



TOSTADAS **SALSAS** Salsas are key to Taco-eating. Try many, own your taco. We make ours fresh, in-house from the best ingredients available. (1.5 each or 5 for 5) All (v)

BOTANAS

- BOTANITAS (v)** 4
Jicama, celery, carrot crudites with chilli, lime & salt dressing
- GUACAMOLE**.....7.5
served with totopos (v) or chicharron or both8.5
- TOTOPOS & REFRIED BEANS (v)** .. 6

MEXICANA MILD

Tomato, white onion, jalapeño, lime & coriander

LA MAYA QUITE SPICY

Pineapple & habanero

MORITA QUITE SPICY

Chipotle & braised tomatillos

VERDE FRESCA SPICY

Serrano chillies, tomatillos & coriander

CHILE DE ARBOL VERY SPICY

Toasted arbol chillies & garlic oil

DEL VIC HOT

Charred habanero & lime

EL DIABLO WILD

Made using a mix of the hottest chillies on the planet (only for massive show-offs)

TOSTADAS 2 pcs per portion

- TUNA** 10.5
Raw tuna, avocado, chile de arbol, sesame oil on a blue corn tostada
- CHICKEN TINGA** 6.75
Chipotle-braised shredded chicken, onions, sour cream and salsa verde
- COCHINITA**..... 6
Slow roast pork shoulder marinated in orange, achiote and charred garlic, red onion-habanero escabeche

MARISCOS

In Mexico, shellfish and seafood is often eaten raw in ceviches, cocteles or aguachiles, especially on the Pacific Coast and Baja California.



- Mezcal, citrus dressing, worm salt 3 (each)
- Pickled jalapeño and lime 3 (each)

CEVICHE\$ Seafood cocktails

- CLASSIC CEVICHE** 11.25
Seabass (raw, marinated in lime juice), pico de gallo and serrano chilli
- AVOCADO + CHAYOTE CEVICHE**...7.5
Avocado + Chayote salad presented ceviche-style, in a lime, chilli and coriander dressing
- AGUACHILE**..... 10.5
Seabass, lime, serrano chilli (raw)

TACOS

Two per portion. Some of our tacos are quite fiery. We can dial this down where possible. Just ask your server.

- AL PASTOR** 6.75
We named our restaurant after this Mexico City favourite; 24 hour marinated pork shoulder, caramelised pineapple, guacamole taquero, white onion & coriander
- VEGGIE PASTOR (v)**..... 7.5
Spiced lentils & tofu with crispy potatoes & coriander
- MUSHROOM (v)** 6.75
Crispy queso Oaxaca style, onion, pumpkin seeds & coriander
- CHICKEN** 7
Chipotle cumin adobo rub, salsa taquero & coriander
- BAJA FISH** 8.75
Corona-battered fillet, shredded cabbage, pico de gallo & coriander
- SOFT SHELL CRAB**..... 10.5
Chipotle mayo, jicama & chayote slaw and coriander

QUESADILLAS

- QUESADILLA EP (v)** 6
Oaxaca style cheese, salsa roja, blue corn tortilla
- GRINGA** 9.25
Oaxaca style cheese, al pastor pork, flour tortilla
- SINCRONIZADA** 6.25
Ham 'n' cheese, blue corn tortilla
- RAJAS (v)**..... 6
Oaxaca style cheese, grilled poblano chillies

SHARING PLATES

All served with fresh tortillas (2-4 people, appetite depending)

ARRACHERA STEAK

400g of marinated flank steak served with cebollitas, charred jalapeños, salsa roja & verde fresca
30

SHORT RIB

Chipotle-muscovado coriander seed spice rub, pickled red onion, La Maya salsa
27.5
+3.5 Roast Bone Marrow

CARNITAS

Confit pork, chicharron, salsa especial.
Essentially, pork three ways; crispy, wobbly and soft
20 + 10pp

CHICKEN ROSTICERIA

Free range, served with chicken fat, confit onions and tortillas
Rojo - Red, smoky, pasilla-guajillo & chilli marinadey from pasilla-guajillo, chilli or
Verde - Green, aromatic & vibrant, coriander-citrus-oregano
1/2 CHICKEN 16
WHOLE CHICKEN 30



Weekends only (Saturday and Sunday)

COCHINITA PIBIL

The Yucatan classic - Slow roast pork shoulder marinated in orange, achiote and charred garlic, red onion habanero escabeche
19 +9.5pp

"CONTRAMAR" SEABREAM

Inspired by the legendary Mexico City restaurant of the same name. Whole fish, chargrilled, one side marinated in salsa roja, the other in mojo verde. 26

SPICED SQUASH (v)

Ancho & Miso glazed butternut squash, radish, cucumber, jicama salad and pipián verde
22

BARBACOA

A special occasion dish in Mexico
Spiced lamb shoulder and leg, cooked overnight, served with its jugo (roasting juices), tortillas, chopped white onions, coriander & Morita salsa.
24 +12pp

SIDES

- FRIJOLE\$ CHARROS**.....5.5
Slow cooked pinto beans, smoked chorizo, smoked pork belly, jalapeño
- FRIJOLE\$ REFRITOS (v)**.....5.5
Refried beans, avocado leaf, oaxaca style cheese
- ESQUITES (v)**.....5.5
Toasted corn, queso, mayo, epazote, jalapeño
- PAPAS ESTILO ZAMORA (v)**.....5.5
New potatoes roasted in salsa macha (peanut - pasilla - guajillo chilli - sesame)
Served with jicama-mango salsa verde (not to be missed, a Zamora speciality)
- CEBOLLITAS (v)**.....4.5
Charred spring onions, lime
- ROAST BONE MARROW**3.5
with salt & spices - turbo-charge your taco
- ENSALADA EL PASTOR (v)**.....5.5
Gem lettuce, avocado, queso, pumpkin seeds, Mexican oregano, totopos, Moscatel dressing



EL PASTOR



POSTRES

E.P. BOUNTY BAR	6
Chocolate, coconut, shortbread, sour cream, lime zest	
FRESH PINEAPPLE	5.5
Hibiscus granita, mint sugar , slight chilli kick	
CORN CAKE	5.5
with roasted corn ice cream	
CHOCOLATE AND MOLE TART	6
with salted caramel ice cream	
<i>*brilliant paired with a Dangerous DON COFFEE MEZCAL (+9.5)</i>	
QUESO FRESCO CHEESECAKE	5.5
Served with guava compote	
HOUSE MADE ICE CREAMS	per scoop 2.5
Chocolate Morita Chilli / Salted Caramel / Roasted corn / Avocado	
SORBETS	per scoop 2.5
Lime / Mango & chilli	

DIGESTIVOS

Our drink of choice, post taco-fest; **MEZCAL**.
Smokey, surprising and often euphoric, in our experience.

If you're new to it, start with our own limited edition *EP SMALL BATCH (11)*
or an *AMORES CUPREATA (8,5)* (leather, cocoa pumpkin seeds).

We serve our mezcal with orange slices and worm salt.

Delve deeper via our dedicated mezcal menu...

We've found these cocktails to be ideal digestivos:-

ESPRESSIAL	10.5
Herradura Plata, Mozart chocolate liquor, Ancho Reyes, coffee, shaken and served straight up	
AZTEC OLD-FASHIONED	11.5
Mezcal Amores Espadin stirred down with agave and Aztec chocolate bitters	
NEGRONI ROSITA	10
Montelobos Espadin Mezcal, Cocchi Rosa and Campari, served on the rocks	

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.