

Antojitos - Starters

Guacamole (v)	7.50
A fresh dip made from avocado, tomato, onion & spices, pomegranate seeds and coriander leaves. Served with corn chips.	
Nachos (v) for two people Great for sharing!	9.75
Corn chips covered with melted cheese , pimiento and jalapeño chillies.	
with ground beef, coriander & crema Mexicana	11.50
with homemade Mexican chorizo	11.50
Crispy Empanadas	7.50
Two handmade empanadas with corn dough, filled with ground beef, potatoes, onions and spices. Served with a drizzle of crema Mexicana and salsa.	
Quesadillas	11.00
Two grilled flour tortilla with cheese and roasted red peppers filled with your choice of: smoked chicken or wild mushrooms (v) , Served with grilled tomato chipotle salsa.	
Jalapeño Poppers	8.00
Breaded jalapeño chillies stuffed with a mild cheese . Served with grilled tomato chipotle salsa.	
Antojitos Platter for two people	22.00
Chicken quesadillas, mini tostada topped with refried beans, homemade Mexican chorizo and red onions and coriander, beef empanadas and two mini crispy seabass & king prawn tacos. Served with guacamole, chipotle dip and grilled tomato chipotle salsa. (contains dairy and gluten)	

Pacifico's Classics

Burrito Especial	14.25
Flour tortilla filled with refried beans and cheese and your choice of filling: chicken tinga, ground beef or roasted vegetables , topped with fresco cheese and crema Mexicana. Served with grilled tomato chipotle salsa and your choice of either: rice or black beans.	
For every Burrito sold we are donating £1.00 to Crisis.	
	
Chimichanga	12.95
Flour tortilla filled with cheese , fried and topped with guacamole and crema Mexicana with your choice of filling: chicken tinga, ground beef or roasted vegetables . Served with of grilled tomato chipotle salsa and your choice of either: rice or black beans.	
Enfrijoladas	14.95
Two corn tortillas covered in black bean sauce and filled with your choice of: chicken tinga, Mexican homemade chorizo or cheese (v) . Topped with fresh lettuce, feta cheese , pomegranate seeds, coriander and drizzled with crema Mexicana. Served with Mexican rice.	
Chille con Carne	14.50
Hot and spicy. An age old classic – minced beef cooked with red kidney beans, green peppers, onions, tomatoes and jalapeños. Served with flour tortillas, Mexican rice and cheese .	
Degustacion del Pacifico	15.95
A combination of one chicken enchilada, one ground beef tostada topped with fresh lettuce and tomatoes and one pulled pork street taco. Served with Mexican rice and black beans. (contains dairy)	

Fajitas

Your choice of the following	
Beef Fillet	19.75
King Prawn	19.75
Chicken	19.75
Served on a sizzling skillet, cooked with onions and peppers accompanied by grilled tomato chipotle salsa, roasted tomatillo salsa, crema Mexicana & a choice of warm flour or corn tortillas. Served with black beans. Additional tortillas are complimentary. A side order of guacamole can be added to your meal for an additional 3.75 and grated cheese , an extra 1.50.	
Vegetarian (v)	19.25
Broccoli, cactus, courgettes, carrots, baby sweet corn, onions and peppers.	
Beef fillet, Prawns & Mushrooms	23.75
(Contains sesame seeds)	
Marinated strips of beef fillet and king prawns, cooked in an oriental mustard mushroom sauce with broccoli, red onions, baby corn and red peppers. Served with mushroom oriental salsa, crema Mexicana and tortillas.	

If ordering any of the Classics, we recommend ordering some of our delicious sides to accompany your meal:

Flavoured Mexican Rice	2.00
(cooked with onions, carrots, sweetcorn & peas)	
Black Beans	2.00
Sweet Potato Chips with Chilli Mayo	4.50
Crema Mexicana	1.50
Guacamole	3.75

Tacos

Duck Tacos in Mole Rub with Rocket Blackberry Salad and Goat Cheese

Three 6" **flour** tortillas filled with slow cooked duck breast strips in mole rub, red caramelized onion chipotle salsa. Topped with avocado slices, rocket, blackberry, **goat's cheese** and drizzled with balsamic glaze. Served with sweet potato chips. **(Contain seeds, May contain nuts)**

Slow Cooked Pulled Pork Chilli Tacos

Three 6" **flour/corn** tortillas filled with pulled pork with brown sugar chipotle glaze. Served on a bed of red cabbage, jicama slaw, topped with red onion, coriander, roasted pumpkin seeds and pickled jalapenos. Served with black beans, Mexican rice and chilli dip.

Smoked Garlic Wild Mushroom Tacos with Pepita Relish (v)

Three 6" corn tortillas filled with sautéed garlic wild mushrooms, topped with crispy cactus, sweet corn, roasted pumpkin seeds, red onion and coriander. Served with grilled tomato chipotle salsa. **(Contain seeds)**

Side Orders

Smoked Garlic Wild Mushrooms	3.95
Grilled Asparagus with Chipotle Butter	3.95
Ripe Plantain with Crema Mexicana	3.95
Tortilla Chips & Salsa	1.85
Green Salad	3.50
Jalapeños	1.50

Tacos al Pastor

Grilled and sliced pork marinated in a combination of dry chillies and a blend of spices, with grilled pineapple and onion. Served with corn tortillas, black beans, roasted tomatillo and grilled tomato chipotle salsas and finely chopped coriander and onions. **(May contain seeds)**

Baja style - Sea bass and King Prawn Tacos

Three 6" **flour/corn** tortillas filled with seabass and prawn tempura style. Served on a bed of red cabbage, jicama slaw, topped with grilled pineapple, red onions, coriander and slice of avocado. Served with chipotle dip, black beans and mixed green salad.

L.A. Style Birria de Res Tacos

Jalisco Mexican birria tacos, in L.A. style, made with chilli infused crispy corn tortillas filled with slow cooked roast beef in a fragrant chile sauce with a delicious spice mix, melted taco **cheese**, red onions and coriander. Topped with **feta cheese** and coriander leaf. Served with beef consommé and Mexican rice.

Salad

Caesar Chicken & Avocado Salad

Cos lettuce with garlic **croutons** and Pacifico's own Caesar dressing. **(contains Dairy)** with chicken & avocado.

Chef's Recommendation

Fillet Steak in a Tequila Jerk Sauce

Chargrilled fillet of beef marinated in a Mexican BBQ, Don Julio Tequila sauce. Served with chargrilled red, yellow & green peppers, red onions, black beans and rice.

Butternut squash & crispy cactus Tacos

Three 6" **corn** tortillas filled with grilled peppers, onions, courgettes, butternut squash croutons. Topped with crispy cactus, pickled jalapenos, radish red onion and coriander. Served with grilled tomato chipotle salsa, roasted tomatillo salsa, black beans and Mexican rice.

Classic cod, crab & prawns Enchiladas

Two 6" **flour** tortillas filled with cod fillet, crab meat, prawns, **cheese**, onions, cucumber, **crema Mexicana**, Mexican spices and tomatoes. Topped with **cream cheese** Del mar sauce and avocado slice. Served with black beans and Mexican rice.

Desserts

Churros with a Spicy Chocolate Sauce

Deep-fried Mexican donuts coated with sugar and cinnamon, served with a homemade chile-chocolate sauce.

Pastel de Tres Leches

Three milk sponge cake topped with vanilla flavour whipped cream and fresh strawberries.

Chocolate Brownie

A classic homemade chocolate brownie served with vanilla ice cream.

Vanilla ice cream