

AL 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 (vegan)

Served with totopos or chicharron 9

We use perfectly ripened, cartel-free avocados from Michoacan & Jalisco, Mexico to make ours fresh, daily.

TOTOPOS REFILLS ARE UNLIMITED.

ASK FOR MORE, THEY'RE ON US.

REFRIQUESO TOSTADAS (vegan) 6.5

Refried beans, vegan feta, caramelised onion, crispy shallots and coriander, on heritage white corn tostadas (x2).

CHICKEN TINGA TOSTADAS 9

Chipotle-cumin braised chicken, shredded lettuce, sour cream, salsa verde fresca, Oaxaca-style cheese, served on heritage corn tostadas (x2).

TUNA TOSTADAS 13

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

CRAB TOSTADAS 13.5

Fresh hand-picked Devonshire crab, brown crab mayo, crushed avocado, red onion, lime juice, on heritage blue corn tostadas (x2).

JICAMA AGUACHILE (vegan) 12.5

Jicama, chayote, radish, avocado, ancho-marinated oyster mushroom, in a cucumber-chilli and lime marinade, served with tostadas.

SEA BASS CEVICHE 12.5

MSC certified fresh sea bass, marinated in lime juice, coriander and jalapeños, with cucumber, sliced avocado, red onion, tomato and a pumpkin seed salsa macha, served with tostadas.

TACOS

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

AL PASTOR 9.5

A Mexico City favourite; 24 hour marinated free-range pork shoulder, grilled pineapple, 3 salsas; avocado-serrano chilli taquero, morita and verde fresca, white onion and coriander.

CHICKEN 9.5

Fried cornflour-coated chicken fillet marinated in a chipotle-cumin adobo, with chile de arbol mayo, jicama slaw, avocado-serrano chilli taquero, white onion and coriander.

BAJA 11

Beer battered MSC certified pollock, shredded cabbage, chipotle chilli mayo, pico de gallo, pickled red onions and coriander.

MUSHROOM (v) 9.5

Confit mushrooms, crisp Oaxaca-style cheese, pumpkin seeds, chile de arbol, white onion and coriander.

GRINGA QUESADILLA 10

Single folded flour tortilla topped with melted and crisped Oaxaca-style cheese, chargrilled al pastor pork ends, salsa morita, guacamole taquero salsa, white onion and coriander.

SALSAS

ASK FOR REFILLS, THEY'RE ON US.

Salsas are key to taco eating and an all important part of Mexican food. We make ours fresh, every day from the best ingredients available. 5 for £5.

Morita

Chipotle & braised tomatillos



La Maya

Pineapple & habanero



Verde Fresca

Serrano chillies, tomatillos & coriander



Salsa Macha

Toasted pumpkin seeds, arbol chillies & garlic



Del Vic

Charred habanero & lime



SHARING PLATES

All served with fresh tortillas.
Run out? Ask for more, they're on us.

ROASTED BUTTERNUT SQUASH (vegan) 22

Slow-roasted crisped butternut squash, corn, vegan feta, red onions, Poblano salsa and pomegranate, served with warm corn tortillas.

CARNITAS 30

Confit pork, chicharron, salsa especial. Essentially, pork three ways; crispy, wobbly and soft, served with warm corn tortillas.

'CONTRAMAR' SEA BREAM 38

Inspired by the legendary Mexico City restaurant of the same name, whole MSC certified sea bream is chargrilled, one side marinated in salsa roja, the other in mojo verde. Served with fresh lime slaw, frijoles refritos and warm corn tortillas.

SHORT RIB 40

+ Roast Bone Marrow 6

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 corn tortillas.

PLEASE ASK YOUR SERVER ABOUT OUR SPECIALS.

EDICIÓN: 016 Please ask a member of staff for information if you have a food allergy or intolerance. A 12.5% discretionary service charge will be added to your bill.

SIDES

ESQUITES (v) 6

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

FRIJOLES REFritos (v) 6

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

FRIJOLES CHARROS 7

Slow cooked pinto beans, smoked chorizo, smoked pork belly, jalapeño.

PAPAS AL ARBOL (v) 6

Roast new potatoes, chile de arbol, sour cream and coriander.

CARAJILLO 5.75

Cold brew coffee and Licor 43 Baristo.

CAFÉ HORCHATA 4.75

Cold brew coffee and horchata.

POSTRES

PASSIONFRUIT CHEESECAKE 8

Charred pineapple and hibiscus syrup.

CORN CAKE 8

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

FRESH PINEAPPLE 8

Hibiscus granita, mint, slight chilli kick.

CHOCOLATE & MOLE TART 8

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