

# PRIVATE DINING & LANGE GROUP BOOKINGS

0207 440 1481 events@tacoselpastor.co.uk @tacos\_el\_pastor



We have several private party and exclusive hire offerings at El Pastor Stoney St, El Pastor CDY, El Pastor Soho and El Pastor Battersea

# EL PASTOR BATTERSEA

Circus Road West, Battersea Power Station, London, SW11 8EZ
Private dining for parties of up 24 with a selection of feasting menus

# EL PASTOR COAL DROPS YARD

Coal Drops Yard, Kings Cross, N1C DQ
Group dining for parties of up to 20 with a choice of three set menus.

# **EL PASTOR SOHO**

66-70 Brewer Street, Soho, London W1F 9UP

Private dining for parties of up to 12 and group dining for parties of up 30 with a choice of three set menus.

Exclusive hire for parties of 60 seated or 100 standing.

# **EL PASTOR STONEY**

7A Stoney Street, SE1 9AA

# EL PASTOR BATTERSEA

Pastor Battersea features the largest and most versatile private dining room in the El Pastor collection. This space is decorated throughout with hand-painted Mexican plants and fauna, evoking the charm of botanical and greenhouse gardens found in Mexico City.

The space can accommodate up to 16 guests across one table or 24 guests, split across two tables of 12.

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

The main restaurant can accommodate parties of up to 14 guests for seated lunches and dinners. Parties are required to dine from one of our group menus.

Reservations can be made online or by contacting the team at battersea@tacoselpastor.co.uk.



# EL PASTOR CDY

El Pastor Coal Drops Yard features a stylish outdoor terrace that's both covered and heated, providing a comfortable dining experience year-round. This vibrant urban space offers a menu of tacos, tostadas, and shareable dishes, all complemented by a dynamic lineup of live music and DJ performances.

El Pastor CDY can accommodate groups of 20 guests for seated lunches and dinners. Parties are required to dine from one of our group menus.

Reservations can be made online or by contacting the team at coaldropsyard@tacoselpastor.co.uk.

El Pastor CDY terrace is also available to hire exclusively for parties of up to 120.

For exclusive enquiries, please contact the event team at events@tacoselpastor.co.uk.



# EL PASTOR SOHO

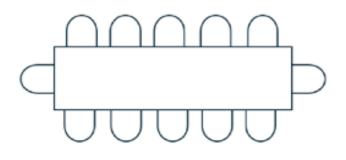
The ground floor of El Pastor Soho transports you to the faded grandeur of the late 19th Century buildings of Mexico city.

El Pastor Soho boasts a striking private dining room, the Green Room, adorned with rich veridian wood panelling and botanical illustrations, comfortably accommodating up to 12 guests. Groups of 12 to 16 guests can also be accommodated in the main restaurant, providing a vibrant atmosphere for larger gatherings.

For a memorable experience, all larger parties at EP Soho are required to order from our group dining menus.

Reservations can be made online or by contacting the team at brewerstreet@tacoselpastor.co.uk

For booking of 16 or more, please contact the event team at events@tacoselpastor.co.uk.



12 seated



# MEZCALERIA COLMILLO

Downstairs at El Pastor Soho, you'll find basement bar 'Mezcaleria Colmillo', named after the cult nightclub EP co-founders Sam and Crispin ran in the 90's and 00's in Mexico City.

Mezcaleria Colmillo is available for exclusive hire for seated lunch or dinners for up to 60 guests or up to 100 standing.

Designed as a convivial area with a large bar, the space is fully equipped with technics turntables and an integrated Funktion-one sound system.

Seated events are required to dine from our group menus, whilst taco stations are available for standing receptions.

For exclusive enquiries, please contact the event team at events@tacoselpastor.co.uk.





Our group 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.

# GROUP MENUS

We ask you to select one main menu for your full group with the addition of any vegetarian or vegan requirements.

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 BIB SHOW THE SHORT SHOW THE SHORT SHOW THE SHORT SHOW THE SHOW TH

# STARTERS

#### SALSAS FOR THE TABLE (VE)

Morita, La Maya, Verde Fresca, Salsa Macha, Del

#### **GUACAMOLE (VE)**

Served with totopos.

# TOSTADAS & TACOS

#### TUNA TOSTADAS

Raw soy-marinated yellowfin tuna, chile de arbol, sesame and guacamole.

#### TACO AL PASTOR

24 hour marinated pork shoulder, grilled pineapple, trio of salsas.

# SHARERS

SERVED WITH UNLIMITED TORTILLAS

#### SHORT RIB

Angus short rib, chipotle, muscovado and coriander seed rub, pickled red onion, salsa la maya.

# SIDES

#### PAPAS ARBOL (V)

Potatoes, chile de arbol, sour cream, coriander

### **POSTRES**

#### CORN CAKE

Roasted corn ice cream.





# THE CONTRAMAR MENU

# SHARERS

SERVED WITH UNLIMITED TORTILLAS

#### CONTRAMAR SEABREAM

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

# STARTERS

#### SALSAS FOR THE TABLE (VE)

Morita, La Maya, Verde Fresca, Salsa Macha, Del

#### GUACAMOLE (VE)

Served with totopos.

### TOSTADAS & TACOS

#### TUNA TOSTADAS

Raw yellowfin tuna, chile de arbol, sesame & guacamole.

#### BAJA FISH

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

# SIDES

#### PAPAS ARBOL (V)

Potatoes, chile de arbol, sour cream, coriander

### **POSTRES**

#### CORN CAKE

Roasted corn ice cream.





# THE MUSHROOM MENU

# SHARERS

SERVED WITH UNLIMITED TORTILLAS

#### MUSHROOM PIBIL (VE)

Shredded Fable shitake mushroom stalks, achiote, orange juice, spices, habanero, escabeche.

# STARTERS

#### SALSAS FOR THE TABLE (VE)

Morita, La Maya, Verde Fresca, Salsa Macha, Del

#### GUACAMOLE (VE)

Served with totopos.

#### REFRIQUESO TOSTADA (VE)

Refried beans, vegan feta, caramelised onion, crispy shallots.

#### TENDERSTEM BROCCOLI TEMPURA (VE)

Caramelised onion, chile de árbol, vegan feta cheese.

# SIDES

#### PAPAS ARBOL (V)

Potatoes, chile de arbol, sour cream, coriander

# **POSTRES**

#### CORN CAKE (V)

Roasted corn ice cream.

\*The mushroom fiesta menu can be tailored to accomodate vegan guests.

