

# 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)

### MEXICANA

Tomato, white onion, jalapeño, lime & coriander

MILD

### LA MAYA

Pineapple & habaño

QUITE SPICY

### MORITA

Chipotle & tomatillos

QUITE SPICY

### VERDE FRESCA

Serrano chillies, tomatillos & coriander

SPICY

### CHILE DE ARBOL

Toasted arbol chillies & garlic oil

VERY SPICY

### DEL VIC

Charred habaño & lime

HOT

### EL DIABLO

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

WILD

## 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 both .....8.5

## 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

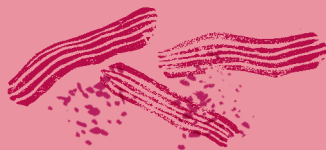


# EL PASTOR



## 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  
*\*brilliant paired with a Dangerous DON COFFEE MEZCAL (+9)*
- QUESO FRESCO CHEESECAKE** .....5.5  
Served with guava compote
- HOUSE MADE ICE CREAMS**.....*per scoop 2.5*  
Morita chilli / Salted Caramel / Roasted corn / Avocado
- SORBETS** .....*per scoop 2.5*  
Lime / Mango & chilli
- CHURROS**.....6.5  
Dark Chocolate or Dulce de Leche



## 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 (10.5)**  
or an **AMORES CUPREATA (8)** (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:-**

- FRESA FRESCA** ..... 9  
El Jimador Blanco, fresh strawberry, white balsamic, Chamberyzette  
and lemon, served over crushed ice
- ESPRESSIAL** ..... 10  
Herradura Blanco, coffee liqueur, agave and espresso, served straight up
- AZTEC OLD-FASHIONED** ..... 11  
Mezcal Amores Espadin stirred down with agave and Aztec chocolate bitters
- NEGRONI ROSITA** ..... 9.5  
Montelobos Espadin Mezcal, Cocchi Rosa and Campari, served on the rocks
- PIÑA DEL ORO** ..... 10  
Herradura Reposado, pineapple juice, lime juice, sage syrup and Peychaud  
bitters, served straight up

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.