





EL PASTOR SOHO

STARTERS

GUACAMOLE (VE) 9.75
Totopos or chicharron **refills are 2.50**

CAESAR SALAD 6.50
As invented in Tijuana

SEA BASS CEVICHE 13
Sea bass, lime juice, jalapeños, cucumber, avocado, red onion, tomato, coriander, salsa macha

TOSTADAS

REFRIQUESO (VE) 8
Refried beans, vegan feta, caramelised onion, crispy shallots

CHICKEN TINGA 10.50
Chipotle and cumin marinated chicken, lettuce, sour cream, salsa verde fresca, queso fresco

TUNA 13
Raw yellowfin tuna, chile de arbol, sesame and guacamole

CRAB 13.50
White crab, brown crab mayo, avocado and spring onion

TACOS & QUESADILLAS

Most of these are garnished with coriander and onion. Let us know if you'd prefer to remove either.

AL PASTOR 10
24 hour marinated pork shoulder, grilled pineapple, trio of salsas

CHICKEN 10.50
Fried chicken, chipotle and cumin adobo, chile de arbol mayo, jicama slaw, taquero salsa

BAJA FISH 12
Beer battered pollock, cabbage, chipotle chilli mayo, pico de gallo, pickled red onions

MUSHROOM (V) 10
Mushrooms, cheese, pumpkin seeds, chile de arbol

GAONA 12
Garlic marinated sirloin, cheese, avocado, salsas (available without cheese)

RAJAS QUESADILLA 10
Charred poblano, jalapeño chillies served with salsa roja

GRINGA QUESADILLA 11
Flour tortilla, cheese, al pastor pork, grilled pineapple, salsa morita, salsa taquero

STEAK QUESADILLA 13.25
Flour tortilla, cheese, garlic marinated sirloin, avocado, salsa morita, shallots, fried potato

SHARERS

Served with unlimited warm corn tortillas

SHORT RIB 43
Angus short rib, chipotle, muscovado and coriander seed rub, pickled red onion, salsa la maya

SHIITAKE PIBIL (VE) 25
*£1 from every dish sold will be donated to Action Against Hunger**
Shredded Fable shiitake mushroom stalks, achiote, orange juice, spices, habanero escabeche, vegan feta

CONTRAMAR SEA BREAM 40
Whole sea bream, one side marinated in salsa roja, the other in mojo verde, lime slaw, frijoles refritos and chipotle chilli mayo

POLLO BORRACHO 23
Beer brined half-chicken with salsa roja, papas al arbol, sour cream, jalapeño slaw, cheese, la maya mayo

SALSAS

Refills are on us! 5 for £5

MORITA (VE)
Chipotle & braised tomatillo

LA MAYA (VE)
Pineapple & habanero

VERDE FRESCA (VE)
Serrano chillies, tomatillos & coriander

SALSA MACHA (VE)
Toasted pumpkin seeds, arbol chillies & garlic

DEL VIC (VE)
Charred habanero & lime

OUR TORTILLAS ARE MADE IN-HOUSE DAILY USING HERITAGE MEXICAN CORN, SOURCED DIRECTLY FROM FARMERS IN MEXICO, THROUGH OUR PARTNERS, TAMOA.

SIDES

CORN (V) 6.50
Grilled on the cob, jalapeño mayo, queso fresco

FRIJOLES REFritos (V) 6.50
Refried beans, avocado leaf, cheese

FRIJOLES CHARROS 7
Pinto beans, chorizo, smoked pork belly, jalapeño

PAPAS AL ARBOL (V) 6.50
Potatoes, chile de arbol, sour cream, coriander

QUESO FUNDIDO 7
Melted cheese, red onion, pumpkin seeds, arbol chillies, served with totopos

DESSERTS

MANGO CHEESECAKE 8.50
Dulce de leche sauce

CORN CAKE 8.50
Roasted corn ice cream

PINEAPPLE (VE) 8.50
Hibiscus granita

WARM COCONUT TART 8.50
Lime sorbet

CHOCOLATE MOLE TART 8.50
Cinnamon chilli spiced dark chocolate, salted caramel ice cream