





CASA PASTOR

STARTERS

GUACAMOLE (VE) 9.50

Totopos or chicharron

CAESAR SALAD 6.50

As invented in Tijuana

SEA BASS CEVICHE 12.75

Sea bass, lime juice, jalapeños, cucumber, avocado, red onion, tomato, coriander, salsa macha

TOSTADAS

REFRIQUESO (VE) 7

Refried beans, vegan feta, caramelised onion, crispy shallots

CHICKEN TINGA 10

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 13.25

White crab, brown crab mayo, avocado and spring onion

TACOS & QUESADILLAS

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

AL PASTOR 9.75

24 hour marinated pork shoulder, grilled pineapple, trio of salsas

CHICKEN 10

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

PRAWN 12.5

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

BAJA FISH 11.50

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

MUSHROOM (V) 9.50

Mushrooms, cheese, pumpkin seeds, chile de arbol

HALLOUMI (V) 9

Grilled halloumi, roasted aubergine, spiced aubergine puree, salsa Mexicana, cashews

GAONA 12

British-aged sirloin, cheese, avocado and salsas (available without cheese)

GRINGA QUESADILLA 10.50

Flour tortilla, cheese, al pastor pork, salsa morita, salsa taquero

STEAK QUESADILLA 12.50

Flour tortilla, cheese, British-aged sirloin, avocado, salsa morita, shallots, fried potato

SHARERS

Served with unlimited warm corn tortillas

SHORT RIB 42

Angus short rib, chipotle, muscovado and coriander seed rub, pickled red onion, salsa La Maya

MUSHROOM PIBIL (VE) 25

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

Shredded Fable shitake mushroom stalks, achiote, orange juice, spices, habanero escabeche, vegan feta

CONTRAMAR SEA BREAM 39

Whole sea bream, one side marinated in salsa roja, the other in mojo verde, lime slaw and frijoles refritos

POLLO BORRACHO 20

Beer brined half-chicken with salsa roja, potatoes, sour cream, jalapeño slaw, cheese, La Maya mayo

SALSAS 5 for £5

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, TAMOA.

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

BOUNTY BAR 8.50

* A REGISTERED CHARITY IN ENGLAND AND WALES (NUMBER 1047501)
AND IN SCOTLAND (NUMBER SCO48317)

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES

OUR MEAT, FISH AND VEGETABLES ARE SUSTAINABLY SOURCED.
FIND OUT MORE AT WWW.TACOSELPASTOR.CO.UK.

@TACOS_EL_PASTOR