

BEERS

ACAPULCO GOLD 5.75 PACIFICO CLARA 5
CORONA 4.75 ESTRELLA DAMM "DAURA" *Gluten Free* 5.5

** Mexicanise your Beer **

CHELADA with ice, lime juice, and salt rim..... 1.5
CUBANA as above + salsa picante, Worcestershire sauce, & tabasco, salt rim 2.5
MICHELADA is the cubana with clamato, celery salt rim..... 2.5

WINES

FIZZ

	125ml glass	375ml carafe	750ml bottle
PARES BALTA BRUT CAVA N.V.	7		36
TAITTINGER BRUT RESERVE N.V.			63

WHITE

VALDIVIESO CHARDONNAY CHILE complex, intense, mineral	5.75	15	27
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LEVIN SAUVIGNON BLANC clear, bright, refreshing	8	21	40
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HARTS BROS ALBARIÑO white peach, honey, sea air	10	29	53
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RED

FINCA LA ESTACADA ripe fruit, herbs	5.25	13.5	25
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HACIENDA MALBEC elegant blackcurrants	7.75	19.5	37.5
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PASTOR'S BLEND juicy medium bodied	8.5	22	42
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SOFT DRINKS

AGUAS DEL DIA GLASS 2.5 / JUG 7

Flor de Jamaica - hibiscus flower

Agua de Pina - spiced pineapple

KARMA COLA,

GINGERELLA,

LEMONY,

SUMMER (ORANGE).....330ml 3.5

CAFÉS

ESPRESSO 2.5

double 3.5

CAPPUCINO 3.5

LATTE 3.5

MACCHIATO 2.5

double 3.5

AMERICANO 3.5

EP SWAG

E.P SWEATSHIRTS black or blue (S/M/L/XL) 30

E.P T-SHIRTS (S/M/L/XL) 20

A 12.5% discretionary service charge will be added to your bill.
Please ask a member of staff for information if you have a food allergy or intolerance.

CASA PASTOR - EDICIÓN: 011

EL PASTOR

BEBIDAS Y MEZCALES

MARGARITAS

EL PASTOR 9

El Jimador Reposado, fresh lime,
Cointreau, aguamiel

or rocks 9.5

AVOCADO & PASSIONFRUIT 10

El Jimador Reposado, avocado, passionfruit
syrup, lime juice, Cointreau, aguamiel



Seasonal Margarita

STRAWBERRY & BASIL

El Jimador Reposado,
fresh lime, Cointreau,
aguamiel, strawberry, basil

8.75

SPICED MANGO 9.5

El Jimador Reposado, mango, pasilla chilli,
fresh lime, Cointreau, aguamiel

HIBISCUS AND HONEYDEW ... 9.5

El Jimador Reposado, honeydew melon,
lime, Cointreau, hibiscus syrup

LAGERITA 9

El Jimador Reposado, fresh lime, Cointreau,
aguamiel, served long, topped with Corona

BREAKFAST 9

El Jimador Blanco, orange marmalade,
lemon juice, agave

BACKBAR MARGARITA

base mezcal/tequila +3.5

If you know how you like yours, tell us and we will
come up with the goods. Priced on base tequila.

LOS CLASICOS

Our hero drinks, available as a single serve or as a Jarra (pitcher) for four or more

E/P PALOMA 9.5/32

El Jimador Blanco, fresh lime,
San Pellegrino Pompelmo, served long

BLOODY MARIA 9.5/32

El Jimador Blanco, Soulsauce, tomato,
celery, served long

TULUM PUNCH 11.5/36

Don Q Cristal and Añejo rums, overproof
rum, lime, grapefruit, Passoa passionfruit
liqueur, chamomile, aromatic bitters

JALISCO SPRITZ 10/34

El Jimador Blanco, Aperol, Cava,
grapefruit juice, soda

TORERO 10/34

El Jimador Reposado, lime juice,
ginger beer, aromatic bitters

LA PIÑATA 70

Herradura Blanco, Briottet
Pamplemousse Rose, Cassis, Taittinger
Reserve NV, Haribo gummi bears

*Massive party drink for 4
in a giant ceramic piñata.*



EL PASTOR COCTELES

PIÑA DEL ORO 10.5

Herradura Reposado, pineapple juice, lime juice,
sage syrup, Peychaud bitters, served straight up

NEGRONI ROSITA 10

Montelobos Espadin mezcal, Cocchi Rosa,
Campari, served on the rocks

JARDINERA 9.5

El Jimador Blanco, lemon, marjoram, thyme,
oregano, agave, served over crushed ice

ESPRESSIAL 10.5

Herradura Blanco, coffee liqueur,
agave, espresso, served straight up

PIÑA COLADA 9.5

Don Q Gold and Aluna rums, pineapple,
coconut, lime

EMERALD JAGUAROS 9.5

Zubrowka Bisongrass, Ancho Reyes,
coriander, lime, jalapeño Tobasco,
apple juice, served long

AZTEC OLD-FASHIONED 11.5

Amores Espadin mezcal stirred down
with agave and Aztec chocolate bitters

BAJA FLIP 10.5


Herradura Añejo, Orange Muscat, cream,
whole egg, served straight up

FRESA FRESCA 9.5

El Jimador Blanco, fresh strawberry,
white balsamic, Chamberyzette, lemon,
served over crushed ice

MEZCAL

We serve our mezcal in that time-honoured Mexican way, with orange slices & worm salt

EL PASTOR	BATCH No: 001 			
A righteous embrace of sunshine, greenery, and roasted pineapple sweetness in a glass. There will only ever be 400 bottles in existence and when it goes, it's gone.	% alcohol	35ml shot	150ml carafe	bottle to take out
	48.5%	11	45	71.5

SILKY & SMOOTH

	% alcohol	35ml shot	150ml carafe	250ml carafe
SIETE MISTERIOS DOBA YEJ Hints of grapefruit, lime, lemon citrus and apple, smoked yellow fireworks. Violet and floral notes	44%	8	31.5	52.5
PAPADIABLO ESPECIAL Bright, silvery explosion on the palate, green notes with a little wet cement and flint - name means Pope Devil, what's not to like?	47.8%	12.5	48.5	80
MEZCALES DE LEYENDA DURANGO Herby, vanillery, peachy, nutty - like a stroll through Borough Market on a spring morning	48%	10	41	66
ENMASCARADO ESPADIN Tangy lime giving way to salty smoke, made by our friend, maestro mezcalero Don Memo	54%	15	61	95

DEEP, DARK & SMOKEY

QUIQUIRIQUI MATATLAN Classic mezcal flavours, a beautiful bold smokebomb with caramel sweetness and a peppery finish, drink, enjoy, repeat	45%	7.5	28	42
AMORES ESPADIN Bergamot blossom, Sandal wood and mature mango - that's a lot of flavour packed into a great session mezcal	41%	8	31.5	47.5
MONTELOBOS ESPADIN Roasted agave notes with a complex smokey perfume	43.2%	8	31.5	47.5
METEORO Subtle, leathery and deep, pepper grows with each sip, like an earthy and sweet snog	45%	9.5	39	64
CORTE VETUSTO ESPADIN Berries, burnt sugar, just the right amount of smoke; a beautiful Espadin	45%	9	36	54.5

FRESH & GREEN

	% alcohol	35ml shot	150ml carafe	250ml carafe
AMORES CUPREATA Roasted pumpkin seeds, leather & cocoa with bold, bright, vegetal flavors all over the place	43%	8.5	33	54
RAICILLA ESTANCIA The trouble-causing cousin of mezcal. This one is light and floral, with a hint of menthol. Slightly smoky, too. Approach with caution.	40%	9.5	39	64
EL PENSADOR Unusually smooth for a mezcal of this strength; hint of cream and salt, which sounds quite rude.	48%	10	41	64
DEL MAGUEY T. & E. BLEND Herby and luminescent, a rare blend of 58% Agave Tobilá and 42% Agave Espadín.	49%	17	70	110

UNIQUE & EXOTIC / PECHUGAS

BRUXO NO.2 PECHUGA DE MAGUEY Mineral and herbal, light caramel notes from the cooked maguey... green fruits and hint of peppermint	46%	10	41	66
DANGEROUS DON Espadin agave is steeped in Oaxacan coffee and distilled 3 times. Result elegant rocket fuel with big cacao and predictably, coffee notes	48%	9.5	39	64
DEL MAGUEY IBERICO Distilled with a Iberico ham and fruit, from the village of Santa Catarina Minas. Not for Vegetarians	49%	20	85	140

TEQUILA

A selection of our favourites.
All served with sangrita and lime

REPOSADO	35ml
<i>Tapatio Reposado</i>	7.5
<i>Don Augustin Reposado</i>	7
<i>Calle 23 Reposado</i>	7
<i>Arette Reposado</i>	6
<i>El Tesoro Reposado</i>	10
<i>Herradura Reposado</i>	7.5
<i>El Jimador Reposado</i>	6.5

BLANCO	35ml
<i>Tapatio Blanco</i>	7
<i>Ocho Blanco</i>	7.5
<i>Fortaleza Blanco</i>	10
<i>Herradura Directo</i>	11.5
<i>Herradura Blanco</i>	7
<i>El Jimador Blanco</i>	4.25
ANEJO	
<i>Don Fulano</i>	10
<i>Siete Leguas Añejo</i>	10.5
<i>Maracaime Añejo</i>	14.5
<i>Don Julio 1942</i>	19
<i>Herradura Selección Suprema</i>	38
<i>Herradura Añejo</i>	8.5