

Antojitos - Starters

Guacamole (v)

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!

Corn chips covered with melted **cheese**, pimiento and jalapeño chillies.

With ground beef, coriander & **crema** Mexicana

Crispy Empanadas

Two handmade empanadas with corn dough, filled with ground beef, potatoes, onions and spices. Served with a drizzle of **crema** Mexicana and salsa.

Quesadillas

Two grilled **flour** tortillas with **cheese** and roasted red peppers filled with your choice of:

smoked chicken

wild mushrooms (v)

Served with grilled tomato chipotle salsa.

Jalapeño Poppers

Breaded jalapeño chillies stuffed with a mild **cheese**. Served with grilled tomato chipotle salsa.

Salad

Green Salad

Mix greens, tomatoes, black olives. Dressed with chilli vinaigrette.

With grilled herbed chicken fillets.

Pacifico's Classics

7.75 Burrito Especial

Flour tortilla filled with refried beans and **cheese** and your choice of filling: **chicken tinga, ground beef or roasted vegetables**, topped with **grated cheese** and **crema** Mexicana. Served with grilled tomato chipotle salsa and your choice of either:

10.25 **Mexican rice or black beans.**

Vegan Burrito Especial

11.95 **Flour** tortilla filled with roasted sweet potato, black beans and grilled pineapple, topped with guacamole. Served with grilled tomato chipotle salsa and your choice of either: **Mexican rice or black beans.**

7.70

£1 goes towards ArtSmart charity



Chimichanga

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 a side of grilled tomato chipotle salsa and your choice of either: rice or black beans.

11.25

11.00

Street Tacos with Charro Beans

8.00 Five corn tortillas topped with grilled beef fillet, chicken tinga, glazed pulled pork, crispy seabass and grilled vegetables. Served with smoked pork beans and grilled tomatillo & chipotle salsas.

Degustacion del Pacifico

12.00 A combination of one chicken enchilada, one ground beef tostada topped with fresh lettuce, tomatoes and **grated cheese** and one pulled pork street taco topped with onion and coriander. Served with Mexican rice and black beans. **(contains dairy)**

14.00

Fajitas

14.75 Your choice of the following:

Beef Fillet

22.75

King Prawn

22.75

Chicken

22.75

14.75

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 3.85 and **grated cheese**, an extra 1.50.

Vegetarian (v)

20.75

Broccoli, cactus, courgettes, carrots, baby sweet corn, onions and peppers.

14.95

Sides

Flavoured Mexican Rice

2.60

(cooked with onions, carrots, sweetcorn & peas)

Black Beans

2.60

Sweet Potato Chips with Chilli Mayo

5.50

Crema Mexicana

1.60

Guacamole

3.85

17.50



Find out more about ArtSmart association:

<https://artsmart.org/>

Tacos

Slow Cooked Pulled Pork Chilli Tacos

Three **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 jalapeños.

Served with black beans, roasted tomatillo salsa, Mexican rice and chilli dip.

17.50 **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)

18.25 **Homemade Chorizo and Potato Tacos**

Three **flour/corn** tortillas filled with homemade chorizo, fried with Ocho Reales Ale, caramelized onion, red peppers and potatoes in a smoked paprika rub. Topped with coriander, red onions and a slice of avocado.

Served with chipotle mayo, black beans and Mexican rice.

17.50

Duck Tacos in Mole Rub with Goats Cheese and Rocket & Raspberry Salad

Three flour tortillas filled with crispy duck breast strips in mole rub with crispy skin and a caramelized red onion chipotle salsa. Topped with avocado slices, rocket, raspberries, goats cheese and drizzled with a balsamic reduction glaze. Served with sweet potato chips. **(Contains Seeds)**.

19.75 **Baja Style Sea Bass & King Prawn Tacos**

Three **flour/corn** tortillas filled with sea bass and **prawn** tempura style. Served on a bed of red cabbage, jicama slaw, topped with grilled pineapple, red onions, coriander and a slice of avocado.

Served with chipotle dip, roasted tomatillo salsa, black beans and mixed green salad.

17.50 **Quinoa & Avocado Tacos (v)**

Baby gem lettuce filled with gluten free pearl and black quinoa cooked with roasted garlic and sunblush tomatoes and topped with roasted pumpkin seeds, sliced avocado, red onion coriander and jalapeños. Served with black beans and tomatillo salsa.

18.50

Side Orders

Grilled Asparagus with Chipotle Butter

4.25

Ripe Plantain with Crema Mexicana

4.25

Tortilla Chips & Salsa

1.90

Jalapeños

1.60

Desserts

Churros with a Spicy Chocolate Sauce

6.80

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

Pastel de Tres Leches

6.80

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

Chocolate Brownie

6.80

A classic homemade chocolate brownie served with vanilla **ice cream**.

Vanilla Ice Cream

4.75

Chef's Recommendations

Fillet of Beef Gratinado and Curado Tequila Lobster Tail

Grilled fillet of beef, marinated in a blend of Mexican spices and Pacifico beer, with sauteed garlic wild mushrooms, topped with a cheese gratin and a grilled lobster tail with a tequila chipotle glaze. Served on a bed of cactus leaves and roasted red peppers and your choice of sweet potatoes or potato fries with chilli mayo.

55.00 **Short Rib Beef Tacos**

Slow roasted short rib in a rich & flavourful marinade made of dried smoky chillies, oranges & aromatics, roasted until tender, juicy and falling off the bone, basted with a tequila-chipotle glaze.

Served with **flour** tortillas, lettuce, Patron Reposado Tequila chipotle coleslaw, Mexican rice, black beans and roasted tomatillo salsa.

25.00

Bacalao Mexicano a la Veracruzana

Salted fillet of cod simmered in a savoury grilled tomato chipotle sauce with onion, roasted peppers, raisins, capers, black olives, baby potatoes and a slice of avocado.

17.00 **Parrillada Mixta with roasted tomatillo salsa**

Grilled pork in achiote rub, beef fillet and king prawns served in a hot skillet with roasted red peppers, cactus leaves, grilled spring onions, sliced avocados, cheese and roasted tomatillo salsa.

Served with Mexican rice and flour tortillas.

25.00

Please direct any allergy concern to the manager.

(v) vegetarian

An optional service charge of 13% will be added to your bill.