERVICE CHARGE & 10% TAX

PLATOS LARGER PLATES

POLLO DE MOLE AMARILLO (GF) (N) 200 / 380
Half / whole boneless organic chicken with yellow mole sauce. served with tortillas and salsas.
Ideal for sharing (approx. 600gr)

ENCHILADAS PLATANOS (V) (GF) (N) 80
Plantain, rolled in crispy corn tortillas, topped with mole verde, bean puree, toasted almonds

ADOBO GLAZED PORK RIBS (GF) 135
Served with french fries and salad

COLIFLOR CAMPUR (VB) (GF) (N) 85
Cauliflower cous cous bowl with pico de gallo, guacamole, coconut salad, tortitas de elote, green leaves, sweet
potato cubes, corn salsa, chia and sesame seeds

FAJITAS
Sizzling plate with a mix of sliced peppers, zucchini & onions. With soft tortillas, guacamole, pico de gallo & sour cream
CLASSIC SPICED CHICKEN 125 • RIB-EYE STEAK 225 • VEGETARIAN 75

ENSALADAS, SOPA Y LADOS SALADS, SOUP / SIDES

KALE CRUNCH (V) (GF) (N) Kale cabbage, mint, coriander, crunchy peanuts & parmesan 60

ARROZ A LA MEXICANA Spicy Mexican rice 20

FRIJOLES CHARROS Spiced beans with tomatoes, peppers and bacon 35

CHORIZO ROASTED CHATS Baby potatoes and chorizo on ranchero sauce & topped with sour cream 55

BROCCOLI Y PIPIAN (V) (GF) (N) Chargrilled broccoli, toasted pumpkin seed sauce, salsa mexicana 80

SUPERFOOD SALAD (VB) (GF) (N) 85
Three different types of quinoa mixed with toasted chia seeds and loads of fresh veggies.

SOPA DE TORTILLA (GF) 100
Smokey spiced chicken tomato broth with chunks of avocado & crispy fried tortillas

QUESADILLAS TOASTED FLOUR TORTILLAS WITH DELICIOUS FILLINGS • CHOOSE FULL OR HALF SIZE

QUESO (V) 40 / 80
Three cheese with grilled zucchini and fresh oregano

MOCHOMOS SINALOENSES 55 / 110
Sinaloan style shredded beef served with pico de gallo

POLLO EN PIPIÁN (N) 50 / 100
Shredded chicken in toasted pumpkin seed sauce with light jalapeño spice mixed with mushroom and rocket

DE LUXE 10 / 20
Add guacamole, salsa roja and sour cream

POSTRES DELICIOUS MEXICAN INSPIRED DESSERTS

BANOFFEE PIE (V) 55
Coconut and thyme biscuit base topped with layers of banana, dulce de leche and sumac cream

CHOCOLATE BROWNIES (V) (N) 55
Served warm with chocolate sauce and vanilla ice cream

COCONUT FLANTASTIC 55
Our good old Granma's caramel and coconut flan recipe topped with a fresh scoop of delicious coconut sorbet

CHURROS CON CHOCOLATE 55
Light, sweet and heavenly crispy traditional Mexican fried pastries served with a warm molten chocolate sauce to dip

(V) VEGETARIAN • (VE) VEGAN • (GF) GLUTEN FREE • (N) CONTAINS NUTS

NEW - ALL CHORIZO DISHES CAN BE MADE VEGETARIAN / VEGAN

NO SEPARATE BILLS PLEASE