EL PASTOR BATTERSEA

EL PASTOR
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@tacos_el_pastor

events@tacoselpastor.co.uk
BATTERSEA POWER STATION, NINE ELMS, SW11 8DD

HARTS GROUP

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.

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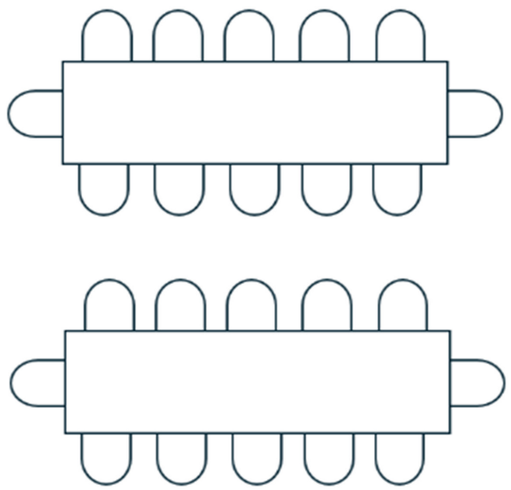
EL PASTOR BATTERSEA

El Pastor Battersea is home to El Pastor's largest and most adapatable 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 accomodate up to 16 guests across one table or 24 guests, split across one two tables of 12.



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

Our fiesta packages are designed for guests to choose their menu from a selection of the most popular dishes at El Pastor.

All menus are served in a feasting style.

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

FIESTA MENUS

Please design your menu following the below template.

The selected dishes will be served for the whole party and cost of the menus are based on the sharing plates chosen.

GUACAMOLE & TOTOPOS

SALSAS

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TWO TOSTADAS

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ONE TACO

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TWO SHARING PLATES

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TWO DESSERTS

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

LAMB BARBACOA

12 hour braised, served with its consomme

SHARING PLATES

Please select up to two sharing plates to be served equally for your whole party.

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

SHIITAKE PIBIL (VE) £50pp

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

POLLO BORRACHO £50pp

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

ALL SERVED WITH UNLIMTED WARM CORN TORTILLAS

DESSERTS

Please select up to two desserts to be served equally for your whole party.

CORN CAKE

Roasted corn ice cream

CHOCOLATE MOLE TART

Cinnamon chilli-spiced dark chocolate, salted caramel ice cream

MANGO CHEESECAKE

Dulce de leche sauce

PINEAPPLE (VE)

Hibiscus granita

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 fuit 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 a long as they are accompanied by an adult.

All prices are inclusive of VAT.

A 12.5% discrentionary 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 correspondance.

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

Dietarty 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 arrangment 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.