

TO START

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, jalepeño, lime & coriander

MILD

LA MAYA

Pineapple & habanero

QUITE SPICY

MORITA

Chipotle & braised tomatillos

QUITE SPICY

VERDE FRESCA

Serrano chillies, tomatillos & coriander

SPICY

CHILE DE ARBOL

Toasted arbol chillies & garlic oil

VERY SPICY

DEL VIC

Charred habanero & lime

HOT

EL DIABLO

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

WILD



TOSTADAS

2 pcs per portion

TUNA 10.5

Raw tuna, avocado, chile de arbol, sesame oil on a blue corn tostada

CHICKEN TINGA 6.75

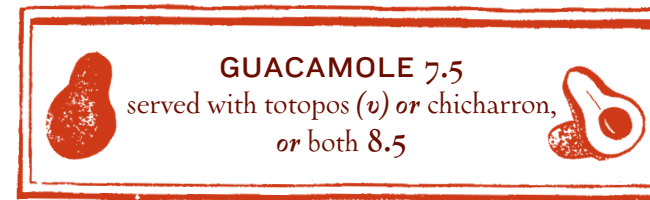
Chipotle-braised shredded chicken, onions, sour cream and salsa verde

COCHINITA..... 6

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

BOTANITAS (v)..... 4

Jicama, celery, carrot crudites with chilli, lime & salt dressing



GUACAMOLE 7.5

served with topos (v) or chicharron, or both 8.5

TOTOPOS & REFRIED BEANS (v)..... 6

MARISCOS

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



OYSTERS

Mezcal, citrus dressing, worm salt 3 (EACH)

Pickled jalapeño and lime 3 (EACH)

CEVICHE\$

CLASSIC CEVICHE 11.25

Seabass (raw, marinated in lime juice), pico de gallo and serrano chilli

AVOCADO + CHAYOTE CEVICHE..... 7.5

Avocado + Chayote salad presented ceviche-style, in a lime, chilli and coriander dressing

AGUACHILE..... 10.5

Seabass, lime, serrano chilli (raw)

TACOS

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

AL PASTOR 6.75

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

VEGGIE PASTOR (v)..... 7.5

Spiced lentils & tofu with crispy potatoes & coriander

MUSHROOM (v) 6.75

Crispy queso Oaxaca style, onion, pumpkin seeds & coriander

CHICKEN 7

Chipotle cumin adobo rub, salsa taquero & coriander

BAJA FISH 8.75

Corona-battered fillet, shredded cabbage, pico de gallo & coriander

SOFT SHELL CRAB..... 10.5

Chipotle mayo, jicama & chayote slaw & coriander

QUESADILLAS

QUESADILLA EP (v) 6

Oaxaca style cheese, salsa roja, blue corn tortilla

GRINGA 9.25

Oaxaca style cheese, al pastor pork, flour tortilla

SINCRONIZADA 6.25

Ham 'n' cheese, blue corn tortilla

RAJAS (v) 6

Oaxaca style cheese, grilled poblano chillies



“CONTRAMAR” SEABREAM

Inspired by the legendary Mexico City restaurant of the same name. Whole fish, chargrilled, one side marinated in salsa roja, the other in mojo verde.

26

CARNITAS

Confit pork, chicharron, salsa especial.

Essentially, pork three ways; crispy, wobbly and soft

20 +10 pp

ARRACHERA STEAK

400g of marinated flank steak served with cebollitas, charred jalapeños, salsa roja & verde fresca

30

SHARING PLATES

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



SHORT RIB

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

27.5

+3.5 Roast Bone Marrow

COCHINITA PIBIL

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

19 +9.5 pp

SPICED SQUASH (v)

Ancho & Miso glazed butternut squash, radish, cucumber, jicama salad and pipián verde

22

CHICKEN ROSTICERIA

Free range, served with chicken fat, confit onions and tortillas

Rojo - Red, smoky, pasilla-guajillo & chilli marinadey from pasilla-guajillo, chilli or

Verde - Green, aromatic & vibrant, coriander-citrus-oregano

1/2 CHICKEN 16

WHOLE CHICKEN 30



Weekends only (Saturday and Sunday)

BARBACOA

A special occasion dish in Mexico

Spiced lamb shoulder and leg, cooked overnight, served with its jugo (roasting juices), tortillas, chopped white onions, coriander & Morita salsa.

24 +12pp

SIDES

FRIJOLE\$ CHARROS 5.5

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

FRIJOLE\$ REFritos (v)..... 5.5

Refried beans, avocado leaf, oaxaca style cheese

ESQUITES (v)..... 5.5

Toasted corn, queso, mayo, epazote, jalapeño

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)

CEBOLLITAS (v)..... 4.5

Charred spring onions, lime

ROAST BONE MARROW 3.5

with salt & spices – turbo-charge your taco

ENSALADA EL PASTOR (v)..... 5.5

Gem lettuce, avocado, queso, pumpkin seeds, Mexican oregano, topos, Moscatel dressing

EDICION: OII 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.



EL PASTOR



POSTRES

E.P. BOUNTY BAR	6
Chocolate, coconut, shortbread, sour cream, lime zest	
FRESH PINEAPPLE	5.5
Hibiscus granita, mint sugar , 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 Plata, Mozart chocolate liquor, Ancho Reyes, coffee, shaken and 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.
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