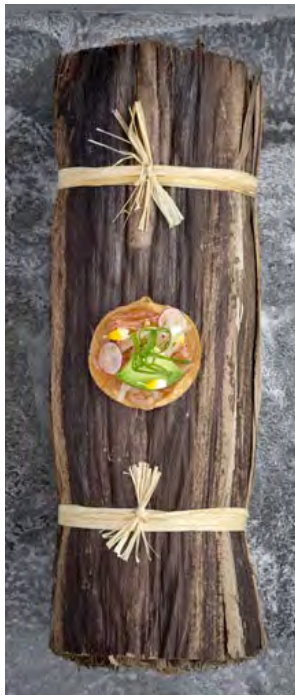
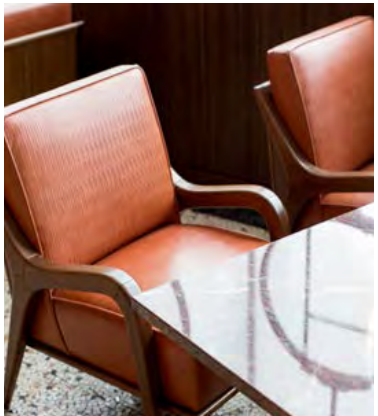
ella Canta

PARTY RESERVATIONS





MARTHA ORTIZ

Martha Ortiz is a chef and cookbook author who is celebrated for her creative, feminine cuisine, her historical research into Mexican food traditions, and the great imagination and fantasy present in her work.

She is recognised for resurrecting Mexican culinary traditions and reinvigorating them with modern twists, with an emphasis on the sensual nature of the food of Latin America.

Martha shows off her country's gastronomy with depth of flavours that encapsulate Mexico's spirit and sense of identity. She has penned eight cookbooks on regional cuisine and distinguished herself as a food writer and a leading chronicler of her country's gastronomic history.

Her restaurant in Mexico City, Dulce Patria, is consistently recognised as one of the top restaurants in Latin America. She is also a regular on broadcast throughout The Americas, including Top Chef México.

A NOTE FROM THE ELLA CANTA TEAM

Parties of 12 guests or less

Parties of 12 guests or less will enjoy the à la carte menu, however may pre-select in advance one of 3 set menus including a tasting menu. Please note that the maximum number of guests on one table is 10.
Should a set menu be selected, the entire party is required to have the same menu.

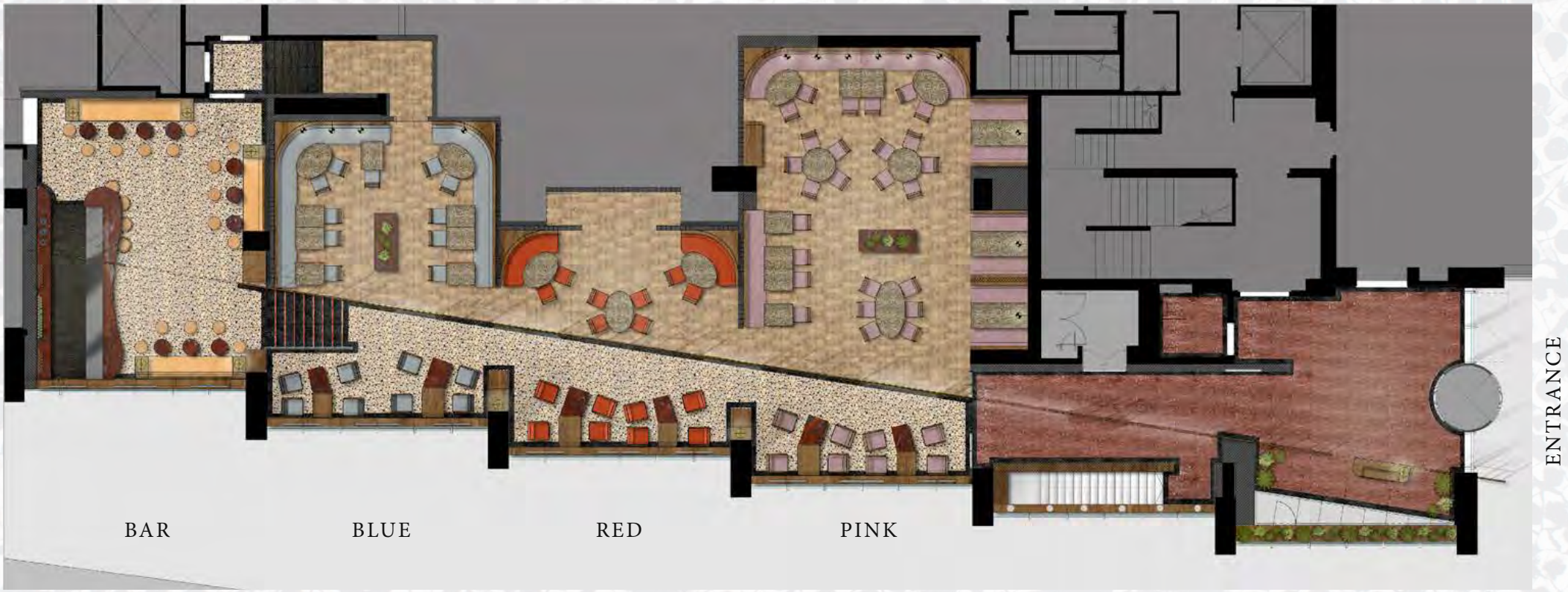
Parties of 12 guests or more

Parties of 12 guests or more are required to pre-select one of two set menus or a tasting menu.
One menu is required to be selected for the entire group.

Other details…

Tailor-made menus can be designed upon request.
A personalised menu with a specific logo and message are available upon request.
Parties of 10 guests or more will be seated on multiple tables, using the existing restaurant layout.
All tables are booked for a two hour experience.

CAPACITY



Each table reservation, including groups, is for two hours.
Should you wish to take an entire section for more than two hours, additional charges will apply.

BAR
Maximum 36 people

BLUE SECTION
Maximum 24 people

RED SECTION
Maximum 14 people

PINK SECTION
Maximum 58 people

MENUS

£60 SET MENU

OVERTURE

Guacamole Nacionalista, las joyas Mexicanas
Nationalistic guacamole, ricotta cheese, pomegranate, gold grasshopper

Tacos de chilorio con salsa de chile de árbol y crema de rancho
Beef chilorio tacos, árbol chile sauce, cabbage, creme fraiche

TO SHARE

Tamal con sabores de México (V)
Mexican tamal

Tlayuda con frijoles negros, queso Oaxaca ahumado, mezcla de hierbas frescas y salsa macha (V)
Tlayuda with black beans, smoked Oaxaca cheese, mix leaves and macha sauce

Ceviche vampiro con el esplendor del mango y aguanieve de sangrita
Sea bass ceviche, mango, sangrita sorbet

MAIN ACT (choose one)

Pescado tikin-xick, arroz blanco, pico de gallo
Tikin-xick fish, white rice, pico de gallo

Pato al mole negro, puré de plátano y arroz rojo
Duck with black mole, plantain purée, red rice

Calabaza rostizada, pipián rojo y col asada (V)
Roasted pumpkin, red pipián sauce, grilled cabbage

FINAL CURTAIN TO SHARE

Fantásticos churros Mexicanos con festín de caramelo y chocolate
Mexican churros, caramel and chocolate feast

La lluvia que apaga el fuego, helado de cacao y maíz tatemado con polvos mágicos de chile y tortilla
The rain that extinguishes the fire, cacao and charred maize ice cream, sprinkled with magic chile and tortilla powder

Kindly pre-select one main course for the entire party.
This menu includes starters and desserts to share. This is a sample menu and is subject to seasonal & product availability changes. A discretionary service charge of 12.5% will be added to the bill. Minimum spend applies.

£70 SET MENU

OVERTURE

Guacamole Nacionalista, las joyas Mexicanas
Nationalistic guacamole, ricotta cheese, pomegranate, gold grasshopper

Selección de tostadas crocantes
Selection of tostadas

TO SHARE

Ensalada de nopal asado, queso halloumi, tomatillos frescos y rostizados (V)
Grilled nopal salad, halloumi cheese, fresh and roasted tomatillos

Tlayuda con frijoles negros, queso Oaxaca ahumado, mezcla de hierbas frescas y salsa macha (V)
Tlayuda with black beans, smoked Oaxaca cheese, mix leaves and macha sauce

Pulpo con aceite de chile guajillo y pétalos de cebolla tatemada
Octopus, guajillo oil, charred onion

MAIN ACT (choose one)

Pescado tikin-xick, arroz blanco, pico de gallo
Tikin-xick fish, white rice, pico de gallo

Calabaza rostizada, pipián rojo y col asada (V)
Roasted pumpkin, red pipián sauce, grilled cabbage

Carnitas de cerdo al estilo Michoacán con salsa de chile de árbol
Traditional Michoacán-style pork carnitas, árbol chile sauce

Cachete de res, verduras encurtidas y puré de berenjena rostizada
Beef cheek, pickled vegetables and burnt eggplant puree

FINAL CURTAIN TO SHARE

Fantásticos churros Mexicanos con festín de caramelo y chocolate
Mexican churros, caramel and chocolate feast

María, la picosita y tropical con mango
Maria, the tropical and picante with mango

La lluvia que apaga el fuego, helado de cacao y maíz tatemado con polvos mágicos de chile y tortilla
The rain that extinguishes the fire, cacao and charred maize ice cream, sprinkled with magic chile and tortilla powder

Kindly pre-select one main course for the entire party. This is a sample menu and is subject to seasonal & product availability changes. A discretionary service charge of 12.5% will be added to the bill. Minimum spend applies.

£90 COCKTAIL RECEPTION

OVERTURE
Cold Canapés

Guacamole Nacionalista, las joyas Mexicanas
Nationalistic guacamole, ricotta cheese, pomegranate

Trucha ahumada, crema de rancho y chile rojo
Smoked trout, red caviar, crème fraîche, red chile

Toastadas crocantes con Queso asado, frijoles negros refritos, acelgas y salsa verde
Pan fried cheese tostadas, Swiss chard, salsa verde

Tostadas crocantes con escabeche de salmón, aguacate y chile chipotle
Pickled salmon tostada, avocado and chile chipotle

Hot Canapés

Tacos de carne asada norteña con ensalada de nopal y salsa molcajeteada
40 days aged Cotswolds English strip loin tacos, cactus salad, molcajete style salsa

Tacos de chilorio con salsa de chile de árbol y crema de rancho
Beef chilorio tacos, cabbage, crème fraîche, árbol chile sauce

Quesadilla Multicolor
Poblano chile and cheese, wild mushroom and cheese, beef and cheese, huitlacoche and cheese

MAIN ACT
Substantial Canapés – Bowl's style

Calabaza rostizada, pipián rojo y col asada (V)
Roasted pumpkin, red pipián sauce, grilled cabbage

Pato al mole negro, puré de plátano y arroz rojo
Duck with black mole, plantain puree, red rice

Tacos de Pescado zarandeado, col tortillas
Firedanced seabass tacos and cabbage tortillas

FINAL CURTAIN

Fantásticos churros Mexicanos con festín de caramelo y chocolate
Mexican churros, caramel and chocolate feast

María, la picosita y tropical con mango
Maria, the tropical and picante with mango

Sorbet
Tamarind sorbet or mango sorbet

This is a sample menu and is subject to seasonal & product availability changes.
A discretionary service charge of 12.5% will be added to the bill. Minimum spend applies.

WEEKEND BRUNCH

A la Carte menu or three-courses for £45 per person.

Three-course menu includes 90 minutes of bottomless margaritas or sparkling wine.

View our weekend brunch menu here.

Available on weekends. The menu and is subject to seasonal & product availability changes. A discretionary service charge of 12.5% will be added to the bill.

MARGARITA MASTERCLASS

More than just making the perfect Margaritas, our masterclass will give guests a journey through Tequila that unveils all the secrets of the treasured Mexican drink. Guests will learn about the history of the spirit whilst mastering the art of Margarita making.

INCLUDED
- Agua Fresca or Michelada upon arrival
- Tequila tasting accompanied by Guacamole Nationalista
- Guests make their own Classic Margarita and Tommy's Margarita behind the bar whilst enjoying Quesadillas
- Mezcal tasting accompanied by a selection of Tostadas
- Guests make their own Mayahuel Margarita
- Churros, hot chocolate and Anejo tequila tasting to finish

£69 per person

Click here to view masterclass dates.

Please contact us to reserve your place via telephone on 020 7318 8715 or by via email at reservations@ellacanta.com.

Available for purchase as a gift voucher.

Price is inclusive of VAT and 12.5% service charge.

BAR & LOUNGE

DRINKS AND ANTOJITOS

DRINKS & ANTOJITOS

The bar at Ella Canta is a destination in its own right, offering a carefully-sourced collection of rare mezcals and tequilas, alongside signature cocktails entitled Mexico's Gifts to the World.

View our drinks and antojito menu here.

OPENING HOURS

Monday - Thursday
5:30pm - 1:00am

Friday
5:30pm - 2:00am

Saturday
Brunch: 11:30am - 4pm
Dinner: 5:30pm - 2am

Sunday
11:30am - 6:00pm

Brunch & Dinner Service

Dinner served between 6:00pm and 10:30pm daily.
Brunch is served on Saturdays between 11:30am and 4pm and on Sundays from 11:30am to 6pm.

RESERVATIONS

Contact our reservation team should you have any further questions
+44 (0)20 7318 8715 | reservations@ellacanta.com

@ellacantalondon