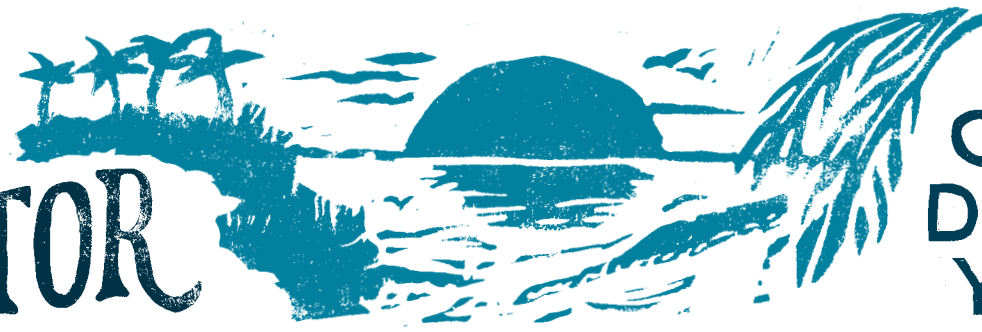


CASA PASTOR



COAL
NIC
DROPS
YARD



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
- TOTOPOS & REFRIED BEANS (v)** 5.5
- GUACAMOLE**.....7.5
served with totopos (v) or chicharron or both8.5

MEXICANA Tomato, white onion, jalapeño, lime & coriander <i>MILD</i>	LA MAYA Pineapple & habaero <i>QUITE SPICY</i>	MORITA Chipotle & tomatillos <i>QUITE SPICY</i>	VERDE FRESCA Serrano chillies, tomatillos & coriander <i>SPICY</i>
CHILE DE ARBOL Toasted arbol chillies & garlic oil <i>VERY SPICY</i>	DEL VIC Charred habaero & lime <i>HOT</i>	EL DIABLO Made using a mix of the hottest chillies on the planet (only for massive show-offs) <i>WILD</i>	

TOSTADAS

- 2 pcs per portion
- TUNA** 10.5
Raw tuna, avocado, chile de arbol, blue corn tostada
 - CHICKEN TINGA** 6.5
Chipotle-braised shredded chicken, onions, jalapeño, sour cream, salsa
 - COCHINITA**.....5.5
Slow roast pork shoulder marinated in orange, anchiote 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 (each) 3
- Pickled jalapeño and lime (each) 3.5

CEVICHE

- Seafood cocktails
- CLASSIC CEVICHE** 11
Seabass (raw, marinated in lime juice), pico de gallo, spices
 - ACAPULCO**..... 11.5
Prawns (cooked) pico de gallo, tomato salsa, traditionally served slightly sweet
 - AGUACHILE**..... 10
Seabass, lime, serrano chilli (raw)

SHARING PLATES

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

HAKE

Hake a la Veracruzana - baked in banana leaf with tomatoes, capers, olives, herbs
22.5

SHORT RIB

Chipotle-muscovado coriander seed spice rub, pickled red onion, La Maya salsa
25
+3.5 Roast Bone Marrow

CARNITAS

Confit pork, chicharron, salsa especial. Essentially, pork three ways; crispy, wobbly and soft
9.5 pp (2 ppl. min)

Weekends only (Saturday and Sunday)

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.
11.5 pp (2 ppl. min)

COCHINITA PIBIL

The Yucatan classic - Slow roast pork shoulder marinated in orange, achiote and charred garlic, red onion habanero escabeche
9.5 pp (2 ppl. min)

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 the restaurant after this Mexico City favourite; 24 hour marinated pork shoulder, caramelised pineapple, guacamole taquero, white onion, coriander
- BAJA FISH** 8.5
Corona-battered sea bass, shredded cabbage, pico de gallo, coriander
- CHAYOTE (v)**..... 5
Chayote, sweetcorn, refried beans, queso fresco, coriander
- MUSHROOM (v)** 6.5
Crispy queso Oaxaca, caramelised onion, pumpkin seeds, coriander
- PRAWN**..... 8.5
"Al mojo de ajo" sticky, with garlic, lime, chilli, coriander
- CHICKEN** 6.75
Chipotle - cumin adobo rub, salsa taquero, coriander
- CHORIPAPA**..... 6.5
Chorizo, potato, salsa verde, coriander

QUESADILLAS

- QUESADILLA EP (v)** 5.5
Oaxaca cheese, salsa roja, blue corn tortilla
- GRINGA** 9
Oaxaca cheese, al pastor pork, flour tortilla
- SINCRONIZADA** 6.25
Ham 'n' cheese, blue corn tortilla
- BUTTERNUT SQUASH (v)** 6
Oaxaca cheese, spiced roast squash, blue corn tortilla

SIDES

- FRIJOLES CHARROS** 5.5
Slow cooked pinto beans, smoked chorizo, smoked pork belly, jalapeño
- FRIJOLES REFRITOS (v)** 5.5
Refried beans, avocado leaf, oaxaca cheese
- 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)

- ESQUITES (v)**..... 4.5
Toasted corn, cotija cheese, mayo, epazote, jalapeño
- 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 fresco, 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, fresh mint, 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 Blanco, coffee liqueur, agave and espresso, 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.