

Antojitos - Starters

Guacamole (v)

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

Served with corn chips

- Classic (two scoops)
- Classic Single (one scoop)

Nachos (v) Great for sharing!

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

- Regular
- With ground beef (coriander & **crema Mexicana**)
- Large - Great for sharing!
- With ground beef (coriander & **crema Mexicana**)

Quesadillas

Grilled corn tortillas with melted **cheese** and roasted red peppers. And your choice of filling:

- Tender chicken tinga
- Spiced black beans
- Roasted vegetables
- Fresh Mango, brie cheese and diced jalapeños

Served on a bed of crispy lettuce with chilli vinegar dressing and smoky grilled tomatillo chipotle salsa.

Regular (One Quesadilla)

7.50

Large (Two Quesadillas)

12.50

Salad

Honey, Lime & Chipotle Glazed Chicken Salad

19.50

Grilled chicken fillets marinated in honey, lime, and chipotle chillies. Served with baby leaf & rocket salad tossed in a chilli balsamic reduction, topped with crumbled **feta**, roasted butternut squash, charred corn, and pomegranate pearls.

Vegetarian option:

17.50

Available with grilled red and yellow peppers, courgette, and roasted butternut squash in a honey, lime, and chipotle chillies glaze.

Please direct any allergy concern to the manager.

Chef's Recommendations

Seabass Veracruzana

A Christmas special fillet of seabass gently braised in a smoky grilled tomato and chipotle sauce, layered with caramelised onions, roasted bell peppers, golden raisins, briny capers, black olives, and tender baby potatoes.

Finished with fresh avocado and coriander.
Served with warm **corn** tortillas and your choice of Mexican rice or **black beans**.

9.00

5.50

10.50

12.50

16.50

18.50

25.00



Gluten free

Sides

Flavoured Mexican rice

(cooked with onions, carrots, sweetcorn & peas)

4.50

Black beans

4.00

Crema Mexicana

2.50

Guacamole

5.50

Grated cheese

3.00

Tortilla chips & salsa

2.95

Jalapeños

2.95

Tacos

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)**

25.00

Al Pastor Cauliflower Tacos (v)

18.00

Three **corn** tortillas filled with charred cauliflower florets and marinated in a smoky achiote chilli sauce with grilled pineapple and coriander. Topped with pickled red onions and pomegranate seeds. Served with your choice of Mexican rice or **black beans** and a side of grilled tomatillo salsa.

Fajitas

Served on a sizzling skillet with onions and peppers, accompanied by tomato chipotle salsa, **crema Mexicana**, and **corn** tortillas. Served with **black beans**. Choose your filling:

Chicken - Prawns - Vegetarian

Choose your size:

- Full Fajitas
- Half Fajitas

27.00

16.00

Additional tortillas are complimentary.

Add a side of Guacamole for £5.50, grated **cheese** for £3, or both for £6.50.

WE RECOMMEND PAIRING ANY OF THE PACÍFICO'S CLASSICS WITH ONE OF OUR SIDES.

(v) vegetarian

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