

EL PASTOR

WAS BORN FROM A DESIRE to honour and recreate the best of the food and extremely good times to be found in Mexico City. This for us starts with the tortilla. Through our Mexican partners, Tamoia, we bring in only heritage, non-GMO corn direct from farmers in Mexico, and make our tortillas fresh in our Tortilleria in Bermondsey, every morning.



TO START

GUACAMOLE (v) Served with totopos or chicharron 8 or both 8.5 We use perfectly ripened Avocados from Michoacan & Jalisco, Mexico to make ours fresh, daily.

TUNA TOSTADA II

Sashimi grade, sustainably sourced, raw yellowfin tuna, marinated in chile de arbol and sesame salsa, on a heritage blue corn tostada (x2).

AVOCADO CEVICHE (v) 7.5

Avocado and chayote salad presented ceviche-style, in a lime, chilli & coriander dressing.

SEABASS CEVICHE II.5

MSC certified fresh sea bass, marinated in lime juice, coriander and Cornish-grown serrano chilli.

CHICKEN TINGA TOSTADA 7.25

Chipotle-cumin braised chicken, marinated red onions and shredded lettuce, on a heritage corn tostada (x2).



SALSAS

Salsas are key to Taco eating. An all-important aspect of Mexican food. We make ours fresh, everyday from the best ingredients available.

3 for £3

TACOS

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

CHICKEN TACO 7.25

Grilled chicken marinated in a chipotle-cumin adobo, avocado-serrano chilli salsa taquero & coriander.

PASTOR 7.5

We named our restaurant after this Mexico City favourite; 24 hour marinated free-range pork shoulder, caramelised pineapple, avocado-serrano chilli salsa taquero, white onion & coriander.

CRAB 10.5

Crisp fried soft-shell crab, chipotle chilli mayo, jicama & chayote slaw.

BAJA 8.75

Beer battered MSC certified pollock shredded cabbage, pico de gallo & coriander.

MUSHROOM (v) 7

Confit mushrooms, **Oaxaca-style cheese** crisp, white onion, pumpkin seeds & coriander

GRINGA QUESADILLA 8

Melted and crisped **Oaxaca style cheese**, char-grilled al pastor pork ends, salsa morita, guacamole taquero salsa atop a folded flour tortilla.



Morita

Smoky chipotle and roasted tomatillos make this the perfect salsa for cheese and meats

Verde Fresca

Fiery Cornish grown Serrano chillies, tomatillos & coriander in fresh lime juice. Bright and spicy; great with everything, especially fish.

La Maya

Roasted pineapple and habanero salsa with cumin and garlic. Warming and sweet with a sharp kick at the end.

SHARING PLATES

All served with fresh tortillas (2-4 people, appetite depending) Run out of tortillas?

Ask for more, they're on us.

SHORT RIB 28.5

+ Roast Bone Marrow 4

Grass fed Angus short rib braised for 12 hours in a Chipotle-muscovado-coriander seed rub, served with pickled red onion, salsa La Maya and spiced sugar. Served with warm tortillas.

COCHINITA PIBIL 21

The Yucatan classic - slow roast free range pork shoulder marinated in orange, achiote and charred garlic, served with red onion-habanero escabeche and **Oaxaca style cheese**. Served with warm tortillas.

“CONTRAMAR” SEABREAM 28

Inspired by the legendary Mexico City restaurant of the same name. Whole MSC certified seabream, chargrilled, one side marinated in salsa roja, the other in mojo verde. Served with fresh lime slaw as a side and warm tortillas.



SIDES

ESQUITES (v) 5.5

Toasted, buttered corn, queso, mayo, epazote, jalapeño chilli - a favourite streetside snack in Mexico. Goes well with almost everything.

FRIJOLES REFritos 5.5

Slow cooked, refried beans, seasoned lightly with avocado leaf, topped with **Oaxaca style cheese**.

POSTRES

CORN CAKE 6.5

Paying its respects to the sweetness of sweetcorn. Crisp glazed fresh corn cake served with with home-made roasted corn ice cream.

E.P. BOUNTY BAR 6.5

Our remix of the classic snack; Chocolate, fresh coconut shortbread filling, served with Blackmore Vale sour cream and lime zest.

CHOCOLATE & MOLE TART 6.5

Dark chocolate lightly spiced with cinnamon and chilli, served with salted caramel ice cream.