



SALSAS

Salsas are key to Taco-eating. Try many, own your taste. We make ours fresh, 24 hour from the best ingredients available. (2.5 each or 6 for 15)

MEXICANA

Tomato, white onion, cilantro, lime, coriander
MILD

LA MAYA

Pineapple, habanero
QUITE SPICY

MORITA

Chipotle, tomatoes, vegetable stock
QUITE SPICY

VERDE FRESCA

Scallions, chilies, tomatoes, coriander
SPICY

CHILE DE ARBOL

Roasted arbol chilies & garlic oil
VERY SPICY

DEL VIC

Charred habanero & lime
HOT

EL DIABLO

Make using a mix of the hottest chilies on the planet (only for mouse show-offs)
MILD

BOTANAS

- BOTANITAS** 4
Iicama, celery, carrot studies
Chilli, lime & salt dressing
- GUACAMOLE** 6.5
Served with topos or chicharron or both 7.5

TOSTADAS

- 2 pcs per portion
- TUNA** 9
Avocado, chile de arbol, blue corn tostada
- APACHE** 8.5
Flank tartare, lime, spices, salsa Valentina
- COCHINITA** 5.5
Slow roast pork shoulder marinated in orange, anchote and charred garlic, red onion-habanero escabeche

MARISCOS

In Mexico, shellfish and seafood is often eaten raw, in ceviches, salsas or aguachiles, especially on the Pacific Coast and Baja California.

- OYSTERS** (each) 3
Mexican citrus dressing, worm salt
or with pickled jalapeno and lime 3.5

- AGUACHILE** 16
Seabass, lime, serrano chili (raw)

COCTELES

Seafood cocktails

- CEVICHE** 11
Seabass (raw, marinated in lime juice), pico de gallo, spices

- CLAMS** 4.5
Dorset Giant Cherry stone, pico de gallo, jalapeno, salsa Valentina (raw)



- ACAPULCO** 11.5
Prawns (cooked) pico de gallo, tomato salsa, traditionally served slightly sweet

SHARING PLATES

All served with fresh tortillas (2-4 people, appetite depending)

HAKE

Hake a la Veracruzana
- baked in banana leaf with tomatoes, capers, olives, herbs
14.5

SHORT RIB

Chipotle-muscovado-coriander seed spice rub, pickled red onion, La Maya salsa
19.5

CARNITAS

(2 ppl min)
Confit pork, chicharron, salsa especial. Essentially pork three ways: crispy, wobbly and soft
8 pp

COCHINITA PIBIL

The Yucatan classic - Slow roast pork shoulder marinated in orange, achiote and charred garlic, red onion-habanero escabeche
9.5 pp

TACOS

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

- AL PASTOR** 6.5
We named the restaurant after this Mexico City favourite; 24 hour marinated pork shoulder, caramelised pineapple, guacamole, taquero, white onion & coriander
- BAJA FISH** 8.5
Corona-battered sea bass, pico de gallo, shredded cabbage
- CHAYOTE** (v) 5
Chayote, sweetcorn, refried beans, queso fresco
- MUSHROOM** (v) 6
Crispy queso Oaxaca, caramelised onion, pumpkin seeds & coriander
- PRAWN** 8
"Al mojo de ajo" sticky, with garlic, lime, chilli & coriander
- CHICKEN** 6.75
Chipotle - cumin adobo rub & salsa taquero
- CHORIPAPA** 6.25
Chorizo, potato; salsa verde

QUESADILLAS

- QUESADILLA EP** (v) 5.25
Oaxaca cheese, blue corn tortilla & salsa roja
- GRINGA** 7
Oaxaca cheese, al pastor pork, flour tortilla
- SINCRONIZADA** 6
Ham 'n' cheese, blue nativo corn tortilla
- BUTTERNUT SQUASH** (v) 6
Oaxaca cheese, folded blue nativo corn tortilla

SIDES

- FRIJOLAS CHARROS** 5.5
Slow cooked pinto beans, smoked chorizo, smoked pork belly, jalapeno
- REFRITOS** (v) 5.5
Refried beans, avocado leaf
- PAPAS ESTILO ZAMORA** 5.5
New potatoes roasted in salsa macha (pasilla-guajillo chilli - sesame)
Served with jicama-mango salsa verde (not to be missed, a Zamora speciality)

- ESQUITES** 4.5
Toasted corn, cotija cheese, mayo, epazote, jalapeno
- CEBOLLITAS** 4.5
Charred spring onions, lime
- ROAST BONE MARROW** 3.5
with salt and spices - turbo-charge your taco
- ENSALADA EL PASTOR** 4.5
Gem lettuce, avocado, queso fresco, pumpkin seed, Mexican oregano, topos, Moscatel dressing



EL PASTOR



POSTRES

E.P. BOUNTY BAR.....	5.5
Chocolate, coconut, shortbread, sour cream, lime zest	
FRESH PINEAPPLE.....	4.75
Hibiscus granita, fresh mint, slight chilli kick *	
CHOC POT*.....	4
Cinnamon-spiced pot au chocolat	
*brilliant paired with a Dangerous DON COFFEE MEZCAL (+9)	
QUESO FRESCO CHEESECAKE	5
Served with guava compote	
CORN CAKE	4.5
with-roasted corn ice cream	
BITTER CHOCOLATE AND MOLE TART	4.5
with salted caramel ice cream	
HOUSE MADE ICE CREAMS.....	per scoop 2.5
Morita Chilli / Roasted corn / Avocado	
SORBETS.....	per scoop 2.5
Prickly Pear / Lime / Mango & Chilli	

DIGESTIVOS