



EL PASTOR BATTERSEA

ENTRADAS

GUACAMOLE (VE) 5 small / 9.50 regular
Totopos or chicharron *refills* 1 small / 2.50 regular

CAESAR SALAD 6.50

As invented in Tijuana

QUESO FUNDIDO 7

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

SEA BASS CEVICHE 13

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

TOSTADAS

REFRIQUESO (VE) 6.50

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 soya-marinated yellowfin tuna, chile de arbol, sesame and guacamole

CRAB 13.50

White crab, brown crab mayo, avocado, chilli 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

Heritage Corn Tacos x3

Most of these are garnished with coriander and onion. Let us know if you'd prefer us to omit 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, chayote slaw, taquero salsa

MUSHROOM (V) 10

Mushrooms, cheese, pumpkin seeds, chile de arbol

STEAK 12

Garlic & oregano marinated sirloin, melted cheese, avocado, salsa macha

LAMB BARBACOA 12.50

12 hour braised, served with its consommé

RAJAS (V) 10

Cheese, charred poblano, jalapeño chillies served with salsa roja

Individual Wheat Flour Tacos

Wheat tortillas from our friends at Masafina

BAJA FISH 6

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

PRAWN 6.50

Fried ancho and ajo- spiced prawns, cabbage, chipotle, chilli mayo, pico de gallo, pickled red onion

GRINGA QUESADILLA 11

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

STEAK QUESADILLA 13.25

Flour tortilla, garlic & oregano marinated sirloin, fresh chilli, avocado, salsa morita, fried shallots & 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 39

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 27

Beer brined half-chicken with salsa roja, papas al arbol, sour cream, pineapple-habanero slaw & mayo

SALSAS 5 for £5
Complimentary refills are on us

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 corn tortillas are made in-house daily using heritage Mexican maize, sourced directly from farmers in Mexico, through our partners, Tamoia.

SIDES

PAPAS AL ARBOL (V) 4.50

Potatoes, chile de arbol, sour cream, coriander

FRIJOLES REFritos (V) 5

Refried beans, avocado leaf, cheese

FRIJOLES CHARROS 5

Pinto beans, chorizo, smoked pork belly, jalapeño

CORN (V) 7

Grilled on the cob, jalapeño mayo, queso fresco

DESSERTS

CORN CAKE 7

Roasted corn ice cream

WARM COCONUT TART 7

Lime sorbet

CHOCOLATE MOLE TART 7

Cinnamon chilli-spiced dark chocolate, salted caramel ice cream

MANGO CHEESECAKE 8.50

Dulce de leche sauce

ICE CREAMS 2.50 per scoop

Salted caramel, roasted corn, lime sorbet

