

# CASA PASTOR

WAS BORN FROM A DESIRE to honour and recreate the best of the food and extremely good times to be found in Mexico City. This for us starts with the tortilla. Through our Mexican partners, Tamoia, we bring in only heritage, non-GMO corn direct from farmers in Mexico, and make our tortillas fresh in our Tortilleria in Bermondsey, every morning.



## TO START

### GUACAMOLE (vegan)

Served with totopos or chicharron 8.75

We use perfectly ripened avocados from Michoacan & Jalisco, Mexico to make ours fresh, daily.

### FRIJOLES REFritos (v) 6

Slow cooked, refried beans, seasoned lightly with avocado leaf, topped with Oaxaca-style cheese.

### TUNA TOSTADA 12

Sashimi grade, sustainably sourced, raw yellowfin tuna, marinated in chile de arbol & sesame salsa, on a heritage blue corn tostada (x2).

### AVOCADO CEVICHE-SALAD (vegan) 8

Avocado & chayote salad presented ceviche -style, in a lime, chilli & coriander dressing.

### SEA BASS CEVICHE 12.5

MSC certified fresh sea bass, marinated in lime juice, coriander and Cornish serrano chilli.

### CHICKEN TINGA TOSTADA 8

Chipotle-cumin braised chicken, shredded lettuce, sour cream, salsa verde fresca, Oaxaca-style cheese. Served on heritage corn tostadas (x2).



## TACOS

Two per portion. Some of our tacos are quite fiery and all are topped with onion and coriander. We can dial this down where possible. Just ask your server.

### AL PASTOR 8.25

A Mexico City favourite; 24 hour marinated free-range pork shoulder, grilled pineapple, 3 salsas; avocado-serrano chilli taquero, morita and verde fresca. With white onion & coriander.

### CHICKEN 8

Grilled chicken thigh marinated in a chipotle-cumin adobo, refritos, salsa morita and avocado-serrano chilli taquero & coriander.

### PRAWN 11.5

Ancho-ajo spiced prawn, avocado, salsa verde fresca, caramelised onions.

### BAJA 9.75

Beer battered MSC certified pollock, shredded cabbage, chipotle chilli mayo, pico de gallo & coriander.

### MUSHROOM (v) 8

Confit mushrooms, crisp Oaxaca-style cheese, pumpkin seeds & chilli de arbol.

### GRINGA QUESADILLA 8.5

Single folded flour tortilla topped with melted & crisped Oaxaca-style cheese, chargrilled al pastor pork ends, salsa morita & guacamole taquero salsa.

PLEASE ASK YOUR SERVER ABOUT OUR SPECIALS.

## SALSAS

Salsas are key to taco eating and an all important part of Mexican food.

We make ours fresh, every day from the best ingredients available.

Refills are on us! 5 for £5

### Morita

Chipotle & braised tomatillos



### La Maya

Pineapple & habanero



### Verde Fresca

Serrano chillies, tomatillos & coriander



### Chile De Arbol

Toasted arbol chillies & garlic oil



### Del Vic

Charred habanero & lime



## SHARING PLATES

All served with fresh tortillas (two-four people, appetite depending). Run out of tortillas? Ask for more, they're on us.

### SHORT RIB 32

+ Roast Bone Marrow 5

Grass fed Angus short rib braised for 12 hours in a chipotle-muscovado-coriander seed rub, served with pickled red onion, salsa La Maya & spiced sugar. Served with warm tortillas.

### CARNITAS 24

Confit pork, chicharron, salsa especial. Essentially, pork three ways; crispy, wobbly and soft.

### "CONTRAMAR" SEA BREAM 32

Inspired by the legendary Mexico City restaurant of the same name. Whole MSC certified sea bream, chargrilled, one side marinated in salsa roja, the other in mojo verde. Served with fresh lime slaw, frijoles refritos & warm tortillas.

### STUFFED POBLANO CHILLI (v) 23

Crisped Poblano chilli filled with mozzarella cheese and esquites. Served with salsa roja, pickled red onion and fresh lime.



## SIDES

### ESQUITES (v) 6

Toasted corn, queso, mayo, epazote, jalapeño chilli - a favourite streetside snack in Mexico. Goes well with almost everything.

### FRIJOLES CHARROS 7

Slow cooked pinto beans, smoked chorizo, smoked pork belly, jalapeno.

### ROAST BONE MARROW 5

## POSTRES

### PASSIONFRUIT CHEESECAKE 7

Charred pineapple and hibiscus syrup.

### CORN CAKE 7

Paying its respects to the sweetness of sweetcorn. Crisp glazed fresh corn cake served with home-made roasted corn ice cream.

### FRESH PINEAPPLE 7

Hibiscus granita, fresh mint, slight chilli kick.

### CHOCOLATE & MOLE TART 7

Dark chocolate lightly spiced with cinnamon & chilli, served with salted caramel ice cream.



EDICIÓN: 013 Please ask a member of staff for information if you have a food allergy or intolerance. A 12.5% discretionary service charge will be added to your bill.