



# PRIVATE DINING & EVENTS

EL PASTOR  
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H A R T S  
G R O U P



At El Pastor, fun and feasting go hand in hand. Inspired by the vibrant energy and generosity of Mexican hospitality, our restaurants bring people together over tacos, sharers and margaritas.

We celebrate the best Mexican heirloom corn and ingredients, paired with a carefully curated selection of cocktails and spirits—because every gathering should feel like a fiesta.







We have private party and exclusive hire offerings at El Pastor Soho and El Pastor Battersea.

## EL PASTOR BATTERSEA

Circus Road West, Battersea Power Station, London, SW11 8EZ

- Private dining for parties of up to 24 with a selection of feasting menus
- Standing receptions for up to 50 guests, or up to 70 when including the private terrace.

## EL PASTOR SOHO

66-70 Brewer Street, Soho, London W1F 9UP

- Group dining for parties of up to 30 with a selection of feasting menus
- Exclusive hire for parties of 60 seated or 100 standing.

CIRCUS ROAD WEST, BATTERSEA POWER STATION, LONDON SW11 8EZ





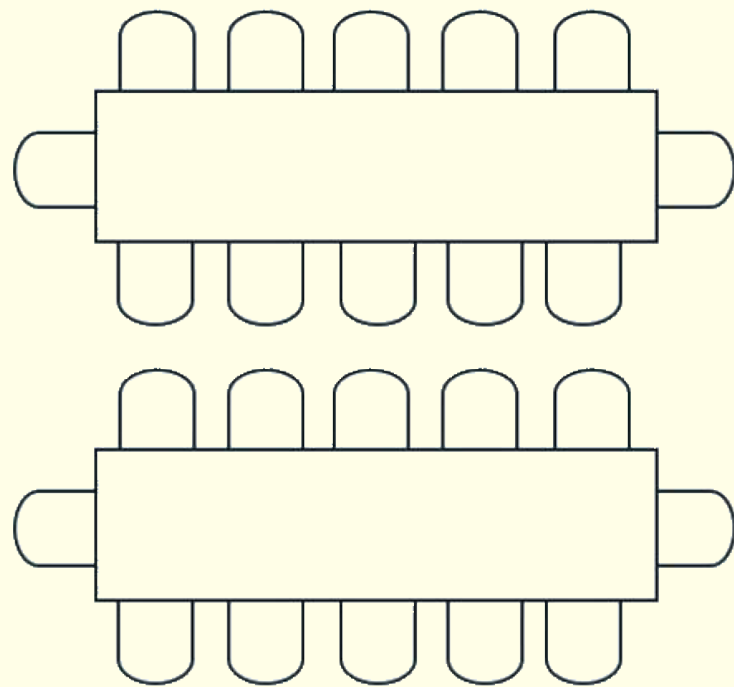
UNDER  
DOGS  
BY MARIANO AZUELA



# EL PASTOR BATTERSEA

Home to our largest and most versatile private dining room, El Pastor Battersea offers a beautifully designed space adorned with hand-painted imagery of Mexican flora, inspired by the botanical gardens of Mexico City.

- Seated dining for up to 16 guests at a single table or 24 guests across two tables of 12.
- Standing receptions for up to 50 guests.



*For further details and pricing, contact our events team at [events@tacoselpastor.co.uk](mailto:events@tacoselpastor.co.uk) or call 0207 440 1481.*





# MEZCALERIA COLMILLO

Tucked beneath El Pastor Soho, Mezcaleria Colmillo is a lively basement bar named after the cult nightclub co-founders Sam and Crispin ran in Mexico City during the '90s and '00s.

- Exclusive hire available for up to 60 guests seated or 100 guests standing.
- Fully equipped with Technics turntables and an integrated Funktion-One sound system.
- Seated events must dine from our group menus.
- Standing receptions can enjoy a taco station experience.
- Groups of up to 30 guests can be accommodated at multiple tables in the main restaurant for lunch or dinner.

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Our fiesta menus showcase a selection of El Pastor's best loved dishes, served feasting style.

We happily cater to all dietary requirements, please confirm any special requests in advance of your event.

*All prices are inclusive of vat. a 12.5% discretionary service charge will be added to the bill.*

*We charge £1 cover charge per person which includes unlimited still or sparkling water.*

# FIESTA MENUS

*Choose your dishes using the following template. All selections will be served for the entire party, and pricing is based on the chosen sharing plates.*

GUACAMOLE & TOTOPOS

SALSAS

\*\*\*

TWO TOSTADAS

\*\*\*

ONE TACO

\*\*\*

ONE SHARER

\*\*\*

ONE DESSERT









# TOSTADAS

Please select two types of tostada for your whole party.

## CHICKEN TINGA

Chipotle and cumin marinated chicken, lettuce, sour cream, salsa verde fresca, queso fresco

## CRAB

White crab, brown crab mayo, avocado & spring onion

## REFRIQUESO (VE)

Refried beans, vegan feta, caramelised onion, crispy shallots

## TUNA

Raw yellowfin tuna, chile de arbol, sesame & guacamole





# TACOS

Please select one type of taco for your whole party.

## AL PASTOR

24 hour marinated pork shoulder, grilled pineapple, trio of salsas

## MUSHROOM (V)

Mushrooms, cheese, pumpkin seeds, chile de arbol

## BAJA FISH

Beer battered coley, cabbage, chipotle chilli mayo, pico de gallo, pickled red onions

## BEEF BRISKET

Habanero-braised brisket, salsa verde









# SHARERS

Please select your sharer.

## RIB EYE £70pp

Galician ex-dairy, bone in-roasted jalapeño & poblano salsa

## CONTRAMAR £60pp

Whole sea bream, one side marinated in salsa roja, the other in mojo verde, lime slaw, frijoles refritos, chipotle chilli mayo

ALL SERVED WITH UNLIMITED  
WARM CORN TORTILLAS

## SHIITAKE PIBIL (VE) £50pp

Shredded Fable shiitake mushroom, achiote, orange juice, spices, habanero escabeche

## POLLO BORRACHO £50pp

Beer brined chicken, salsa roja papas al arbol, sour cream, jalapeño slaw, cheese, la maya mayo





# DESSERTS

Please select up to one desserts to be served individually for your whole party.

## CORN CAKE

Roasted corn ice cream

## CHOCOLATE MOLE TART

Cinnamon chilli-spiced dark chocolate, orange Chantilly

## WARM COCONUT TART

Mascarpone

## PINEAPPLE (VE)

Hibiscus granita







- El Pastor Battersea accommodates up to 40 guests standing, or 70 guests when booking the private terrace.

- Mezcaleria Colmillo can host up to 100 guests for standing receptions.

- For standing receptions, customise your menu by choosing a selection of tostadas and tacos.

We cater to all dietary requirements, please confirm these in advance of your event.

# STANDING RECEPTIONS

We recommend the following to be selected for the ultimate fiesta.

The selected dishes will be served for the whole party and cost of the menus are priced per dish.

GUACAMOLE & TOTOPOS

SALSAS

\*\*\*

TWO TOSTADAS

\*\*\*

TWO-THREE TACOS

\*\*\*

ONE SIDE DISH

\*\*\*

ONE DESSERT



# ENTRADAS

ONE PORTION FOR THREE PEOPLE

**GUACAMOLE & TOTOPOS (VE) 10**

**SALSAS (VE) 5 FOR 5**

Morita

*Chipotle & braised tomatillo*

La Maya

*Pineapple & habanero*

Verde Fresca

*Serrano chillies, tomatillos & coriander*

Salsa Macha

*Toasted pumpkin seeds, arbol chillies & garlic*

Del Vic

*Charred habanero & lime*

# TOSTADAS

ONE PORTION PER PERSON

**REFRIQUESO (VE) 4**

Refried beans, vegan feta, caramelised onion, crispy shallots

**CHICKEN TINGA 6**

Chipotle and cumin marinated chicken, lettuce, sour cream, salsa verde fresca, queso fresco

**TUNA 7**

Raw soy-marinated yellowfin tuna, chile de arbol, sesame and guacamole

**CRAB 7**

White crab, brown crab mayo, avocado, chilli and spring onion

# TACOS

ONE PORTION PER PERSON

**AL PASTOR 4**

24 hour marinated pork shoulder, grilled pineapple, trio of salsas

**MUSHROOM TACO (V) 4**

Mushroom, cheese, pumpkin seeds, chile de arbol

**TENDERSTEM BROCCOLI TEMPURA (VE) 4**

Caramelised onion, chile de árbol, vegan feta cheese

**BEEF BRISKET 5**

Habanero-braised brisket, salsa verde

**CHICKEN TACO 4**

Fried chicken, chipotle and cumin adobo, chile de arbol mayo, chayote slaw, taquero

**BAJA TACO 6.75**

*Wheat tortillas made by our friends at Masafina*

Beer battered coley, cabbage, chipotle mayo, pico de gallo, pickled red onion

# SIDES

**FRIJOLES REFritos (V) 3**

Refried beans, avocado leaf, cheese

**PAPAS AL ARBOL (V) 3**

Crispy potatoes, chile de arbol, sour cream, coriander

# DESSERTS

**CORN CAKE (V) 3.5**



# BEBIDAS

Cocktails are available to pre-order for your party. Please select up to four options for your event.

Please select the following to be available for your fiesta.

- One white wine
- One red wine
- One sparkling
- Two beers

*Please ask to see the Mezcal and Tequila list.*



# COCKTAILS

## EL PASTOR 12

El Jimador Reposado, fresh lime, Cointreau, aguamie. On the rocks.

## DIABLITO MARGARITA 15

El Jimador Reposado, Ancho Reyes, Fair Chipotle, fresh lime, agave, jalapeño brine, with a tajin rim

## MEZCARITA 13.25

A margarita made with mezcal; Mezcal Verde Momento, fresh lime juice, Cointreau, aguamiel.

## BREAKFAST MARGARITA 13

Herradura Plata, orange marmalade, lime juice, agave.

## PALOMA 12

El Jimador Blanco, topped up with Two Keys Grapefruit, served long

## NEGRONI EL PASTOR 12.50

Mezcal Verde Momento, El Bandarra Vermouth, Campari, served on the rocks

## TEQUILA MULE 12

El Jimador Blanco, fresh lime, Fevertree ginger beer

## TEQUILA OLD FASHIONED 13

Herradura Reposado, Nixta, Orange bitters

# WINES

## FIZZ

### LLOPART 59

Reserva brut

### RENÉ BEAUDOUIN 85

Blanc de Blancs NV

## WHITE

### LATIDO BLANCO 40

Navarra, Spain

Lively, citric, full-bodied.

### WEATHER STATION SAUVIGNON BLANC 42

Stellenbosch, South Africa

A rounded and balanced palate, with kiwifruit and tangy green apple flavours.

### HARTS BRO ALBARIÑO 68

Rías Baixas, Spain

Fresh, structured and complex, with notes

## RED

### REIGN OF TERROIR RED 40

Swartland, South Africa

A rich, spicy and robust blend ideal for the delights of taco eating.

### HERENCIA ALTES GARNACHA NEGRA 1 56

Terra Alta, Spain

Smoky, black fruit, chocolate, hints of white pepperJ

### HARTS BROS RIOJA 62

Rioja, Spain

Fresh, mineral and complex, with notes of citrus and stone fruits

# BEERS

## EL PASTOR PALE ALE 7.25

4.9%

## MODELO ESPECIAL 6.75

4.5%

## CORONA 6.25

4.5%

## ESTRELLA GALICIA 6.50

Gluten free 4.9%

## ESTRELLA GALICIA NA 6

# SOFT DRINKS

## AUGAS DEL DIA JUG 8

Flor de Jamaica or Auga de Pina

## EACH AT 4

APPLE OR ORANGE JUICE

GINGERELLA

COKE

COKE ZERO

LEMONY

ORANGEADE

PINAPPLE JUICE

SODA WATER

TONIC



