

EL PASTOR

STONEY
• SE1 •
STREET



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) All (v)

MEXICANA Tomato, white onion, jalapeño, lime & coriander <i>MILD</i>	LA MAYA Pineapple & habanero <i>QUITE SPICY</i>	MORITA Chipotle & braised 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 habanero & lime <i>HOT</i>	EL DIABLO Made using a mix of the hottest chillies on the planet (<i>only for massive show-offs</i>) <i>WILD</i>	

TQ START

BOTANITAS (v)4	Jicama, celery, carrot crudites, with chilli, lime & salt dressing
GUACAMOLE (v)7.5	served with totopos or chicharron or both
ENSALADA EL PASTOR (v)5.5	Gem lettuce, avocado, queso fresco, pumpkin seeds, oregano, totopos, Moscatel dressing
SEABASS AGUACHILE10	Seabass, lime, coriander, serrano chilli
AVOCADO + CHAYOTE CEVICHE7.5	Avocado + Chayote salad presented ceviche-style, in a lime, chilli and coriander dressing

TOSTADAS

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

SOPA


SOPA DE TORTILLA5.75	Spiced tomato soup with totopos, avocado, queso fresco, pasilla, fresh sour cream
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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

TACOS

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

	AL PASTOR We named our restaurant after this Mexico City favourite; 24 hour marinated pork shoulder, caramelised pineapple, guacamole taquero, white onion & coriander 6.75	
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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

SHARING PLATES

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

COCHINITA PIBIL The Yucatan classic - Slow roast pork shoulder marinated in orange, achiote and charred garlic, red onion-habanero escabeche 19 +9.5pp	CARNITAS Confit pork, chicharron, salsa especial. Essentially, pork three ways; crispy, wobbly and soft 20 +10pp	"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
SPICED SQUASH (v) Ancho & Miso glazed butternut squash, radish, cucumber, jicama salad and pipián verde 22	SHORT RIB Chipotle-muscovado-coriander seed spice rub, pickled red onion, salsa La Maya 27.5 +3.5 Roast Bone Marrow	

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



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)</i>	
QUESO FRESCO CHEESECAKE	5.5
Served with guava compote	
HOUSE MADE ICE CREAMS	per scoop 2.5
Please ask your server	
SORBETS	per scoop 2.5
Please ask your server	

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 (xx) (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:-

CABRITA	8
Tequila Jimador Añejo, dulce de leche, cream, cinnamon	
ESPRESSIAL	8
Tequila, Coffee, Ancho Reyes, Chocolate, shaken, served straight up	
PIÑA DEL ORO	8.5
Tequila Herradura, Sage syrup, pineapple juice, fresh lemon shaken and served straight up	
NEGRONI EL PASTOR	8.5
Mezcal Amores Espadin, Casa Mariol, Campari. Shaken, served on the rocks with an orange twist	

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.