

## 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** 14.75

**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: **Mexican rice or black beans**.

### Vegan Burrito Especial

14.75 **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**.

*For every burrito sold we donated £1 to ArtSmart charity*



### Chimichanga

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

### Street Tacos with Charro Beans

17.50 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

17.50 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)**

## Fajitas

Your choice of the following:

**Beef Fillet** 22.75

**King Prawn** 22.75

**Chicken** 22.75

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.

## 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

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## Tacos

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### 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.

### 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)**.

## Side Orders

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### Grilled Asparagus with Chipotle Butter

### Ripe Plantain with Crema Mexicana

### Tortilla Chips & Salsa

### Jalapeños

### 17.50 Tacos al Pastor

Grilled and sliced pork marinated in a combination of dried 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)**

### 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.

### 18.25 Homemade Chorizo and Potato Tacos

Three **flour/corn** tortillas filled with homemade chorizo, fried with Noche Buena Beer, 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 Quinoa & Avocado Tacos (v)

Three corn tortillas with 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.

17.50

18.50

## Chef's Recommendations

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### 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, **Curado Espadin Tequila** chipotle coleslaw, Mexican rice, black beans and roasted tomatillo salsa.

### 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.

### 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.

### 25.00 Churros with a Spicy Chocolate Sauce

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

25.00

25.00

17.00

6.80

6.80

6.80

4.75