

BEERS

ACAPULCO GOLD LAGER 5.75 PACIFICO CLARA 5.5
CORONA 5.25 ESTRELLA GALICIA *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

125ml : 375ml : 750ml
glass : carafe : bottle

FIZZ

PARES BALTA BRUT CAVA N.V. 8 38
TAITTINGER BRUT RESERVE N.V. 63

WHITE

VALDIVIESO CHARDONNAY CHILE 6 15.75 28
complex, intense, mineral

LEVIN SAUVIGNON BLANC 8.5 22.5 43
clear, bright, refreshing

HARTS BROS ALBARIÑO 10 29 53
white peach, honey, sea air

RED

FINCA LA ESTACADA 6 15 27
ripe fruit, herbs

HACIENDA MALBEC 7.75 19.5 37.5
elegant blackcurrants

PASTOR'S BLEND 8.5 22 42
juicy medium bodied

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 3.75

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: 012

EL PASTOR

BEBIDAS Y MEZCALES

MARGARITAS

EL PASTOR 10.5

El Jimador Reposado, fresh lime, Cointreau, aguamiel served on the rocks

frozen 9.5

AVOCADO & PASSIONFRUIT 10

El Jimador Reposado, avocado, passionfruit syrup, lime juice, Cointreau, aguamiel. *Served frozen.*



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, Pampelle, 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

SPICED MANGO 9.5

El Jimador Reposado, mango, pasilla chilli, fresh lime, Cointreau, aguamiel. *Served frozen.*

HIBISCUS AND HONEYDEW ... 9.5

El Jimador Reposado, honeydew melon, lime, Cointreau, hibiscus syrup. *Served frozen.*

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 +4

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

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

ESPRESSIAL 10.5

Herradura Plata, Mozart chocolate liquor, Ancho Reyes, coffee, shaken and served straight up.

PIÑA COLADA 9.5

Don Q Gold and Aluna rums, pineapple juice, 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		% alcohol	35ml shot	150ml carafe	bottle to take out
Our El Pastor small batch mezcals are unique to us – Master mezcalero Don Memo Abad makes our mezcal exclusively. Once the extremely limited edition batches are gone, they are gone forever.					
CACAO Infused – uniquely distilled over organic cocoa nibs from Chiapas. All the best bits about chocolate without the guilt. Some say this mezcal imparts a feeling of frivolous euphoria.	BATCH No: 002				
	49.3%	10.5	43	68	
Mesquite and pine smoked Tepezate and Espadin – the tepezate agaves used in this batch are from the badland altiplanos of Oaxaca. They grow up to 40ft high and impart punchy pine sap and sweet pineapple rind flavours.	BATCH No: 003				
	49.8%	10.5	43	68	

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%	9	34	57
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	45
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	49
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
PENSADOR Roasted apricot, cocoa, and earthy minerals in this unique blend of Espadin and Madrecoishe. Well rounded and dangerously moreish.	48%	10	41	64
DEL MAGUEY T. & E. BLEND Herby and luminescent, a rare blend of 58% Agave Tosalá and 42% Agave Espadin.	49%	17	70	110

UNIQUE & EXOTIC

KOCH ENSAMBLE Herbaceous, delicate smoke, complex, aromas of grapefruit, liquorice, pepper, boxwood and ripe banana, smooth on the palate, long finish.	47.76%	10.5	43.5	71
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
Tapatio Reposado	7.5
Calle 23 Reposado	7
Arette Reposado	6.5
El Tesoro Reposado	10
Herradura Reposado	7.5
El Jimador Reposado	6.5

BLANCO	35ml
Tapatio Blanco	7
Ocho Blanco	7.5
Fortaleza Blanco	10
Herradura Directo	12
Herradura Plata	7
El Jimador Blanco	5.25
ANEJO	
Siete Leguas Añejo	11.5
Maracame Añejo	12
Don Julio 1942	19
Herradura Selección Suprema	38
Herradura Añejo	8.5