

GROUP
BOOKINGS &
PRIVATE
EVENTS

EL PASTOR
www.tacoselpastor.co.uk
[@tacos_el_pastor](https://www.instagram.com/tacos_el_pastor)

GROUP BOOKINGS

El Pastor can be booked for large parties for both lunches and dinners for groups of up to 20 guests. Parties are encouraged to dine from one of our fiesta menus, showcasing the most popular dishes on our menu.

CASA PASTOR | Coal Drops Yard | Kings Cross | N1C 4DQ

coaldropsyard@tacoselpastor.co.uk

Group bookings for up to 20 guests online

EL PASTOR SOHO | 66-70 Brewer Street | Soho | W1F 9UP

brewerstreet@tacoselpastor.co.uk

Group booking for up to 16 guests online

EL PASTOR BATTERSEA | 21-22 Circus West Village | Battersea Power Station | SW11 8EZ

battersea@tacoselpastor.co.uk

Group bookings for up to 10 guests online



EVENTS & PRIVATE DINING

El Pastor Battersea offers private dining for up to 26 guests, with the option of a private terrace.

El Pastor Soho offers an intimate green private dining room for parties of up to 12 guests.

Below El Pastor Soho, sits 'Mezcaleria Colmillo' our Mexican bar. This area is available for exclusive hire and can seat up to 60 seated or 100 standing.

Casa Pastor offers an outdoor, covered and heated dining terrace available for exclusive hire for parties of up to 100 guests.

For all event enquiries please contact the events team on events@tacospastor.co.uk.



DJ-MÚSICA-TACOS

BAHAMA BAR



OPEN

FIESTA MENUS

Our fiesta menus have been designed to offer a selection of the most popular dishes from El Pastor's menus.

The menus are designed for sharing and will be brought to your table in the best possible order.

Please inform the reservation team of any dietary requirements upon booking.



A 12.5% service charge will be added to your bill

THE SHORT RIB FIESTA MENU - £45 PP

STARTERS

SALSAS FOR THE TABLE: Salsas are key to taco eating and an all important part of Mexican food. We make ours fresh, every day from the best ingredients available

GUACAMOLE: We use perfectly ripened, cartel-free avocados from Michoacan and Jalisco to make ours fresh, daily. Served with totopos

TOSTADAS & TACOS

TUNA TOSTADAS: Sashimi-grade, sustainably sourced, raw yellowfin tuna, marinated in chile de arbol and sesame salsa, served with avocado on blue corn tostadas

TACOS AL PASTOR: We named our restaurant after this Mexico City favourite; 24 hour marinated free-range pork shoulder, caramelised pineapple, avocado-serrano chilli salsa taquero, white onion and coriander

SHARING PLATES

SHORT RIB: Grass fed Angus short rib, braised for 12 hours in a chipotle-muscovado-coriander seed rub, served with pickled red onion, salsa La Maya and spiced sugar

SIDES

FRIJOLES REFritos: Slow cooked, refired beans, seasoned lightly with avocado leaf, topped with Oaxaca-style cheese

POSTRES

CORN CAKE: Paying its respects to the sweetness of sweetcorn; crisp glazed fresh corn cake served with home-made roasted corn ice cream



THE CONTRAMAR FIESTA MENU - £50 PP

STARTERS

SALSAS FOR THE TABLE: *Salsas are key to taco eating and an all important part of Mexican food. We make ours fresh, every day from the best ingredients available*

GUACAMOLE: *We use perfectly ripened, cartel-free avocados from Michoacan and Jalisco to make ours fresh, daily. Served with totopos*

TOSTADAS & TACOS

TUNA TOSTADAS: *Sashimi-grade, sustainably sourced, raw yellowfin tuna, marinated in chile de arbol and sesame salsa, served with avocado on blue corn tostadas*

BAJA FISH TACOS: *Beer battered MSC certified pollock, shredded cabbage, chipotle chilli mayo, pico de gallo and coriander*

SHARING PLATES

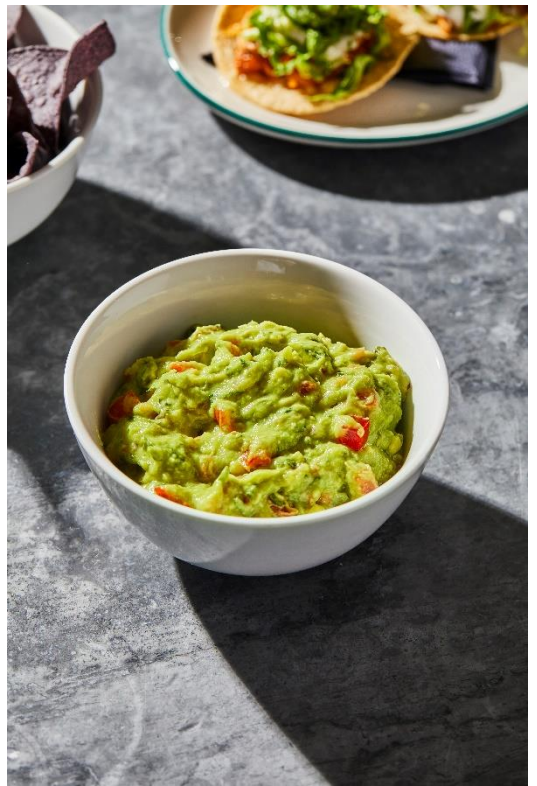
“CONTRAMAR” SEABREAM: *Inspired by the legendary Mexico City restaurant of the same name. Whole MSC certified sea bream, chargrilled with one side marinated in salsa roja, the other in mojo verde, served with fresh lime slaw, chipotle mayo and frijoles refritos*

SIDES

CORN: *Grilled on the cob, jalapeño mayo, queso fresco*

POSTRES

CORN CAKE: *Paying its respects to the sweetness of sweetcorn; crisp glazed fresh corn cake served with home-made roasted corn ice cream*



THE VEGETARIAN FIESTA MENU - £42 PP

STARTERS

SALSAS FOR THE TABLE: *Salsas are key to taco eating and an all important part of Mexican food. We make ours fresh, every day from the best ingredients available*

GUACAMOLE: *We use perfectly ripened, cartel-free avocados from Michoacan and Jalisco to make ours fresh, daily. Served with totopos*

AVOCADO & CHAYOTE CEVICHE: *A zingy avocado, chayote, tomato, cucumber and corn salad, presented ceviche-style in a lime, chilli and coriander dressing*

TACOS

RAJAS QUESADILLA: *Corn tortilla, cheese, charred poblano, jalapeno chillies served with salsa roja*

SHARING PLATES

SHIITAKE MUSHROOM PIBIL: *Shredded Fable shiitake mushroom, achote, orange juice, spices, habanero escabeche, vegan feta*

SIDES

CORN: *Grilled on the cob, jalapeño mayo, queso fresco*

POSTRES

CORN CAKE: *Paying its respects to the sweetness of sweetcorn; crisp glazed fresh corn cake served with home-made roasted corn ice cream*

