

Antojitos - Starters

Guacamole (v)

A fresh dip made from avocado, tomato, onion & spices, pomegranate seeds and coriander. 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 tomato chipotle salsa.

Quesadillas

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

Chicken tinga

Wild mushrooms (v)

Served with tomato chipotle salsa.

Jalapeño Poppers

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

Salad

Green Salad

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

With grilled herbed chicken fillets.

Pacifico's Classics

8.25 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 tomato chipotle salsa and your choice of either:

11.25 **Mexican rice or black beans.**

Vegan Burrito Especial

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

8.25 **Mexican rice or black beans.**

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 tomato chipotle salsa and your choice of either: **Mexican rice or black beans.**

11.95

11.25 Street Tacos with Charro Beans

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.

8.75

Degustacion del Pacifico

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.

10.00

12.00

Fajitas

15.95 Your choice of the following:

Beef Fillet

24.00

King Prawn

24.00

Chicken

24.00

Served on a sizzling skillet, cooked with onions and peppers accompanied by tomato chipotle salsa, grilled 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 2.00. Or get the deal, both sides for an extra 4.

15.25

15.95 Vegetarian (v)

23.00

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 Chipotle Mayo

6.25

Crema Mexicana

1.60

Guacamole

3.85

Grated cheese

2.00

Serving homemade Mexican food since 1982

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 onions, coriander, roasted pumpkin seeds and pickled jalapeños.

Served with black beans, grilled tomatillo salsa, Mexican rice and chipotle mayo.

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

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

(Contains sesame seeds).

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 onions, coriander and jalapeños. Served with black beans and grilled tomatillo salsa.

Tacos

18.25 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, grilled tomatillo and tomato chipotle salsas, coriander and onions.

(May contain seeds)

20.95 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, red cabbage slaw, topped with grilled pineapple, red onions, coriander and a slice of avocado.

Served with chipotle mayo, grilled tomatillo salsa, black beans and mixed green salad.

18.50 Chicken Tinga and Avocado Tacos

Three **flour** tortillas filled with chicken tinga and red cabbage. Topped with red onions, coriander and avocado slices. Served with black beans, Mexican rice and chipotle mayo.

Chef's Recommendations

19.25 Short Rib Beef Tacos. *Great for sharing!*

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.

Served with **flour** tortillas, lettuce, chipotle coleslaw, Mexican rice, black beans and grilled tomatillo salsa.

30.00

18.25 Duck, King Prawns & Tamarind Fajita

Marinated strips of duck breast and king prawns cooked in a tamarind and **El Pandillo Blanco Tequila** sauce with broccoli, red onions, baby corn, bok choy and red peppers.

Served with cranberry salsa, Mexican rice and **flour** tortillas.

(Contains Sesame Seeds)

29.50



18.50 Enchiladas Suizas

Two corn tortillas filled with your choice of: **chicken or roasted vegetables (v)** and covered with roasted tomatillo cream sauce and melted cheese.

Topped with red onion and coriander. Served with Mexican rice and black beans.

16.00

Side Orders

Grilled Asparagus with Chipotle Butter 4.25

Ripe Plantain with Crema Mexicana 4.50

Tortilla Chips & Salsa 1.90

Jalapeños 1.80



Please direct any allergy concern to the manager.

(v) vegetarian

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