



EL
PASTOR
BATTERSEA

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

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.

ENTRADAS

- GUACAMOLE (VE) With totopos or chicharron
- | | | | | |
|---------|------|---------|---------|------|
| small | 6.50 | refills | small | 1.50 |
| regular | 11 | | regular | 3 |

Our homemade 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

- SEABASS CEVICHE 15
Leche de tigre, cucumber & red onion

TOSTADAS x2

- TUNA 14.5
Raw soy-marinated yellowfin tuna, chile de árbol, sesame and guacamole
- CHICKEN TINGA 13
Chipotle and cumin marinated chicken, lettuce, sour cream, salsa verde fresca, queso fresco
- REFRIQUESO (VE) 8.5
Refried beans, vegan feta, caramelised onion, crispy shallots

TACOS

All are garnished with coriander & onion.
Let us know if you’d prefer without.

- Heritage Corn Tacos X3
- AL PASTOR 14
24 hour marinated pork shoulder, grilled pineapple, trio of salsas
- MUSHROOM (V) 12.5
Mushrooms, queso, pumpkin seeds, chile de árbol
- TENDERSTEM BROCCOLI TEMPURA (VE) 12
Caramelised onion, chile de árbol, vegan feta cheese
- BEEF BRISKET 14
Habanero-braised brisket, salsa verde
- SOFT SHELL CRAB 15
Crisp fried soft-shell crab, chipotle chilli mayo, jicama & chayote slaw

Individual Wheat Flour Tacos X1
Wheat tortillas made by our friends at Masafina

- BAJA FISH 8.5
Beer battered coley, cabbage, chipotle mayo, pico de gallo, pickled red onion
- CHICKEN 8.5
Totopo-crumbed fried chicken, chipotle agave glaze, pickled cucumber, jalapeño mayo

QUESADILLAS

- Made with Masafina wheat tortillas
- CHARRED PORK ENDS 14
Al pastor pork, queso, grilled pineapple, salsa morita, salsa taquero
- STEAK 15
Marinated aged rump, melted cheese, fresh chilli, avocado, salsa morita, fried shallots & crispy potato

SHARING PLATES

Served with unlimited warm corn tortillas

- SHIITAKE PIBIL (VE) 22
£1 from every dish sold will be donated to Action Against Hunger*
Shredded shiitake mushroom, achiote, orange juice, spices, habanero escabeche
- POLLO BORRACHO 31
Beer brined half-chicken with salsa roja, papas al arbol, sour cream, pineapple-habanero slaw & mayo

- SHORT RIB 44
Angus short rib, chipotle, muscovado & coriander seed rub, pickled red onion, salsa la maya
- CONTRAMAR SEA BREAM 45
Whole sea bream, one side marinated in adobe rojo, the other in mojo verde. Lime slaw, frijoles refritos and chipotle chilli mayo

SIDES

- PAPAS AL ARBOL (V) 6
Crispy potatoes, chile de árbol, sour cream, coriander
- FRIJOLES REFRITOS (V) 6
Refried beans, avocado leaf, cheese

DESSERTS

- TORTILLAS Y DULCE DE LECHE 6
Crispy wheat tortilla strips, sweet cinnamon, dulce de leche
- CORN CAKE 8
Roasted corn ice cream
- CHOCOLATE MOLE TART 8
Cinnamon chilli-spiced dark chocolate, orange Chantilly
- ICE CREAMS 3 per scoop
Salted caramel, roasted corn, lime sorbet

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL
A £1 PER PERSON COVER CHARGE WHICH INCLUDES UNLIMITED FILTERED STILL OR SPARKLING WATER WILL ALSO BE ADDED
@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: 018