



EL PASTOR BATTERSEA

ENTRADAS

CAESAR SALAD 6.50

As invented in Tijuana

SEA BASS CEVICHE 13

Sashimi grade sea bass, lime juice, jalapeños, cucumber, avocado, red onion, tomato, coriander, salsa macha

QUESO FUNDIDO (V) 7

Melted cheese, red onion, pumpkin seeds, arbol chillies, served with totopos

TOSTADAS

REFRIQUESO (VE) 8

Refried beans, vegan feta, caramelised onion, crispy shallots

CHICKEN TINGA 10.50

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 13.50

White crab, brown crab mayo, avocado and spring onion

PLEASE INFORM YOUR WAITER OF ANY ALLERGIES

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

@TACOS_EL_PASTOR

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

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

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

TACOS & QUESADILLAS

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

AL PASTOR 10

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

CHICKEN 10.50

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

LAMB BARBACOA 12.50

12 hour braised, served with its consommé

PRAWN 13

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

BAJA FISH 12

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

MUSHROOM (V) 10

Mushrooms, cheese, pumpkin seeds, chile de arbol

STEAK VOLCÁN 13.50

Sirloin, melted cheese, onion, morita and taquero salsas, crisped tortilla, pickled jalapeños

RAJAS QUESADILLA (V) 10

Flour tortilla, cheese, charred poblano, jalapeño chillies served with salsa roja

GRINGA QUESADILLA 11

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

STEAK QUESADILLA 13.25

Flour tortilla, cheese, garlic marinated sirloin, avocado, salsa morita, shallots, fried potato

SHARERS Served with unlimited warm corn tortillas

RIBEYE 1.2KG

140

Galician ex-dairy, bone in. Roasted poblanos, jalapeño, herb salsa, ash butter

SHORT RIB 43

Angus short rib, chipotle, muscovado & coriander seed rub, pickled red onion, salsa la maya

SHIITAKE PIBIL (VE) 25*

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

CONTRAMAR SEA BREAM 40

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

POLLO BORRACHO 23

Beer brined half-chicken with salsa roja, papas al arbol, sour cream, jalapeño slaw, cheese, la maya mayo

SALSAS 5 for £5 Refills are on us

MORITA (VE)

Chipotle & braised tomatillo

LA MAYA (VE)

Pineapple & habanero

VERDE FRESCA (VE)

Serrano chillies, tomatillos & coriander

SALSA MAGHA (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, Tamoia.

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

GUACAMOLE (VE) 9.75

Totopos or chicharron *refills* 2.50

DESSERTS

MANGO CHEESECAKE 8.50

Dulce de leche sauce

CORN CAKE 8.50

Roasted corn ice cream

PINEAPPLE (VE) 8.50

Hibiscus granita

WARM COCONUT TART 8.50

Lime sorbet

CHOCOLATE MOLE TART 8.50

Cinnamon chilli-spiced dark chocolate, salted caramel ice cream

