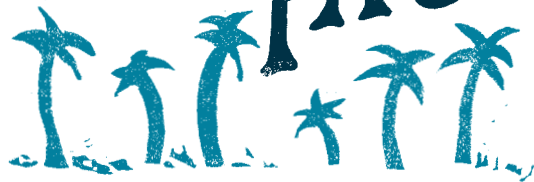


CASA PASTOR



COAL DROPS YARD

SALSAS

Salsas are key to Taco-eating. Try many, own your taco. We make ours fresh, in house from the best ingredients available. (1.5 each or 5 for 5.0)

MEXICANA

Tomato, white onion, jalapeño, lime, coriander

MILD

LA MAYA

Pineapple, habañoero

QUITE SPICY

MORITA

Chipotle, tomatillos, vegetable stock

QUITE SPICY

VERDE FRESCA

Serrano chillies, tomatillos, coriander

SPICY

CHILE DE ARBOL

Toasted arbol chillies & garlic oil

VERY SPICY

DEL VIC

Charred habañoero & lime

HOT

EL DIABLO

Made using a mix of the hottest chillies on the planet (only for massive show-offs)

WILD

BOTANAS

BOTANITAS 4

Jicama, celery, carrot crudites. Chilli, lime & salt dressing

GUACAMOLE 6.5

Served with totopos *or* chicharron *or* both..... 7.5

TOSTADAS

2 pcs per portion

TUNA 9

Avocado, chile de arbol, blue corn tostada

APACHE 8.5

Flank tartare, lime, spices, salsa Valentina

COCHINITA 5.5

Slow roast pork shoulder marinated in orange, anchiote and charred garlic, red onion-habanero escabeche

MARISCOS

In Mexico, shellfish and seafood is often eaten raw in ceviches, cocteles or aguachiles, especially on the Pacific Coast and Baja California.

OYSTERS (each) 3

Mezcal, citrus dressing, worm salt

or with pickled Jalapeño and lime..... 3.5

AGUACHILE..... 10

Seabass, lime, serrano chilli (raw)

COCTELES

Seafood cocktails

CEVICHE 11

Seabass (raw, marinated in lime juice), pico de gallo, spices

CLAMS 9.5

Dorset Giant Cherrystone, pico de gallo, jalapeño, salsa Valentina (raw)



ACAPULCO 11.5

Prawns (cooked) pico de gallo, tomato salsa, traditionally served slightly sweet

SHARING PLATES

All served with fresh tortillas (2-4 people, appetite depending)

HAKE

Hake a la Veracruzana - baked in banana leaf with tomatoes, capers, olives, herbs

14.5

SHORT RIB

Chipotle-muscovado-coriander seed spice rub, pickled red onion, La Maya salsa

19.5

CARNITAS

(2 ppl. min)

Confit pork, chicharron, salsa especial. Essentially, pork three ways; crispy, wobbly and soft

8 pp

COCHINITA PIBIL

The Yucatan classic - Slow roast pork shoulder marinated in orange, achiote and charred garlic, red onion-habanero escabeche

9.5 pp

Weekends only (Saturday and Sunday)

BARABACOA

A dish reserved for special occasions in Mexico. Spiced lamb shoulder and leg, slow cooked in clay overnight, served with its jugo (roasting juices). With tortillas, salsa borracha, cebollitas and frijoles charros.

18.5 pp

TACOS

Two per portion. Some of our tacos are quite fiery. We can dial this down where possible. Just ask your server.

AL PASTOR 6.5

We named the restaurant after this Mexico City favourite; 24 hour marinated pork shoulder, caramelised pineapple, guacamole taquero, white onion & coriander

BAJA FISH 8.5

Corona-battered sea bass, pico de gallo, shredded cabbage

CHAYOTE (v)..... 5

Chayote, sweetcorn, refried beans, queso fresco

MUSHROOM (v) 6

Crispy queso Oaxaca, caramelised onion, pumpkin seeds & coriander

PRAWN 8

“Al mojo de ajo” sticky, with garlic, lime, chilli & coriander

CHICKEN 6.75

Chipotle - cumin adobo rub & salsa taquero

CHORIPAPA..... 6.25

Chorizo, potato, salsa verde

QUESADILLAS

QUESADILLA EP (v)..... 5.25

Oaxaca cheese, blue corn tortilla & salsa roja

GRINGA 7

Oaxaca cheese, al pastor pork, flour tortilla

SINCRONIZADA 6

Ham ‘n’ cheese, blue native corn tortilla

BUTTERNUT SQUASH (v) 6

Oaxaca cheese, folded blue native corn tortilla

SIDES

FRIJOLE CHARROS 5.5

Slow cooked pinto beans, smoked chorizo, smoked pork belly, jalapeño

REFRITOS (v) 5.5

Refried beans, avocado leaf

PAPAS ESTILO ZAMORA 5.5

New potatoes roasted in salsa macha (pasilla-guajillo chilli - sesame) Served with jicama-mango salsa verde (not to be missed, a Zamora speciality)

ESQUITES 4.5

Toasted corn, cotija cheese, mayo, epazote, jalapeño

CEBOLLITAS 4.5

Charred spring onions, lime

ROAST BONE MARROW 3.5

with salt and spices – turbo-charge your taco

ENSALADA EL PASTOR..... 4.5

Gem lettuce, avocado, queso fresco, pumpkin seed, Mexican oregano, totopos, Moscatel dressing



EL PASTOR



POSTRES

E.P. BOUNTY BAR	5.5
Chocolate, coconut, shortbread, sour cream, lime zest	
FRESH PINEAPPLE	4.75
Hibiscus granita, fresh mint, slight chilli kick	
CHOC POT*	4
Cinnamon-spiced pot au chocolat	
<i>*brilliant paired with a Dangerous DON COFFEE MEZCAL (+9)</i>	
QUESO FRESCO CHEESECAKE	5
Served with guava compote	
CORN CAKE	4.5
with roasted corn ice cream	
BITTER CHOCOLATE AND MOLE TART	4.5
with salted caramel ice cream	
HOUSE MADE ICE CREAMS	per scoop 2.5
Morita Chilli / Roasted corn / Avocado	
SORBETS	per scoop 2.5
Prickly Pear / Lime / Mango & Chilli	

DIGESTIVOS

Our drink of choice, post taco-fest; **MEZCAL**.
Smokey, surprising and often euphoric, in our experience.

If you're new to it, start with our own limited edition *EP SMALL BATCH* (10.5)
or an *AMORES CUPREATA* (8) (leather, cocoa pumpkin seeds).

We serve our mezcal with orange slices and worm salt.

Delve deeper via our dedicated mezcal menu...

We've found these cocktails to be ideal digestivos:-

FRESA FRESCA	9
El Jimador Blanco, strawberry, white balsamic, Chamberyette and lemon, served on the rocks	
ESPRESSIAL	10
Herradura Reposado, coffee liqueur, agave and espresso, served straight up	
AZTEC OLD-FASHIONED	11
Mezcal Amores Espadin stirred down with agave and Aztec bitters	
NEGRONI ROSITA	9.5
Montelobos Espadin Mezcal, Cocchi Rosa and Campari, served on the rocks	
PIÑA DEL ORO	9.5
Herradura Blanco, fresh pineapple, lime juice, sage syrup and Peychaud bitters, served straight up	

A 12.5% discretionary service charge will be added to your bill.
Please ask a member of staff for information if you have a food allergy or intolerance.