





EL PASTOR BATTERSEA

ENTRADAS

GUACAMOLE (VE) 6 small / 10.5 regular

Totopos or chicharron *refills* 1.50 small / 3 regular

EP SEASONAL SALAD 7

Baby gem, chicory, pomegranate, pumpkin seeds

CEVICHEs

SEA BASS, LECHE DE TIGRE, CUCUMBER & RED ONION 14

SEA BASS CHARRED ORANGE & HABANERO 14

PRAWN & BURNT JALAPEÑO AGUACHILE 16

YOUNG COCONUT, JICAMA, CHAYOTE & ARTICHOKE (VE) 12

EI TRIO – SAMPLE ANY 3 20

TOSTADAS 2x per portion

REFRIQUESO (VE) 7.5

Refried beans, vegan feta, caramelised onion, crispy shallots

CHICKEN TINGA 12

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

TUNA 14.5

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

CRAB 14

White crab, brown crab mayo, avocado, chilli and spring onion

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL WE CHARGE £1 PER PERSON FOR UNLIMITED FILTERED STILL OR SPARKLING WATER (TODDLERS EXEMPT!)

@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.

EDICIÓN: 016

BRUNCH Served from 11am – 4pm. Weekends Only

CHILAQUILES VERDES 13 With burrata, avocado, coriander, *add fried egg 1.50*

HUEVOS CON FRIJOLEs 8 Scrambled eggs cooked with refried beans. Served with warm corn tortillas. Inspired by Mexico City's desayuno haven, La Fonda Margarita

FULL MEXICAN BREAKFAST 18.5 2 eggs any style, crispy pastor ends, chorizo, frijoles refritos, grilled tomatoes, mushrooms, sautéed potatoes. Served with warm corn tortillas

TACOS 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 12

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

MUSHROOM (V) 11.5

Mushrooms, queso, pumpkin seeds, chile de árbol

TENDERSTEM BROCCOLI TEMPURA (VE) 11.5

Caramelised onion, chile de árbol, vegan feta cheese

BEEF BRISKET 12.50

Habanero-braised brisket, salsa verde

SOFT SHELL CRAB 15

Crisp fried soft-shell crab, chipotle chilli mayo, jicama & chayote slaw

Individual Wheat Flour Tacos

Wheat tortillas made by our friends at Masafina

BAJA FISH 7.5

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

CHICKEN 7.5

Totopo-crumbed fried chicken, chipotle agave glaze, pickled cucumber, jalapeño mayo

QUESADILLAS

Made with Masafina wheat tortillas

CHARRED PORK ENDS 12.5

Al pastor pork, queso, grilled pineapple, salsa morita, salsa taquero

STEAK 14.5

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

SHARERS Served with unlimited warm corn tortillas

SHIITAKE PIBIL (VE) 19

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

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

POLLO BORRACHO 29

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

SHORT RIB 42

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 adobe rojo, the other in mojo verde. Lime slaw, frijoles refritos and chipotle chilli 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, chile de árbol & 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, Tamoia

SIDES

PAPAS AL ARBOL (V) 5

Crispy potatoes, chile de árbol, sour cream, coriander

FRIJOLEs REFRIITOS (V) 5.50

Refried beans, avocado leaf, cheese

DESSERTS

TORTILLAS Y DULCE DE LECHE 5

Crispy wheat tortilla strips, sweet cinnamon, dulce de leche

CORN CAKE 7.5

Roasted corn ice cream

WARM COCONUT TART 7.5

Mascarpone

CHOCOLATE MOLE TART 7.5

Cinnamon chilli-spiced dark chocolate, orange Chantilly

ICE CREAMS 2.50 per scoop

Salted caramel, roasted corn, lime sorbet