

BEERS

ACAPULCO GOLD LAGER 5.5 PACIFICO CLARA 4.75
CORONA 4.5 ESTRELLA DAMM "DAURA" *Gluten Free* 5.5

** Mexicanise your Beer **

CHELADA with ice, lime juice, and salt rim..... 1.5
CUBANA as above + salsa picante, Worcestershire sauce, & tabasco, salt rim 2.5
MICHELADA is the cubana with clamato, celery salt rim 2.5

WINES

FIZZ

	125ml glass	375ml carafe	750ml bottle
PARES BALTA BRUT CAVA N.V.	6.5		34
TAITTINGER BRUT RESERVE N.V.	12.5		60

WHITE

LAMAN AIREN refreshing & vibrant	3.75	10	18
-------------------------------------	------	----	----

VALDIVIESO CHARDONNAY CHILE complex, intense & mineral	5.5	14	26
-----------------------------------------------------------	-----	----	----

HART BROS ALBARIÑO white peach, honey, sea air	7.5	19	36
---------------------------------------------------	-----	----	----

RED

LAMAN CABERNET SAUVIGNON intense, dark fruits	3.75	10	18
--------------------------------------------------	------	----	----

FINCA LA ESTACADA ripe fruit, herbs	5	13	25
----------------------------------------	---	----	----

HACIENDA MALBEC elegant blackcurrants	7.5	19	36
------------------------------------------	-----	----	----

SOFT DRINKS

AGUAS DEL DIA GLASS 2.5 / JUG 7

Flor de Jamaica - hibiscus flower

Agua de Pina - spiced pineapple

Seasonal Special - ask your server

KARMA COLA,

GINGERELLA,

LEMONY,

SUMMER (ORANGE).....330ml 3.5

CAFÉS

ESPRESSO 2.5

double 3.5

CAPPUCINO 3.5

LATTE 3.5

MACCHIATO 2.5

double 3.5

AMERICANO 3.5

EP SWAG E.P SWEATSHIRTS black or blue (S/M/L/XL) 30

E.P T-SHIRTS (S/M/L/XL) 20

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.

EDICIÓN: 008

EL PASTOR

BEBIDAS Y MEZCALES

MARGARITAS

EL PASTOR 8.5

El Jimador Reposado, fresh lime & aguamiel
or rocks 8.95

AVOCADO & PASSIONFRUIT 9.5

El Jimador Reposado, avocado, passionfruit
syrup, lime juice and aguamiel



LOS CLASICOS

Our hero drinks, available as a single serve or as a Jarra (pitcher) for four or more

E/P PALOMA 9/32

El Jimador Blanco, fresh lime,
San Pellegrino Pompelmo, served long

BLOODY MARIA 9/32

El Jimador Blanco, Soulsauce, tomato
and celery, served long

TULUM PUNCH 11/36

Don Q Cristal and Añejo rums, overproof
rum, lime, grapefruit, passionfruit,
chamomile & aromatic bitters

SPICED MANGO 9

El Jimador Reposado, mango, pasilla chilli,
fresh lime and aguamiel

HIBISCUS AND HONEYDEW 9

El Jimador Reposado, honeydew melon,
lime and homemade hibiscus syrup

LAGERITA 8.5

El Jimador Reposado, fresh lime & aguamiel,
served long, topped with Corona

BREAKFAST 8.5

Herradura Blanco, orange marmalade,
lemon juice and agave

BACKBAR MARGARITA

If you know how you like yours, tell us and we will
come up with the goods. Priced on base tequila.

JALISCO SPRITZ 9.5/34

El Jimador Blanco, Cocchi Rosa, hibiscus
syrup and Cava, served very long

TORERO 9.5/34

El Jimador Reposado, fresh ginger,
apricot brandy, lime and soda, served long

LA PIÑATA 65

Tequila Herradura Blanco, Briottet
Pamplemousse Rose, Cassis, Taittinger
Reserve NV Haribo Gummi Bears
*Massive party drink for 4
in a giant ceramic piñata.*



EL PASTOR COCTELES

PIÑA DEL ORO 10

Herradura Blanco, fresh pineapple, lime juice,
sage syrup and Peychaud bitters, served straight up

NEGRONI ROSITA 9.5

Montelobos Espadin Mezcal, Cocchi Rosa
and Campari, served on the rocks

JARDINERA 9

El Jimador Blanco, lemon, marjoram, oregano,
thyme and agave, served over crushed ice

FRESA FRESCA 9

El Jimador Blanco, strawberry, white balsamic,
Chamberyette and lemon, served on rocks

PIÑA COLADA 9

Don Q Gold and Aluna rums, pineapple,
coconut and lime, served frozen

EMERALD JAGUAROS 9

Zubrowka Bisongrass, Ancho Reyes,
coriander, lime, jalapeño Tobasco
and apple juice, served long

AZTEC OLD-FASHIONED 11

Mezcal Amores Espadin stirred down
with agave and Aztec bitters

BAJA FLIP 10


Herradura Añejo, Orange Muscat, cream
and whole egg, served straight up

ESPRESSIAL 10

Herradura Reposado, coffee liqueur,
agave and espresso, served straight up

MEZCAL

We serve our mezcal in that time-honoured Mexican way, with orange slices & worm salt

EL PASTOR	BATCH No: 001 			
A righteous embrace of sunshine, greenery, and roasted pineapple sweetness in a glass. There will only ever be 400 bottles in existence and when it goes, it's gone.	% alcohol	35ml shot	150ml carafe	bottle to take out
	48.5%	10.5	43	68

SILKY & SMOOTH

	% alcohol	35ml shot	150ml carafe	250ml carafe
SIETE MISTERIOS DOBA YEJ Hints of grapefruit, lime, lemon citrus and apple, smoked yellow fireworks. Violet and floral notes	44%	7.5	30	50
EL JOLGORIO ESPADIN Citrus, basil and minerality to boot, smooth, vegetal and herbal - this is why Espadin is the future!	47.8%	12	46	76
PAPADIABLO ESPECIAL Bright, silvery explosion on the palate, green notes with a little wet cement and flint - name means Pope Devil, what's not to like?	47.4%	12	46	76
MEZCALES DE LEYENDA DURANGO Herby, vanillery, peachy, nutty - like a stroll through Borough Market on a spring morning	48%	9.5	39	63
ENMASCARADO ESPADIN Tangy lime giving way to salty smoke, made by our friend, maestro mezcalero Don Memo	54%	14.5	58	90

DEEP, DARK & SMOKEY

QUIQUIRIQUI MATATLAN Classic mezcal flavours, a beautiful bold smokebomb with caramel sweetness and a peppery finish, drink, enjoy, repeat	45%	7	27	40
AMORES ESPADIN Bergamot blossom, Sandal wood and mature mango - that's a lot of flavour packed into a great session mezcal	41%	7.5	30	45
MONTELOBOS ESPADIN Roasted agave notes with a complex smokey perfume	43.2%	8.5	34	52
METEORO Subtle, leathery and deep, pepper grows with each sip, like an earthy and sweet snog	45%	9	37	61
CORTE VETUSTO ESPADIN Berries, burnt sugar, just the right amount of smoke; a beautiful Espadin	45%	8.5	34	52

FRESH & GREEN

	% alcohol	35ml shot	150ml carafe	250ml carafe
AMORES CUPREATA Roasted pumpkin seeds, leather & cocoa with bold, bright, vegetal flavors all over the place	43%	8	31	51.5
RAICILLA ESTANCIA The trouble-causing cousin of mezcal. This one is light and floral, with a hint of menthol. Slightly smoky, too. Approach with caution.	40%	9	37	61
EL PENSADOR Unusually smooth for a mezcal of this strength; hint of cream and salt, which sounds quite rude.	48%	9.5	39	63
DEL MAGUEY T. & E. BLEND Herby and luminescent, a rare blend of 58% Agave Tobilá and 42% Agave Espadín.	49%	16	67	105

UNIQUE & EXOTIC / PECHUGAS

BRUXO NO.2 PECHUGA DE MAGUEY Mineral and herbal, light caramel notes from the cooked maguey... green fruits and hint of peppermint	46%	9.5	39	63
DANGEROUS DON Espadin agave is steeped in Oaxacan coffee and distilled 3 times. Result elegant rocket fuel with big cacao and predictably, coffee notes	48%	9	37	61
MARCA NEGRA DOBADAN Brown sugar and grapefruits...rarer than most this is light on smoke, with a violet and green banana	48.2%	12	46	76
DEL MAGUEY IBERICO Distilled with a Iberico ham and fruit, from the village of Santa Catarina Minas. Not for Vegetarians	49%	20	85	140

TEQUILA

A selection of our favourites.
All served with sangrita and lime

REPOSADO	35ml
Tapatio Reposado	7
Don Augustin Reposado	6.5
Calle 23 Reposado	6.5
Arette Reposado	5.5
7 Leguas Reposado	9.5
El Tesoro Reposado	9.5
Herradura Reposado	7
El Jimador Reposado	6

BLANCO	35ml
Tapatio Blanco	6.5
Ocho Blanco	7
Fortaleza Blanco	9.5
Herradura Directo	11
Herradura Blanco	6.5
El Jimador Blanco	4
ANEJO	
Don Fulano	9.5
Siete Leguas Añejo	10
Maracaime Añejo	14
Don Julio 1942	18
Herradura Selección Suprema	36
Herradura Añejo	8