

CHIPS + DIPS

CHIPS & SALSA \$5 ✓
Verde & Roja

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

TRADITIONAL GUACAMOLE \$14 ✓
Avocado, pico de gallo, cotija

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, jalapeno, pickled onions, sour cream, chipotle aioli

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

NACHO BABY \$10 ✓
Half sized nacho mama add protein +\$6

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

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, roja, 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, achiote

MEXICAN FRIED RICE \$10 🌱 ✓
Fried egg, peppers, jalapeños, pickled onions, cilantro, chipotle aioli + add protein \$6

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

TUNA TOSTADA *\$16
Avocado, soy, chili

BIRRIA CHEESESTEAK EGGROLLS \$14
Smoked jalapeños, jack cheese, beef consume

YUCATAN CEVICHE *\$18 🌱
Shrimp, crab, tigre leche, kiwi, chili, tostones

SOUPS & SALADS

add chicken tinga, taco beef or chorizo +\$6
add crispy cauliflower +\$5 add blackened mahi* +\$7

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

GRILLED SHRIMP SALAD \$18 🌱 ✓
Crunchy jicama salad, citrus dressing, corn nuts

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

CHICKEN TOMATILLO SOUP \$12 🌱
White bean, carrots, tomatillo, lime

BURRITOS & BOWLS

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

BIG KAHUNA \$16
Grilled chicken, rice, pickled cabbage, jack cheese, mango muerte, sour cream

CRISPY CAULIFLOWER \$14 🌱
Beer battered cauliflower, pickled cabbage, avocado crema, 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

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, chipotle aioli

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

CRISPY FISH \$12
Beer battered fish, pickled cabbage, chipotle aioli

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

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

SWEET POTATO \$12 🌱
Avocado, corn, beans, cilantro crema, ghost pepper apple glaze

GRILLED CHORIZO \$14 🌱
smoked jalapeños, crispy potato, Oaxaca cheese, Valentina aioli

BUILD YOUR OWN TACO (3 EA.)

Served with shredded lettuce, grated cheese, pico de gallo, sour cream, salsa roja

**CHICKEN TINGA \$14 | FRIED STEAK* \$16
CARNITAS \$14 | GRILLED CHORIZO \$14**

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

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

✓ VEGETARIAN

🌱 GLUTEN FREE