



EL PASTOR BATTERSEA

EL PASTOR

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events@tacoselpastor.co.uk

BATTERSEA POWER STATION, NINE ELMS, SW11 8DD

H A R T S
G R O U P

Feasting and conviviality lie at the heart of Mexican hospitality, making it an ideal choice for group gatherings. The El Pastor restaurants are committed to using the best Mexican heritage corn and ingredients available, offering a considered selection of margaritas, cocktails, spirits and always ensuring a good time.



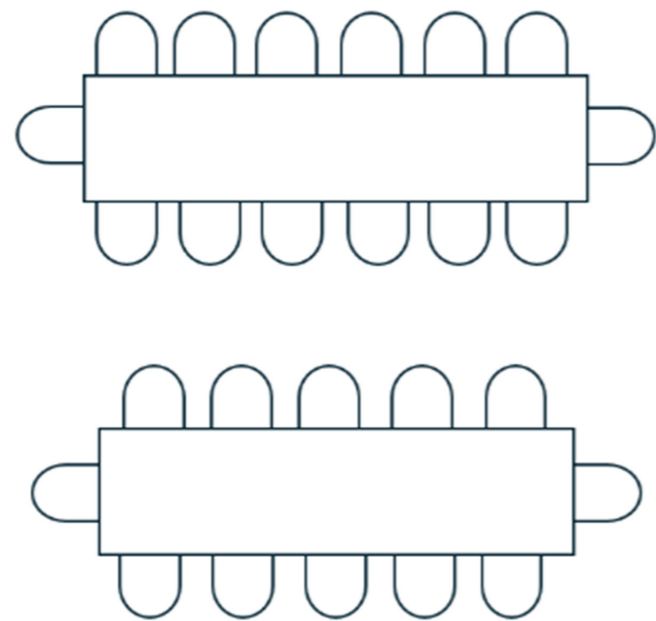


EL PASTOR BATTERSEA

El Pastor Battersea is home to El Pastor's largest and most adaptable private dining room.

The room is adorned with imagery of handpainted Mexican plants and fauna, referencing botanical and greenhouse gardens in Mexico City.

The space can accommodate up to 26 guests, split across one table of 14 and one table of 12.



For further details & prices please contact our events team on events@tacoselpastor.co.uk.



Our fiesta menus offer a selection of the most popular dishes from El Pastor's menus, all designed for sharing.

FIESTA MENUS

We ask that you select one menu for your full party.

We are very happy to cater for all dietary requirements, though please note that these must be confirmed in advance of your event.

Please ask should you require a full list of allergens.

Menus are subject to change based on the availability of the best seasonal produce at the time of dining.



THE SHORT RIB FIESTA MENU

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 TOSTADA

Raw yellowfin tuna, chile de arbol, sesame & guacamole

TACOS AL PASTOR

24 hour marinated free-range pork shoulder, grilled pineapple, trio of salsas

SHARERS

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 (V)

Refried beans, avocado leaf, cheese

POSTRES

CORN CAKE (V)

Crisp glazed fresh corn cake served with home-made roasted corn ice cream

£45 PP





THE PESCATARIAN FIESTA MENU

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 TOSTADA

Raw yellowfin tuna, chile de arbol, sesame & guacamole

BAJA FISH

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

SHARERS

CONTRAMAR SEABREAM

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

SIDES

CORN (V)

Grilled on the cob, jalapeño mayo, queso fresco

POSTRES

CORN CAKE (V)

Crisp glazed fresh corn cake served with home-made roasted corn ice cream

£50 PP





THE RIBEYE FIESTA MENU

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 TOSTADA

Raw yellowfin tuna, chile de arbol, sesame & guacamole

CRAB TOSTADA

White crab, brown crab mayo, avocado & spring onion

TACOS AL PASTOR

24 hour marinated free-range pork shoulder, grilled pineapple, trio of salsas

* Minimum of 6 guests required

SHARERS

DRY AGED RIBEYE STEAK

Ash buttered & dry aged Ribeye, with roasted jalapeño & poblano salsa.

SIDES

PAPAS AL ARBOL

Potatoes, chile de arbol, sour cream, coriander

POSTRES

CORN CAKE (V)

Crisp glazed fresh corn cake served with home-made roasted corn ice cream

£60 PP



THE CONTRAMAR FIESTA MENU

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 TOSTADA

Raw yellowfin tuna, chile de arbol, sesame & guacamole

CRAB TOSTADA

White crab, brown crab mayo, avocado & spring onion

TACOS AL PASTOR

24 hour marinated free-range pork shoulder, grilled pineapple, trio of salsas

SHARERS

CONTRAMAR SEABREAM

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

SIDES

CORN (V)

Grilled on the cob, jalapeño mayo, queso fresco

POSTRES

CORN CAKE (V)

Crisp glazed fresh corn cake served with home-made roasted corn ice cream

£60 PP



THE VEGETARIAN FIESTA MENU

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

RAJA QUESEDILLA(V)

Corn tortilla, cheese, charred poblano, jalapeño chillies, salsa roja

AVOCADO & CHAYOTE CEVICHE (VE)

A zingy avocado, chayote, tomato, cucumber and corn salad, presented ceviche-style in a lime, chilli and coriander dressing

The vegetarian fiesta menu can be tailored to accommodate vegan guests.

SHARERS

MUSHROOM PIBIL (VE)

Shredded Fable shiitake mushroom stalks, achiote, orange juice, spices, habanero, escabeche, vegan feta

SIDES

CORN (V)

Grilled on the cob, jalapeño mayo, queso fresco

POSTRES

CORN CAKE (V)

Crisp glazed fresh corn cake served with home-made roasted corn ice cream

£42 PP

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 Mezcale and Tequila list.



COCKTAILS

EL PASTOR 11.75

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

DIABLITO MARGARITA 13

El Jimador Reposado, Ancho Reyes, Ayuuk, lime juice, agave, jalapeño brine, with a tajin rim.

MEZCARITA 12.50

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

BREAKFAST MARGARITA 13

Herradura Plata, orange marmalade, lime juice, agave.

PALOMA 11

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

NEGRONI EL PASTOR 12

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

DIABLO ROJO 11

El Jimador Blanco, ginger beer, lime juice, tomato juice, celery, served long

TEQUILA OLD FASHIONED 13

Herradura Reposado, Nixta, Orange bitters

WINES

FIZZ

LLOPART 55

Reserva brut

RENÉ BEAUDOUIN 85

Blanc de Blancs NV

WHITE

LATIDO BLANCO 38

Navarra, Spain

Lively, citric, full-bodied.

WEATHER STATION SAUVIGNON BLANC 39

Stellenbosch, South Africa

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

HARTS BRO ALBARIÑO 66

Rías Baixas, Spain

Fresh, structured and complex, with notes

RED

REIGN OF TERROIR RED 38

Swartland, South Africa

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

EL ANDEN TEMPRANILLO 52

Rioja, Spain

14 months oak-aged, with hints of tobacco, raspberry, leather and smoke.

HART BROS TINTO 66

Madrid, Spain

Delicated and elegant with a beautiful long finish and notes of berries, red fruit and gentle spice

BEERS

EL PASTOR PALE ALE 6

4.9%

PACIFICO CLARA 6

4.5%

CORONA 6

4.5%

ESTRELLA GALICIA 6

Gluten free 4.9%

ESTRELLA GALICIA NA 5

0%

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

USEFUL INFORMATION

The room is dressed with candles, fresh flowers and foliage. If you would like to arrange additional flowers or decorations, please contact us to arrange delivery or placement.

Place cards (£1pp) and personalised menus (complimentary) can be supplied on request.

You are welcome to bring your own cake at no additional cost.

No outside catering, other than birthday cakes are allowed on the premises.

Children under the age of 18 are very welcome as long as they are accompanied by an adult.

All prices are inclusive of VAT.

A 12.5% discretionary service charge will be added to the final bill.



TERMS & CONDITIONS

Our Private Dining Rooms are subject to a minimum spend which is agreed with the events team at the time of the booking.

All of our prices are inclusive of VAT and exclude a 12.5% service charge which will be added to the final bill.

The minimum spend is a flat fee and must be met. In any circumstances where the minimum spend is not met, the difference will be added to your final bill as room hire.

Final numbers must be confirmed with a minimum of 48 hours' notice. After this time, cancellations or reductions in numbers will be charged the rate of the full menu price for the number of guests stated in the most recent correspondence.

Individual menu and drinks choices must be confirmed at least 14 days prior to your booking.

Dietary requirements need to be confirmed three days prior to the reservation date, we cannot promise that we will be able to accommodate them after this time.

Please make sure you and your guests arrive on time. Should any of your guests be running late, we will start the meal at the agreed time in order to ensure a smooth experience for the group.

The organiser will be responsible for payment of any damages to the private dining room, furnishings or equipment.

Invoicing is by prior arrangement only.

We are able to accept a maximum of 3 separate card payments on the day for the bill.

Any outstanding accounts will become the responsibility of the event organiser or host for settlement.

SECURE A BOOKING:

A holding deposit is required to secure all bookings. Deposits are redeemable against the bill on the day or can be refunded on request.

CANCELLATION POLICY:

The agreed deposit is fully refundable up until one month prior to the event in case of cancellation.

In the unfortunate event that it is necessary to cancel your reservation please ensure you notify us as soon as possible.

If cancellation is made with fewer than 7 days' notice, then you will be charged the full minimum spend.

Any booking made within four weeks of the reservation date is final and unfortunately we will not be able to offer a deposit refund if you cancel.

