

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)

Light Nachos - *Perfect as a starter*

Corn chips covered with melted cheese, pimiento, and jalapeño chilli.

Great fo sharing

Crispy tortilla chips, melted cheese, jalapeños, salsa & **crema** Mexicana.

- Chicken tinga (with coriander & crema Mexicana) **+3.95**
- Ground beef (with coriander & crema Mexicana) **+3.95**

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*

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

- Regular (One Quesadilla)*
- Large (Two Quesadillas)*

Padron peppers (v) - Mexican street style

Blistered Padron peppers tossed in smoked paprika salt, served with lime and Chipotle mayo.

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**.

Mexican Buffalo Chicken Naked Burrito

All the bold flavours of a burrito, served without the wrap. A hot iron pan of black beans and rice, topped with crispy tortilla strips, crispy chicken tossed in spicy Buffalo & chipotle sauce, creamy avocado slices, and a white cabbage & carrot slaw.

Served with roasted chipotle salsa and sour cream.

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.

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.

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.

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.*

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



Sides

Flavoured Mexican rice

(cooked with onions, carrots, sweetcorn & peas)

Black beans

Sweet potato chips with chipotle mayo

Crema Mexicana

Guacamole

Grated cheese

Jalapeño poppers

Serving homemade Mexican food since 1982

Chef's Recommendations

Tacos Birria

23.00

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.

Sweet Adobo Pork Ribs with Pineapple Honey Glaze

22.00

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.

Al Pastor Collection

Tacos Al Pastor

25.00

Grilled pork marinated in chillies and spices with grilled pineapple and onion.

Served with corn tortillas, **black beans**, tomato chipotle salsa, coriander and onions.

Al Pastor Cauliflower Tacos (v)

18.00

Three **flour** and 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.

Achiote-Honey Glazed Seabass al Pastor

25.00

Pan-seared seabass glazed with achiote-honey, served on banana leaf with pineapple habanero salsa, Mexican rice, black beans, charred lime, and micro coriander.

Please direct any allergy concern to the manager.

Tacos

Baja Style Sea Bass & King Prawn Tacos

20.00

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.

Chicken and Avocado Tacos

20.00

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.

Porchetta Mexicana Tacos

23.00

Limited availability

Crispy herb-stuffed pork belly, rubbed with smoked paprika and chipotle, cured for 72 hours and slow-roasted for succulent meat with golden crackling, finished with lime and pickled red onions.

Served with warm corn tortillas, grilled salsa verde, smoked tomato-chipotle salsa, guacamole, fresh coriander and diced red onion.

Add Mexican flavoured rice for £4.50.

Side Orders

Ripe Plantain with Crema Mexicana

6.00

Tortilla Chips & Salsa

2.95

Jalapeños

2.95

Salad

Honey, Lime & Chipotle Glazed Chicken with Watermelon & Jicama Salad

19.50

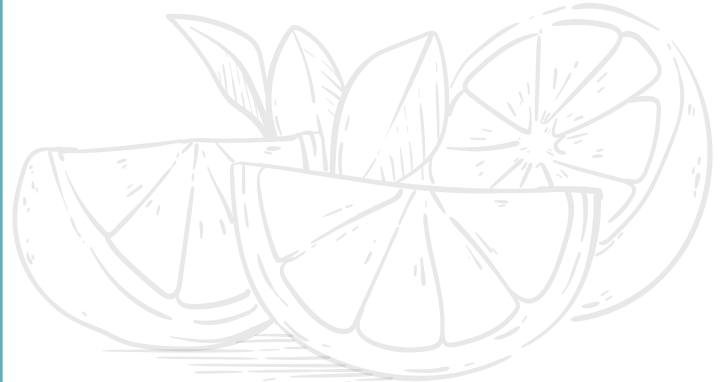
Grilled chicken fillets, finished with a honey, lime, and chipotle adobo glaze.

Served with baby leaf & rocket salad in a chilli vinegar dressing, watermelon, melon, jicama, raspberries, **feta cheese** and drizzled with balsamic reduction.

Vegetarian option:

17.50

Fresh watermelon & jicama salad without chicken.



CAFE
Pacifico
COVENT GARDEN



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(v) vegetarian

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