



BIENVENIDOS A LA LOCA MARIA

Hola! As a Spanish Chef in India I am thrilled to share my passion for modern Spanish gastronomy with all of you.

At La Loca Maria, our name holds a special meaning. "La Loca" translates to "the crazy," and it pays homage to my mother, Maria, who was not only my earliest mentor but also a constant source of inspiration throughout my culinary journey.

Our food philosophy is straightforward: we want you to taste the essence of each ingredient, embracing simple yet robust flavors that showcase the quality of the produce and where exceptional taste reigns supreme.

Beyond the realm of food, La Loca Maria is a place of connection and celebration. As you step into our cozy and inviting space, adorned with murals of Spanish culture, we hope you feel a sense of warmth and comfort. La Loca Maria is not just a restaurant; it is a place where you become part of our extended family.

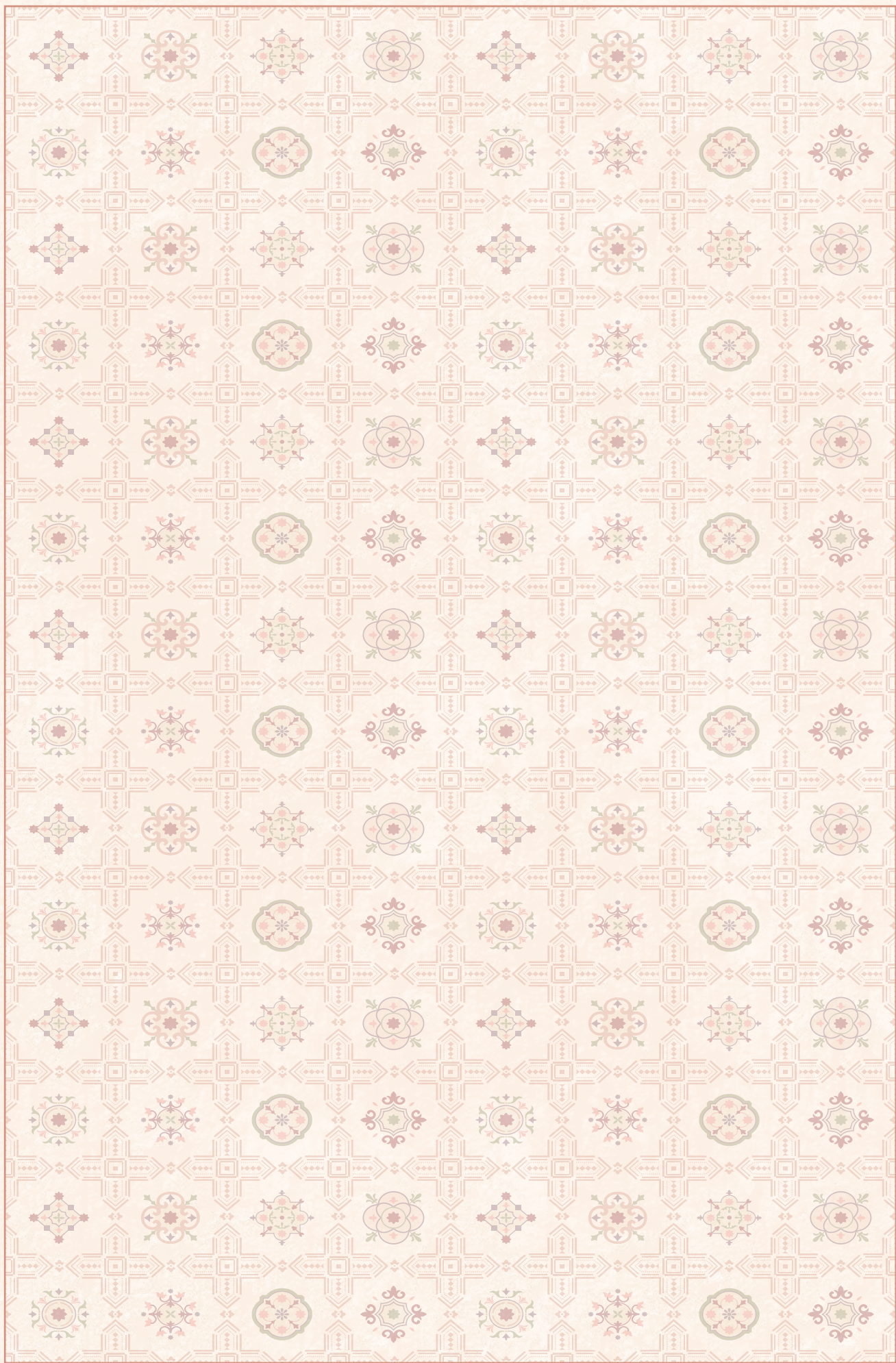
Our gifted chefs and dedicated service team are here to serve you with genuine care and attentiveness, eagerly striving to make your dining experience truly memorable.

Muchas Gracias!



Chef Manuel Oliveira





TAPAS



Gambas Al Ajillo

garlic prawns, chilli, dippin' sourdough bread

690

Mushrooms & Truffle Croquettes (v)

topped with garlic alioli

490

Ham Croquettes

served with roasted pepper sauce

590

Kale & Brussel Sprouts Salad (v)

beetroot hummus, passionfruit dressing, seeds granola

650

BFF Carpaccio

truffle, parmesan, spicy aioli

680

Charred Octopus

baby potatoes, tomato chutney, paprika, arugula

650

Warm Chevre Cheese Salad (v)

greens, poached pear, toast, walnuts

550

Burrata (v)

cherry tomatoes, California grapes, Kalamata olives,
pomegranate, basil, white balsamic vinaigrette

790

Healthy Greens (v)

quinoa, citrus, walnut, tomato, avocado, carrot

620

Chicken Wings

along with a special Maria'shotsauce

510

Sticky Pork Belly

sweet potato, jalapeños, crispy onions

690

Pan De Ajo

brioche bread, chives garlic butter

350

Parmesan Truffle Fries (v)

grated parmesan, truffle oil

370

We levy 10% service charge. Taxes are applicable. (v) Vegetarian

CEVICHE



Ceviche Verde (v)

palm hearts, green apple, grapefruit, miso Leche de Tigre, cucumber, red onion, spicy popcorn brittle

490

Seabass Ceviche

seabass, mandarin Leche de Tigre, red onion, avocado, coriander

690



TACOS



Crispy Cauliflower Tacos (v)

cabbage, chipotle sauce, jalapeños, sour cream, coriander

480

Pumpkin, Black Beans Tacos (v)

roasted carrot, cheese, salsa Macha, green cabbage

480

Pork Tacos al Pastor

pineapple, Pico de Gallo, lemon juice

630

Corn Crusted Chicken Tacos

salsa Macha, corn, spicy mayo, coriander, sour cream

590

Crispy Fish Tacos

cabbage, pickled onion, avocado, garlic mayo, coriander

640

PINCHOS

SPANISH STYLE SKEWERS



Pincho de Verduras (v)

marinated vegetables, hot dip

390

Pincho Moruno

chicken marinated in traditional Spanish
Moruno spices, mayo dip

490

Pincho de Calamares

calamari, tartar dip

530



COCAS

SPANISH STYLE LIGHT FLAT BREADS



Coca de Setas (v)

portobello, oyster & button mushrooms,
pickled shimeji, arugula, truffle oil

580

Coca de Queso Brie (v)

caramelized onion, brie cheese,
charred grapes, walnuts, arugula

590

Coca de Jamón

grated tomato, garlic, olive oil,
Serrano Ham, Manchego cheese

690

Coca del Mar

prawns, calamari, tomato,
fermented chili sauce, garlic mayo

690

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PASTAS



Linguine Pesto (v)

basil pesto, Kalamata olives, sundried tomato

650

Tagliolini

lightly smoked chicken, mushrooms, peas,
creamy butter sauce, truffle oil

850

Crispy Calamari Tagliatelle

prawns, grilled calamari, garlic, chili oil

950



ARROCERÍA

SPANISH STYLE RICE DISHES



Paella de Verduras (v)

Spanish Bomba rice cooked in vegetable broth,
saffron, seasonal vegetables

1000

Lobster Paella

Spanish Bomba rice cooked in seafood broth,
saffron, lobster, cuttlefish, clams & prawns

1700

Chicken & Wild Mushrooms Paella

Spanish Bomba rice cooked in chicken & red wine broth,
wild mushrooms, chicken

1400

Black Paella

Spanish Bomba rice cooked in seafood & squid ink broth,
saffron, cuttlefish, lobster scallops, green peas

1700

Asparagus Risotto (v)

parmesan, mascarpone

850

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MAINS



Sweet Pepper Canelon (v)

stuffed confit peppers, beans, corn,
spicy tomato sauce, zucchini spaghetti

700

Herb & Tomato Polenta (v)

parsnip, baby beets, baby carrots,
hot sauce, coriander, Tomme cheese

690

Sous Vide Roast Chicken

roasted baby potatoes, brown butter
cauliflower purée, truffle jus

950

Grilled John Dory

citrus beurre blanc, mousse gnocchi,
braised fennel, purple cabbage purée

1490

Slightly Smoked Salmon

sweet corn, roasted leeks, lotus chips,
fermented chili sauce

1500

Barbeque Pork Ribs

12-hour cooked ribs, sweet corn caesar

1290

Braised Lamb

sweet potato purée, herb & tomato polenta, pickled beets

1100

Grilled Tenderloin Steak

Swiss chard, mushroom ragu, potato pave

1250



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POSTRES

WHAT MARIA GOES LOCA FOR!



La Loca Maria Tiramisu

mascarpone, coffee ice cream, coffee crisps

750

Sweet & Sour

lime, chocolate, salted caramel cremeux

650

Crema Catalana

biscoff ice cream, hazelnut brittle

650

Chocolate Soufflé

crème anglaise, vanilla ice cream

800



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