



FIESTA MENUS!

For group bookings at Plaza Pastor

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 choose one of the menus for your party.

Please inform us of any dietary requirements in advance of your booking.



a discretionary service charge of 12.5% will be added to your bill

BEBIDAS

*please order the first round of drinks, along with
some wine & buckets of beer for your table*

COCKTAILS

EP FROZEN MARGARITA £9.5

El Jimador Reposado, lime, Cointreau, aguamiel

SPICED MANGO MARGARITA £9.5

El Jimador Reposado, mango, pasilla chilli, lime, Cointreau, aguamiel

EP PALOMA £9.5/£32 pitcher (serves 4)

El Jimador Blanco, fresh lime, San Pellegrino Pompelmo, served long

TORERO £10/£34 pitcher (serves 4)

El Jimador Reposado, lime juice, ginger beer, aromatic bitters

TULUM PUNCH £11.5/£36 for a pitcher to serve 4

Don Q Cristal and Añejo rums, overproof rum, lime, grapefruit, Passoa passionfruit liqueur, chamomile, aromatic bitters

JALISCO SPRITZ £10/£34 for a pitcher to serve 4

El Jimador Blanco, Aperol, Cava, grapefruit juice, soda

BEER

Pacifico Clara £5.50

Acapulco gold £5.75

Corona £5.25

WINE

FIZZ

PARES BALTA BRUT CAVA N.V. £38

TAITTINGER BRUT RESERVE N.V. £63

WHITE

VALDIVIESO CHARDONNAY CHILE *complex, intense, mineral* £28

LEVIN SAUVIGNON BLANC *clear, bright, refreshing* £43

HARTS BROS ALBARIÑO *white peach, honey, sea air* £53

RED

FINCA LA ESTACADA *ripe fruit, herbs* £27

HACIENDA MALBEC *elegant blackcurrants* £37.50

PASTOR'S BLEND *juicy medium bodied* £42





PLAZA PASTOR



£30 PP

Guacamole & totopos (v)

CLASSIC CEVICHE

Seabass; raw, marinated in lime juice,
with pico de gallo and serrano chilli

SHARING PLATES

WHOLE MEXICAN-STYLE ROTISSERIE FREE RANGE CHICKEN

Served with chicken fat confit onions

CONTRAMAR SEABREAM

Whole fish, chargrilled, one side marinated in salsa roja,
the other in mojo verde

ESQUITES (v)

Toasted corn, cotija cheese, mayo, epazote, jalapeño

PAPAS ESTILO ZAMORA (v)

New potatoes roasted in salsa macha
& served with jicama-mangosalsa verde

Salsas for the table

POSTRES

QUESO FRESCO CHEESECAKE

With guava compote



PLAZA PASTOR



£38 PP

Guacamole & totopos (v)

CLASSIC CEVICHE

Seabass; raw, marinated in lime juice,
with pico de gallo and serrano chilli

SHARING PLATES

WHOLE MEXICAN-STYLE ROTISSERIE FREE RANGE CHICKEN
served with chicken fat confit onions

CONTRAMAR SEABREAM

Whole fish, chargrilled, one side marinated in salsa roja,
the other in mojo verde

COCHINITA PIBIL

Slow roast pork shoulder
marinated in orange, achiote and charred garlic,
red onion-habanero escabeche

ESQUITES (v)

Toasted corn, cotija cheese, mayo, epazote, jalapeño

Salsas for the table

POSTRES

E.P. Bounty Bar



PLAZA PASTOR



£42 PP

Guacamole & totopos (v)

TUNA TOSTADA

Raw tuna, avocado, chile de arbol,
blue corn tostada

CLASSIC CEVICHE

Seabass; raw, marinated in lime juice,
with pico de gallo and serrano chilli

SHARING PLATES

WHOLE MEXICAN-STYLE ROTISSERIE FREE RANGE CHICKEN

Served with chicken fat confit onions

CONTRAMAR SEABREAM

Whole fish, chargrilled, one side marinated in salsa roja,
the other in mojo verde

SHORT RIB

Chipotle-muscovado coriander seed rub,
pickled red onion, La Maya salsa

ESQUITES (v)

Toasted corn, cotija cheese, mayo, epazote, jalapeño

Salsas for the table

POSTRES

BITTER CHOCOLATE AND MOLE TART

With salted caramel ice cream



PLAZA PASTOR



VEGETARIAN MENU

£30 PP

Guacamole & totopos (v)

REFRIED BEANS (v)

Refried beans, avocado leaf, oaxaca style cheese

TACOS

VEGGIE PASTOR (v)

Spiced lentils & tofu with crispy potatoes & coriander

MUSHROOM (v)

Crispy queso Oaxaca, caramelised onion,
pumpkin seeds & coriander

ESQUITES (v)

Toasted corn, cotija cheese, mayo, epazote, jalapeño

QUESADILLA EP (v)

Oaxaca cheese, salsa roja, blue corn tortilla

POSTRES

Will match the choice of the full party