

EL CAMION

THE FOOD OF THE BEAUTIFUL
BAJA PENINSULA &
NORTH WEST
MEXICO

We respectfully utilise traditional ingredients and time-honoured techniques to prepare dishes that express the spirit of the Mexican people.

THE PINK CHIHUAHUA

Our downstairs cocktail bar is - affectionately known as 'The Pink Chihuahua' and is open until 3 am for Drinking, Dancing and Fun. Entry is free if you are eating with us. Please ask about membership.

TAKEAWAY

Both branches of El Camion also prepare their delicious food for take-aways, even local deliveries.



PARTIES

El Camion Soho and Portobello are ideal party or after work drinks venues, for bookings please talk to a member of staff.

The Portobello branch of El Camion is situated just underneath the Westway flyover at 272 Portobello Road - 0208 960 8556

TOTOPOS, SALSAS & DIPS

Tortilla chips.....	£1.5	Guacamole.....	£2.5
El Camion house salsa....	£2	Bean dip	£2
Tomatillo salsa verde.....	£2	Queso.....	£2
Chipotle salsa.....	£2	Mushroom queso.....	£2.5
Pico de gallo.....	£2		
Chicherones with guacamole – Mexican pork 'scratchings' > £3.5			

BOTANOS APPETISERS

Pan fried scallops in the shell > £8.5

Caesar salad > £6

Crisp coated jalapeno chillies stuffed with cream cheese
> £5 (3), £7.5 (5)

Pimientos padron > £4.5

Grilled tiger prawns on a skewer > £8

NACHOS

Ground beef picadillo.....	£8
Chicken tinga.....	£8
Shredded pork carnitas.....	£7
Black bean and jalapeño...	£7
Yucatan beef.....	£8.5

QUESADILLAS

Chicken tinga.....	£7
Chorizo.....	£8
Mushroom and spinach..	£7
Pork carnitas.....	£7.5
Yucatan beef.....	£8

PLATOS & SHARING

Choose 3 flavours: chicken tinga, picadillo beef, pork carnitas, chorizo, mushroom & spinach, black bean, Yucatan beef

MIXED TACOS TO SHARE

9 tacos > £16, 12 tacos > £20

BUILD YOUR OWN TACOS

12 tacos plus all the 'fixings' > £20

MIXED BOTANOS

12 items to share including quesadillas, tacos, tostadas, crispy jalepenos > £25

PLATOS PRINCIPAL

MAIN COURSES

TACOS & BURRITOS

TACO / BURRITO

Grilled tilapia fish.....	£6.5 / £9
Picadillo beef.....	£6 / £7.5
Grilled bavette steak.....	£6.5 / £9
Chicken tinga.....	£6 / £7.5
Pork carnitas.....	£6 / £7.5
Chorizo.....	£6.5 / £8.5
Portobello mushroom.....	£6 / £7
Grilled chicken.....	£6.5 / £8
Yucatan beef.....	£6.5 / £8

Try a wet burrito with enchilada sauce £1.5 extra

Add a side of rice, beans and salad £2.5 extra

TOSTADAS

Chicken tinga.....	£8.5
Yucatan beef.....	£9
Pork carnitas.....	£9

PLAT SONORAN ENCHILADAS

MADE WITH FRESH MASECA CORN TORTILLAS LAYERED IN OUR SPICY ENCHILADA SAUCE

Yucatan beef	£10
Chicken tinga.....	£10
Mushroom & spinach.....	£8.5

ENSALADAS = SALADS

CAESAR OR CILANTRO VINAIGRETTE

Grilled chicken.....	£9
Grilled tiger prawn.....	£12
Grilled tilapia fish.....	£10

EL CAMION SPECIALS

28 day aged ribeye steak, with chilli and coriander butter
and spicy Mexican potatoes > £18.5

Grilled sea bass fillets with salsa verde > £15

Grilled seasonal vegetables, chillies, hard cheese and salad > £12

Frijoles Charros - Mexican bean stew with ox cheek,
chorizo, chilli and pancetta > £12

Spicy potatoes > £2.5, Black or pinto beans > £2.5,
Side salad > £2.5, Mexican rice > £2.5

For a guide to our salsas, an explanation of our slow cooked dishes, information
on our suppliers and other useful information please see the back of the menu

DESSERTS

Churros with warm chocolate sauce > £5

Ice cream selection > £5

Seasonal pie > £5

Caramel pecans with a shot of Anejo tequila > £7

ABOUT MEXICAN FOOD

**FOR THOSE NOT FAMILIAR WITH MEXICAN CUISINE
THE FOLLOWING MIGHT BE HELPFUL:**

Tacos > fresh soft corn tortillas.

Nachos > tortilla chips topped with cheese guacamole and salsas.

Quesadillas > melted Monterey jack cheese sandwiched between flour tortillas.

Burrito > beans, jack cheese, salsa, coriander and your choice of filling.

Tostada > flat crispy corn tortillas with various toppings.

Enchilada > Soft corn tortillas baked with spicy enchilada sauce.

Churros > Mexican doughnuts.

EL CAMION FOOD

OUR SALSAS AND DIPS

Bean dip > puree of black beans with Mexican herbs.

Queso > grilled Monterey Jack cheese dip.

Guacamole > coarse chopped ripe avocado mixed with fresh tomato salsa and lime.

Chipotle salsa > smoked jalapeños with a distinctive Mexican flavour.

Pico de gallo > finely chopped tomatoes, onions, coriander and mild green chillies.

Tomatillo salsa verde > roasted tomatillos, coriander and mild red chillies

El Camion house salsa > mild smooth tomato salsa.

OUR SLOW COOKED MEATS

Ground beef picadillo > minced steak cooked with guajillo, pasilla, chipotle and jalapeño chillies and a blend of Mexican herbs and spices.

Chicken tinga > shredded chicken stewed with roasted tomatoes, garlic, chipotle and Mexican spices.

Pork carnitas > very slow roasted pork, gently shredded, a Mexican classic.

Beef Yucatan > the finest ox cheek stewed in Mexican spices.

OUR SUPPLIERS

Our beef is from the Scottish highlands and is hung for a minimum of 21 days. Our pork is sourced from the North York Moors. The chicken is from a number of farms in the Gloucester region. Tilapia is one of the most sustainable fish in the world.

Allens
OF MAYFAIR

www.elcamion.co.uk