

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.

T_O START

GUACAMOLE *(vegan)*

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 11

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

AVOCADO CEVICHE-SALAD *(vegan)* 7.5

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

SEA BASS CEVICHE 11.5

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

SCALLOP TOSTADA 13

Thinly sliced scallop marinated in lime with herbed guacomole and crisped brown shrimp served on heritage corn tostada (x2).

CHICKEN TINGA TOSTADA 7.25

Chipotle-cumin braised chicken, marinated red onions, shredded lettuce, sour cream, salsa verde fresca, oaxaca style cheese. Served on heritage corn tostadas (x2).

TACOS

Two per portion. Some of our tacos are quite fiery and all are topped with onion and coriander. We can dial this down where possible. Just ask your server.

AL 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.

CHICKEN 7.25

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

CRAB 10.5

Crisp fried soft-shell crab, chipotle chilli mayo, jicama, chayote slaw and pico de gallo.

BAJA 8.75

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

MUSHROOM *(v)* 7

Confit mushrooms, crisp Oaxaca-style cheese, pumpkin seeds and chilli de arbol.

GRINGA QUESADILLA 8

Single folded flour tortilla topped with melted and crisped oaxaca-style cheese, char-grilled al pastor pork ends, salsa morita & guacamole taquero salsa

SALSAS

Salsas are key to Taco eating. An all-important aspect of Mexican food. We make ours fresh, everyday from the best ingredients available. Refills are on us!
3 for £3

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 (two-four people, appetite depending)
Run out of tortillas? Ask for more, they're on us.

SPICED CRISPY DUCK 35

Spiced crispy duck, charred habanero & pineapple salsa, radish & chilli salad, aromatic duck salt.

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, frijoles refritos and warm tortillas.

STUFFED POBLANO CHILLI *(v)* 20

Crisped poblano chilli fired with mozzarella cheese and esquites. Served with salsa roja, pickled red onion, and fresh lime.

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 *(v)* 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 home-made roasted corn ice cream.

CHOCOLATE FONDANT 6.5

Dark chocolate-ancho chilli fondant served with a choice of salted caramel or roast corn ice cream.

CHOCOLATE & MOLE TART 6.5

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

