

CHIPS + DIPS

CHIPS & SALSA \$5 ✓
Verde & Roja

CHIPS & QUESO \$10 ✓
Monterey jack, salsa roja, cilantro

TRADITIONAL GUACAMOLE \$14 ✓
Avocado, pico de gallo, queso fresco

LA PLAYA GUACAMOLE \$18
Blue crab, pineapple salsa, pomegranate, mango muerte

SPICY SANCHO GUACAMOLE \$16 ✓
Goat cheese, roasted garlic, pasilla hot sauce, crispy onions

TRIO OF GUACAMOLE \$21
Traditional, La Playa, Spicy Sancho

NACHOS

NACHO MAMA \$14 ✓
Charred corn, black beans, jack cheese, jalapeño, pickled onions, sour cream, chipotle aioli

NACHO DADDY \$20
Nacho mama nachos + protein (chicken tinga, carnitas, taco beef, or chorizo)

NACHO BABY \$10 ✓
Half sized nacho mama

QUESADILLAS

3 CHEESE \$11 ✓
Jack cheese, Oaxaca, queso fresco

CHICKEN TINGA \$13
Jack cheese, pico de gallo, sour cream

MUSHROOM \$12 ✓
Kennet mushrooms, jack cheese, scallions, sour cream

STEAK QUESADILLA* \$16
Fried onions, jack cheese

ENCHILADAS

Queso Fresco, Pickled Red Onion, Radish Cilantro, Crema

CHICKEN ENCHILADA VERDE \$15
Tomatillo- jalapeno sauce, jack cheese, sour cream

SHORT RIB ENCHILADA ROJA \$16
Guajillo- pasilla sauce, jack cheese, sour cream

REFRIED BEAN AND CHEESE ENCHILADA \$12 ✓
Jack cheese, verde, sour cream

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ALPASTOR

13 W BENEDICT AVE
HAVERTOWN, PA 19083

PLEASE LET US KNOW IF YOU HAVE ANY FOOD ALLERGIES

APPETIZERS

AL PASTOR TAMALES \$8 🌱
Slow roasted pork, roasted pineapple, salsa roja

MEXICAN FRIED RICE \$10 🌱 ✓
Fried egg, peppers, jalapeños, pickled onions, cilantro, chipotle aioli

GRILLED SHRIMP & AVOCADO SALAD \$17 🌱
Crisp romaine, mango, creamy citrus dressing, cilantro crema

SOUTHWEST CHOP SALAD \$13 🌱 ✓
Make it a taco bowl +\$2
Pico, charred corn, black beans, queso fresco, avocado, romaine, green goddess dressing

PROTEIN ADDS 🌱
chicken tinga, taco beef, carnitas or chorizo +\$6
crispy cauliflower +\$5
blackened mahi* +\$7
blackened shrimp +\$8

TUNA TOSTADA *\$16
Avocado, soy, chili

CHICKEN EMPANADA \$14
Enchilada roja, jack cheese, pico de gallo, crema

SEÑORITA CEVICHE *\$18 🌱
Shrimp, crab, aji amarillo, avocado, tortilla chips

TORTILLA SOUP \$12
Oaxaca cheese, avocado, crispy tortilla strips

FRIED CRISPY WINGS \$13
Choice of buffalo, pineapple express, korean BBQ, or chefs selection

BURRITOS & BOWLS

OLD SCHOOL \$15
Taco beef, jack cheese, pico de gallo, sour cream, shredded lettuce

BIG KAHUNA \$16
Chicken Tinga, rice, pickled cabbage, jack cheese, mango muerte, sour cream

CRISPY CAULIFLOWER \$14
Beer battered cauliflower, pickled cabbage, avocado crema, jack cheese, chili-lime aioli

THE WET BANDITS \$17 ✓
Wet burrito, rice, jack cheese, refried beans, pico de gallo, sour cream, choice red or green sauce + choice of protein

FAJITAS

Served with shredded lettuce, grated cheese, pico de gallo, sour cream, flour tortillas

CHICKEN TINGA \$17 | BLACKENED SHRIMP \$19 | GRILLED SIRLOIN* \$19

SIDES & ADD-ONS

TATER TOTS \$6
Add queso \$5

BEANS & RICE \$5 🌱 ✓
Refried beans, spanish rice

SALAD \$6 🌱 ✓
Chopped romaine, radish, lime-cilantro dressing

ELOTE \$6 🌱 ✓
Traditional Mexican street corn, aioli, cotija, tajin

ADD-ON PROTEIN 🌱
Chicken tinga, pork belly, chorizo ground beef, or carnitas \$6
blackened mahi \$7
blackened shrimp, short rib \$8

✓ VEGETARIAN

🌱 GLUTEN FREE

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

TACOS (2 EA.)

PORK BELLY AL PASTOR \$12 🌱
Adobo rubbed pork belly, pineapple salsa, pineapple glaze

BLACKENED SHRIMP \$12 🌱
Gulf shrimp, avocado crema, shaved lettuce, bean and corn salsa, chipotle aioli

CRISPY CAULIFLOWER \$12
Beer battered cauliflower, tequila-chili glaze, avocado crema, chipotle aioli, cabbage slaw

CRISPY FISH \$12
Beer battered mahi, pickled cabbage, avocado crema, chipotle aioli

SPICY TUNA * \$15 🌱
Avocado crema, shredded lettuce, sesame, hard shell

BIRRIA \$15 🌱
Braised short rib, jack cheese, beef consume

MEXICO CITY CARNITAS \$12 🌱
Slow roasted pork, salsa verde, onion, cilantro

GRILLED CHORIZO \$14 🌱
Smoked jalapeños, crispy potato, oaxaca cheese, valentina aioli

🌱 BUILD YOUR OWN TACO (3 EA.)

Served on corn tortillas with shredded lettuce, shredded cheese, pico de gallo, sour cream

**CHICKEN TINGA \$14 | FRIED STEAK* \$16
CARNITAS \$14 | CHORIZO \$14 | TACO BEEF \$14
BLACKENED SHRIMP \$16 | SHORT RIB \$16**

DESSERT

TRES LECHES

ultra light sponge cake soaked in a sweet milk mixture \$12

CHOCOLATE CHURRO

cinnamon sugar \$8

MEXICAN FLAN 🌱

Hints of vanilla and almond, custard, whipped cream, cherry \$10

AP CHOCO TACO

Vanilla Ice Cream \$10