





EL PASTOR SOHO

Since day one, we’ve made our corn tortillas from scratch, in house. We use only heritage maize, grown by farmers in Mexico and sourced through our partners, Tamoia.

ENTRADAS

GUACAMOLE (VE) With totopos or chicharron
small 6.50 | refills small 1.50
regular 11 | regular 3

Our homemade salsas...
5 for £5 Complimentary refills are on us!

MORITA (VE)
Chipotle & braised tomatillo

LA MAYA (VE)
Pineapple & habanero

VERDE FRESCA (VE)
Serrano chillies, tomatillos & coriander

SALSA MACHA (VE)
Toasted pumpkin seeds, chile de árbol & garlic

DEL VIC (VE)
Charred habanero & lime

SEABASS CEVICHE 15
Leche de tigre, cucumber & red onion

TOSTADAS x2

TUNA 14.5
Raw soy-marinated yellowfin tuna, chile de árbol, sesame and guacamole

CHICKEN TINGA 13
Chipotle and cumin marinated chicken, lettuce, sour cream, salsa verde fresca, queso fresco

REFRIQUESO (VE) 8.5
Refried beans, vegan feta, caramelised onion, crispy shallots

TACOS

All are garnished with coriander & onion.
Let us know if you’d prefer without.

Heritage Corn Tacos x3
AL PASTOR 14
24 hour marinated pork shoulder, grilled pineapple, trio of salsas

MUSHROOM (V) 12.5
Mushrooms, queso, pumpkin seeds, chile de árbol

TENDERSTEM BROCCOLI TEMPURA (VE) 12
Caramelised onion, chile de árbol, vegan feta cheese

BEEF BRISKET 14
Habanero-braised brisket, salsa verde

SOFT SHELL CRAB 15
Crisp fried soft-shell crab, chipotle chilli mayo, jicama & chayote slaw

Individual Wheat Flour Tacos x1
Wheat tortillas made by our friends at Masafina

BAJA FISH 8.5
Beer battered coley, cabbage, chipotle mayo, pico de gallo, pickled red onion

CHICKEN 8.5
Totopo-crumbed fried chicken, chipotle agave glaze, pickled cucumber, jalapeño mayo

QUESADILLAS

Made with Masafina wheat tortillas

CHARRED PORK ENDS 14
Al pastor pork, queso, grilled pineapple, salsa morita, salsa taquero

STEAK 15
Marinated aged rump, melted cheese, fresh chilli, avocado, salsa morita, fried shallots & crispy potato

SHARING PLATES

Served with unlimited warm corn tortillas

SHIITAKE PIBIL (VE) 22
£1 from every dish sold will be donated to Action Against Hunger*
Shredded shiitake mushroom, achiote, orange juice, spices, habanero escabeche

POLLO BORRACHO 31
Beer brined half-chicken with salsa roja, papas al arbol, sour cream, pineapple-habanero slaw & mayo

SHORT RIB 44
Angus short rib, chipotle, muscovado & coriander seed rub, pickled red onion, salsa la maya

CONTRAMAR SEA BREAM 45
Whole sea bream, one side marinated in adobe rojo, the other in mojo verde. Lime slaw, frijoles refritos and chipotle chilli mayo

SIDES

PAPAS AL ARBOL (V) 6
Crispy potatoes, chile de árbol, sour cream, coriander

FRIJOLES REFRITOS (V) 6
Refried beans, avocado leaf, cheese

DESSERTS

TORTILLAS Y DULCE DE LECHE 6
Crispy wheat tortilla strips, sweet cinnamon, dulce de leche

CORN CAKE 8
Roasted corn ice cream

CHOCOLATE MOLE TART 8
Cinnamon chilli-spiced dark chocolate, orange Chantilly

ICE CREAMS 3 per scoop
Salted caramel, roasted corn, lime sorbet

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

A £1 PER PERSON COVER CHARGE WHICH INCLUDES UNLIMITED FILTERED STILL OR SPARKLING WATER WILL ALSO BE ADDED

@TACOS_EL_PASTOR

* A REGISTERED CHARITY IN ENGLAND AND WALES (NUMBER 1047501) AND IN SCOTLAND (NUMBER SCO48317)

OUR MEAT, FISH AND VEGETABLES ARE SUSTAINABLY SOURCED. FIND OUT MORE AT WWW.TACOSELPASTOR.CO.UK.

EDICIÓN: 018