

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



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)

MEXICANA Tomato, white onion, jalapeño, lime & coriander <i>MILD</i>	LA MAYA Pineapple & habaero <i>QUITE SPICY</i>	MORITA Chipotle & tomatillos <i>QUITE SPICY</i>	VERDE FRESCA Serrano chillies, tomatillos & coriander <i>SPICY</i>
CHILE DE ARBOL Toasted arbol chillies & garlic oil <i>VERY SPICY</i>	DEL VIC Charred habaero & lime <i>HOT</i>	EL DIABLO 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



EL PASTOR



POSTRES

E.P. BOUNTY BAR	6
Chocolate, coconut, shortbread, sour cream, lime zest	
FRESH PINEAPPLE	5.5
Hibiscus granita, fresh mint, slight chilli kick	
CORN CAKE	5.5
with roasted corn ice cream	
CHOCOLATE AND MOLE TART	6
with salted caramel ice cream	
<i>*brilliant paired with a Dangerous DON COFFEE MEZCAL (+9.5)</i>	
QUESO FRESCO CHEESECAKE	5.5
Served with guava compote	
HOUSE MADE ICE CREAMS	per scoop 2.5
Chocolate Morita Chilli / Salted Caramel / Roasted corn / Avocado	
SORBETS	per scoop 2.5
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 (11)**
or an **AMORES CUPREATA (8,5)** (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:-

ESPRESSIAL	10.5
Herradura Blanco, coffee liqueur, agave and espresso, served straight up	
AZTEC OLD-FASHIONED	11.5
Mezcal Amores Espadin stirred down with agave and Aztec chocolate bitters	
NEGRONI ROSITA	10
Montelobos Espadin Mezcal, Cocchi Rosa and Campari, served on the rocks	

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.