



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.

# **FNTRADAS**

**small 6.50** 

regular 11

 $\begin{picture}(0,0) \put(0,0){$\tt GUACAMOLE(VE)$} \put(0,0){\tt With totopos}\ or\ chicharron \end{picture}$ refills **small 1.50** regular 3

#### Our homemade 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, chile de árbol & garlic

#### DEL VIC (VF)

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

### REFRIOUESO (VE) 8.5

Refried beans, vegan feta, caramelised onion, crispy shallots

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

#### CHARRED PORK FNDS 14

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

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 roia. papas al arbol, sour cream, pineapplehabanero 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 mavo

# 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 RULL

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