

# SALSAS

Salsas are key to Taco-eating. An all-important aspect of Mexican food. Try many, own your taco. We make ours fresh, in house from the best ingredients available. 1.5 each or 5 for 5 All (v)

<b>MEXICANA</b> Tomato, white onion, jalapeño, lime & coriander <i>MILD</i>	<b>LA MAYA</b> Pineapple & habaero <i>QUITE SPICY</i>	<b>MORITA</b> Chipotle & tomatillos <i>QUITE SPICY</i>	<b>VERDE FRESCA</b> Serrano chillies, tomatillos & coriander <i>SPICY</i>
<b>CHILE DE ARBOL</b> Toasted arbol chillies & garlic oil <i>VERY SPICY</i>	<b>DEL VIC</b> Charred habaero & lime <i>HOT</i>	<b>EL DIABLO</b> Made using a mix of the hottest chillies on the planet (only for massive show-offs) <i>WILD</i>	

## TOSTART

- BOTANITAS (v)**..... 4  
Jicama, celery, carrot crudites with chilli, lime & salt dressing
- GUACAMOLE** ..... 7.5  
served with totopos (v) or chicharron, or both ..... 8.5
- ESQUITES (v)** ..... 4.5  
Toasted corn, cotija cheese, mayo, epazote, jalapeño

## TOSTADAS 2 pcs per portion

- TUNA** ..... 10.5  
Raw tuna, avocado, chile de arbol, blue corn tostada
- CHICKEN TINGA**..... 6.5  
Chipotle-braised shredded chicken, onions, jalapeño, sour cream, salsa
- COCHINITA**..... 5.5  
Slow roast pork shoulder marinated in orange, anchiote and charred garlic, red onion-habanero escabeche



## TORTAS

Tortas are Mexican toasted sandwiches. All served with avocado spread on one side and refritos on the other, then packed with the following options:

- PASTOR LETTUCE AND TOMATO (P.L.T)** .....9  
Crispy Pastor bits, lettuce, tomato - add fried egg (+1)
- TRIPLE** .....8.5  
Smoked ham, buffalo mozzarella, sliced avocado, chipotle mayo
- VEGGIE TRIPLE (v)**.....7.5  
Marinated charred courgette and aubergine instead of ham
- COCHINITA PIBIL**.....8.5  
Slow roast pork shoulder marinated in orange, achiote and charred garlic, red onion-habanero escabeche
- TORTA DE SHORT RIB**.....10.5  
Chipotle-muscovado-coriander seed spice rub, pickled red onion
- CHICKEN MILANESE + GREEN CHILAQUILES** .....9.5  
Breaded chicken with salsa verde soaked totopos, tomato, coriander
- BAJA FISH** ..... 12  
Corona-battered sea bass, shredded cabbage, pico de gallo

## ROSTICERIA

MEXICAN-STYLE ROTISSERIE  
free range British chicken served with chicken fat confit onions and tortillas :-

1/2..... 16

WHOLE..... 30

### MARINADÉ

#### ROJO

Red, smoky from pasilla-guajillo, chilli

#### VERDE

Green, aromatic & vibrant, coriander-citrus-oregano

**PAPAS ESTILO ZAMORA (v) (+5.5)**  
New potatoes roasted in salsa macha (peanut-pasilla-guajillo chilli-sesame). Served with jicama-mango salsa verde (not to be missed, a Zamora speciality)

**FRIJOLES REFITOS (v) (+5.5)**  
Refried beans, avocado leaf, oaxaca cheese

**FRIJOLES CHARROS (+5.5)**  
Slow cooked pinto beans, smoked chorizo, smoked pork belly, jalapeño

## 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  
22.5

### SHORT RIB

Chipotle-muscovado-coriander seed rub, pickled red onion, La Maya salsa  
25



### COCHINITA PIBIL

The Yucatan classic - Slow roast pork shoulder marinated in orange, achiote and charred garlic, red onion-habanero escabeche  
9.5 pp (2 ppl. min)



### CARNITAS

Confit pork, chicharron, salsa especial. Essentially, pork 3 ways; crispy, wobbly and soft  
9.5 pp (2 ppl. min)

### ARRACHERA STEAK

Marinated flank steak served with cebollitas, charred jalapeños, salsa roja & verde fresca  
30 (for 2, 400g)



## TACOS Two per portion. We can dial down the heat, remove the coriander - just ask your server.

- AL PASTOR** ..... 6.75  
We named the restaurant after this Mexico City favourite; 24 hour marinated pork shoulder, caramelised pineapple, guacamole taquero, white onion, coriander
- MUSHROOM (v)**..... 6.5  
Crispy queso Oaxaca, caramelised onion, pumpkin seeds, coriander
- CHICKEN** ..... 6.75  
Chipotle-cumin adobo rub, salsa taquero, coriander
- CHAYOTE (v)** ..... 5  
Chayote, sweetcorn, refried beans, queso fresco, coriander
- BAJA FISH** ..... 8.5  
Corona-battered sea bass, shredded cabbage, pico de gallo, coriander

## CHURROS

With choice of:-

DARK CHOCOLATE  
or  
DULCE DE LECHE

6.5



Ask your server for full dessert menu

In Mexico, as with many other Latin American countries, the Plaza, or town square, is the centre of social life and entertainment. At evenings and weekends it becomes the place to come together, eat, drink and cut loose.

Follow us on Instagram for updates  
to our music programme [@tacos\\_el\\_pastor](#)

# PLAZA PASTOR

