



BRUNCH



GRANOLA 8.50

Agave roasted granola, coconut yoghurt, fresh seasonal fruits, agave syrup

AVOCADO & POACHED EGG, SOURDOUGH TOAST 8.50

Chile de arbol salsa

FRIED EGG TOSTADAS (2) 8

Refritos, pickled red onions, salsa macha

CHILAQUILES VERDES 11

With burrata, avocado, coriander

PANCAKES 11

With crispy pastor ends, chilli agave or maple syrup
add streaky bacon 1.50

CHORIZO MACHA ROLL 8

Brioche bun, *add egg any style 1.50*

HUEVOS CON FRIJOLES 7

Refritos with four-egg omelette.
Inspired by Mexico City's desayuno haven,
La Fonda Margarita

HUEVOS A LA MEXICANA WRAP 7.50

Eggs, onion, jalapeños, tomato, coriander, flour tortilla
add streaky bacon 1.50

HUEVOS RANCHEROS 7.50

Salsa morita, fried eggs, crisp tortillas

FULL MEXICAN BREAKFAST

16.50

2 eggs any style, crispy pastor ends,
chorizo, frijoles charros, grilled tomatoes,
mushrooms, sautéed potatoes

SIDES

QUESO FUNDIDO 7

Melted cheese, red onion, pumpkin seeds,
arbol chillies, served with totopos

MORITA PAPAS 7

Potatoes, salsa morita, sour cream, chives

GUACAMOLE (VE) 9.75

Totopos or chicharron *refills 2.50*

REFRITOS & TOTOPOS 8

Refried beans, avocado leaf, cheese

DRINKS

GUAVA BELLINI 12.5

Guava, agave syrup, prosecco

MARGARITA 12

The house classic. El Jimador Reposado,
fresh lime, Cointreau, agave, served on
the rocks

BREAKFAST MARGARITA 13

Herradura Plata, orange marmalade,
lime juice, agave

MICHELADA 9

Beer of your choice, ice, lime juice,
clamato, salsa picante, Worcestershire
sauce, tabasco, celery, salt rim

BLOODY MARY 12.5

Stolichnaya Vodka, Soulsauce,
lime juice, tomato, *add EP customised
chicken & prawn garnish 2*

MEZCARITA 13.25

Mezcal Verde Momento, fresh lime
juice, Cointreau, aguamiel

COFFEE, TEAS & JUICES

ESPRESSO 3

DOUBLE ESPRESSO, MACCHIATO 3.50

AMERICANO 4

CAPPUCCINO, LATTE, FLAT WHITE 4.50

TEAS 4.50

English Breakfast, Mint,
Chamomile, Sencha

HOT CHOCOLATE 5.50

Single origin by London Chocolate

COLD PRESSED JUICES by Daily Dose 5.50

Orange
Coco Verde (coconut, spinach,
romaine, cucumber, kale, lemon)

MOMO KOMBUCHA 6

Seasonal special (*ask your server*)

@TACOS_EL_PASTOR

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

OUR MEAT, FISH AND VEGETABLES ARE SUSTAINABLY SOURCED.

FIND OUT MORE AT WWW.TACOSELPASTOR.CO.UK



EL PASTOR BATTERSEA

STARTERS

GUACAMOLE (VE) 9.75
Totopos or chicharron *refills 2.50*

CAESAR SALAD 6.50
As invented in Tijuana

SEA BASS CEVICHE 13
Sashimi grade sea bass, lime juice, jalapeños, cucumber, avocado, red onion, tomato, coriander, salsa macha

QUESO FUNDIDO 7
Melted cheese, red onion, pumpkin seeds, arbol chillies, served with totopos

TOSTADAS

REFRIQUESO (VE) 8
Refried beans, vegan feta, caramelised onion, crispy shallots

CHICKEN TINGA 10.50
Chipotle and cumin marinated chicken, lettuce, sour cream, salsa verde fresca, queso fresco

TUNA 13
Raw yellowfin tuna, chile de arbol, sesame and guacamole

CRAB 13.50
White crab, brown crab mayo, avocado and spring onion

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* A REGISTERED CHARITY IN ENGLAND AND WALES (NUMBER 1047501)
AND IN SCOTLAND (NUMBER SC048317)

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TACOS & QUESADILLAS

Most of these are garnished with coriander and onion. Let us know if you'd prefer to remove either.

AL PASTOR 10
24 hour marinated pork shoulder, grilled pineapple, trio of salsas

CHICKEN 10.50
Fried chicken, chipotle and cumin adobo, chile de arbol mayo, jicama slaw, taquero salsa

LAMB BARBACOA 12.50
12 hour braised, served with its consommé

PRAWN 13
Fried ancho and ajo-spiced prawns, avocado, caramelised onion, salsa verde fresca, pickled jalapeño

BAJA FISH 12
Beer battered pollock, cabbage, chipotle chilli mayo, pico de gallo, pickled red onions

MUSHROOM (V) 10
Mushrooms, cheese, pumpkin seeds, chile de arbol

GAONA 12
Garlic marinated sirloin, cheese, avocado, salsas (available without cheese)

RAJAS QUESADILLA 10
Flour tortilla, cheese, charred poblano, jalapeño chillies served with salsa roja

GRINGA QUESADILLA 11
Flour tortilla, cheese, al pastor pork, grilled pineapple, salsa morita, salsa taquero

STEAK QUESADILLA 13.25
Flour tortilla, cheese, garlic marinated sirloin, avocado, salsa morita, shallots, fried potato

SHARERS Served with unlimited warm corn tortillas

RIBEYE 1.2KG
140
Galician ex-dairy, bone in.
Roasted poblanos, jalapeño,
herb salsa, ash butter

SHORT RIB 43
Angus short rib, chipotle, muscovado & coriander seed rub, pickled red onion, salsa la maya

SHIITAKE PIBIL (VE) 25*
Shredded Fable shiitake mushroom, achiote, orange juice, spices, habanero escabeche, vegan feta

CONTRAMAR SEA BREAM 40
Whole sea bream, one side marinated in salsa roja, the other in mojo verde, lime slaw, frijoles refritos and chipotle chilli mayo

POLLO BORRACHO 23
Beer brined half-chicken with salsa roja, papas al arbol, sour cream, jalapeño slaw, cheese, la maya mayo

SALSAS 5 for £5 Refills are on us

MORITA (VE)
Chipotle & braised tomatillo

LA MAYA (VE)
Pineapple & habanero

VERDE FRESCA (VE)
Serrano chillies, tomatillos & coriander

SALSA MACHA (VE)
Toasted pumpkin seeds, arbol chillies & garlic

DEL VIC (VE)
Charred habanero & lime

Our tortillas are made in-house daily using heritage Mexican corn, sourced directly from farmers in Mexico, through our partners, Tamoia.

SIDES

CORN (V) 6.50
Grilled on the cob, jalapeño mayo, queso fresco

FRIJOLES REFritos (V) 6.50
Refried beans, avocado leaf, cheese

FRIJOLES CHARROS 7
Pinto beans, chorizo, smoked pork belly, jalapeño

PAPAS AL ARBOL (V) 6.50
Potatoes, chile de arbol, sour cream, coriander

DESSERTS

MANGO CHEESECAKE 8.50
Dulce de leche sauce

CORN CAKE 8.50
Roasted corn ice cream

PINEAPPLE (VE) 8.50
Hibiscus granita

WARM COCONUT TART 8.50
Lime sorbet

CHOCOLATE MOLE TART 8.50
Cinnamon chilli-spiced dark chocolate, salted caramel ice cream

£1 from every dish sold will be donated to Action Against Hunger

