

FNTRANAS

GUACAMOLE (VE) 5.50 small / 10 regular Totopos or chicharron refills 1.50 small / 3 regular

EP SEASONAL SALAD 7

Baby gem, chicory, pomegranate, pumpkin seeds

OUFSO FUNDIDO 8

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

SEA BASS CEVICHE 14

Sea bass, lime juice, jalapeños, cucumber, avocado, red onion, tomato, pumpkin seeds, coriander, salsa macha

TOSTADAS 2x per portion

REFRIOUESO (VE) 7

Refried beans, vegan feta, caramelised onion, crispy shallots

CHICKEN TINGA 11.50

Chipotle and cumin marinated chicken. lettuce, sour cream, salsa verde fresca, queso fresco

Raw soy-marinated yellowfin tuna, chile de arbol, sesame and guacamole

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.

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 11

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

MUSHROOM (V) 11

Mushrooms, cheese, pumpkin seeds, chile de arbol

Cheese, charred poblano, jalapeño, roasted sweetcorn, served with salsa roja

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

BEEF BRISKET 12.50

Habanero-braised brisket, salsa verde

Individual Wheat Flour Tacos

Wheat tortillas made by our friends at Masafina

BAJA FISH 6.75

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

PRAWN 7.25

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

GRINGA 12

Al pastor pork, melted cheese, grilled pineapple, salsa morita, salsa taquero

STEAK 14

Marinated aged rump, melted cheese, fresh chilli, avocado, salsa morita, fried shallots & potato

Served with unlimited warm corn tortillas

RIBEYE 1.2kg

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

SHIITAKE PIBIL (VE) 27

ill he donated

Shredded shiitake mushroom, achiote. orange juice, spices, habanero escabeche

POLLO BORRACHO 28

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

SHORT RIB 41

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

CONTRAMAR SEA BREAM 44

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

SALSAS 5 for £5 Complimentary refills are on us

MORITA (VF)

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

Since day one, we've made our corn tortillas from scratch, in house. We use only heritage maize, grown by farmers in Mexico and sourced through our partners, Tamoa

PAPAS AL ARBOL (V) 4.75

Crispy potatoes, chile de arbol, sour cream, coriander

FRIJOLES REFRITOS (V) 5.50

Refried beans, avocado leaf, cheese

FRIJOLES CHARROS 5.50

Pinto beans, chorizo, smoked pork belly, ialapeño

DESSERTS

TORTILLAS Y DULCE DE LECHE 5

Crispy wheat tortilla strips, sweet cinnamon, dulce de leche

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

ICE CREAMS 2.50 per scoop

Salted caramel, roasted corn, lime sorbet

