**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, pimento 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**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Green Salad</td>
<td>10.00</td>
</tr>
<tr>
<td>With grilled herbed chicken fillets</td>
<td>12.00</td>
</tr>
</tbody>
</table>

**Pacifico’s Classics**

**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: Mexican rice or black beans.

**Vegan Burrito Especial**
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.

**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.

**Street Tacos with Charro Beans**
Five corn tortillas topped with grilled beef filet, chicken tinga, glazed pulled pork, crispy seabass and grilled vegetables. Served with smoked pork beans and grilled tomatillo & chipotle salsas.

**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.

**Fajitas**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Your choice of the following: Beef Fillet</td>
<td>24.00</td>
</tr>
<tr>
<td>King Prawn</td>
<td>24.00</td>
</tr>
<tr>
<td>Chicken</td>
<td>24.00</td>
</tr>
</tbody>
</table>

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.

**Vegetarian (v)**
Broccoli, cactus, courgettes, carrots, baby sweet corn, onions and peppers.

**Sides**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flavoured Mexican Rice (cooked with onions, carrots, sweetcorn &amp; peas)</td>
<td>2.60</td>
</tr>
<tr>
<td>Black Beans</td>
<td>2.60</td>
</tr>
<tr>
<td>Sweet Potato Chips with Chipotle Mayo</td>
<td>6.25</td>
</tr>
<tr>
<td>Crema Mexicana</td>
<td>1.60</td>
</tr>
<tr>
<td>Guacamole</td>
<td>3.85</td>
</tr>
<tr>
<td>Grated cheese</td>
<td>2.00</td>
</tr>
</tbody>
</table>

An optional service charge of 13% will be added to your bill.
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 jalepenos. Served with black beans, grilled tomatillo salsa, Mexican rice and chipotle mayo.

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)

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

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).

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.

18.25

Duck, King Prawns & Tamarind Fajita
Marinated strips of duck breast and king prawns cooked in a tamarind and 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

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 jalepenos. Served with black beans and grilled tomatillo salsa.

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.

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.

(C)afe Pacifico

COVENT GARDEN

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twitter: cafe_pacifico

18.80

Tacos Birria
Jalisco Mexican Birria Tacos in L.A. style, made with chili infused crispy corn tortillas. Filled with slow cooked roast beef in a chile sauce with a delicious spice mix, melted taco cheese and red onions. Topped with feta cheese and coriander. Served with beef consomme and Mexican rice.

18.80

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