

## 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**)

### Crispy Empanadas

Two handmade empanadas with corn dough, filled with caramelized onions, mashed potatoes, and spices.

Served with a drizzle of **crema Mexicana** and tomato chipotle salsa. And your choice of filling:

- Ground Beef

- Tender Chicken Tinga

- Roasted vegetables

### Quesadillas

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

- Tender Chicken Tinga

- Slow-cooked pulled pork

- 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)

Large (Two Quesadillas)

Please direct any allergy concern to the manager.

## Pacifico's Classics

### 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**.

23.00

### Burrito Especial

**Flour** tortilla filled with refried beans and **cheese** and your choice of filling:

- Tender Chicken tinga

- Ground beef

- Roasted vegetables

- **Pulled Pork**

Topped with **Crema Mexicana** and served with tomato chipotle salsa.

16.00

### Chimichanga

**Flour** tortilla filled with **cheese**, fried and topped with guacamole and **crema Mexicana** with your choice of filling:

- Tender Chicken Tinga

- Ground beef

- Roasted vegetables

Served with a side of tomato chipotle salsa.

17.00

### Vegan Burrito Especial

**Flour** tortilla filled with roasted root vegetables, cauliflower, courgette, **black beans** & grilled pineapple and topped with guacamole.

Served with tomato chipotle salsa.

15.50

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



## Fajitas

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

- Beef

- Chicken

- **Prawns**

- Vegetarian (broccoli, cactus, courgette, carrots, baby sweet corn, onions, and peppers).

Choose your size:

- Full Fajitas

- Half Fajitas

Additional tortillas are complimentary.

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

## Sides

### Flavoured Mexican rice

4.50

(cooked with onions, carrots, sweetcorn & peas)

### Black beans

4.00

### Sweet potato chips with chipotle mayo

7.00

### Crema Mexicana

2.50

### Guacamole

5.50

### Grated cheese

3.00

### Jalapeño poppers

11.50

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

(v) vegetarian

# Serving homemade Mexican food since 1982

## Chef's Recommendations

### Tacos Birria

Two Jalisco Mexican Birria Tacos in L.A. style, made with chilli infused crispy corn tortillas. Filled with slow cooked roast beef in a chilli sauce with a delicious spice mix, melted **cheese** and red onions. Topped with pomegranate seeds, coriander and **white cheese**.

Served with beef consommé and Mexican rice.

### Duck Tacos in Mole Rub

3 **flour** tortillas filled with duck breast strips in mole rub with crispy skin, red caramelized onions and chipotle salsa.

Topped with avocado slices, rocket salad, raspberry, **goat cheese**, and drizzled with Tequila El Pandillo balsamic reduction glaze.

Served with sweet potato chips. **(Contains seeds)**

### Sweet Adobo Pork Ribs with Pineapple Honey Glaze

Mexican style. Guajillo-ancho braised baby-back pork ribs finished with a chipotle-honey glaze and topped with grilled pineapple and vibrant pickled red onions. Served with warm **flour** tortillas, coriander & onions, grilled tomatillo chipotle salsa, sweet potato fries, and chilli mayo.

### 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 **flour** tortillas and your choice of Mexican rice or **black beans**.

23.00



### Al Pastor Cauliflower Tacos (v)

Three **flour** and corn tortillas filled with charred cauliflower florets and marinated in a smoky achioté 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.

18.00

### Tacos Al Pastor

Grilled pork marinated in chillies and spices with grilled pineapple and onion. Served with corn tortillas, **black beans**, tomato chipotle salsa, coriander and onions.

25.00

### Baja Style Sea Bass & King Prawn Tacos

Three **flour** and corn tortillas filled with sea bass and prawns tempura style. Served on a red cabbage slaw and topped with pineapple, coriander, red onions and avocado slices. Accompanied by chipotle mayo, tomato chipotle salsa, **black beans** and green salad.

20.00

### Chicken and Avocado Tacos

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

20.00

### Street Tacos with Charro Beans

Three corn/flour tortillas with tender chicken tinga, pulled pork and grilled vegetables. Served with smoked pork beans and tomato chipotle salsa with Charro beans.

20.00

## 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.

## Side Orders

### Ripe Plantain with Crema Mexicana

6.00

### Tortilla Chips & Salsa

2.95

### Jalapeños

2.95

CAFE  
**Pacífico**  
COVENT GARDEN



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