PRIVATE DINING + EVENTS

EL PASTOR www.tacoselpastor.co.uk

0207 440 1481 events@tacoselpastor.co.uk @tacos_el_pastor





EL PASTOR BATTERSEA

Circus Road West, Battersea Power Station, London, SW11 8EZ

- Private dining for parties of up to 24
- Group dining for parties of up to 14
- Standing receptions for up to 30 guests, or up to 50 when including the private terrace

EL PASTOR SOHO

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

- Group dining for parties of up 30
- Private dining for parties of up to 12
- Private hire of Colmillo for parties of 60 dining
- Private hire of Colmillo for standing parties of up to 100



EL PASTOR BATTERSEA

Feast with views of the Grade II* listed Battersea Power Station from our flexible private dining room and adjacent terrace.

Whether you're planning an intimate seated dinner or a standing reception with tacos and margaritas, the private terrace adds an extra dimension that guests will remember long after the last margarita.

- Private dining for up to 24 guests across two tables
- Standing receptions of up to 30
- Standing receptions of up to 50 when booking the adjoining private terrace



For further details and pricing, contact our events team at events@tacoselpastor.co.uk or call 0207 440 1481.



MEZCALERIA COLMILLO

Descend into our atmospheric basement bar where the night gets interesting — a little darker, moodier and made for groups who want to explore Mexico's most mystical spirits.

With a dedicated mezcal and tequila list and full bar service, it's the perfect late-night setting for groups looking to take over the entire space.

- Private hire for seated dining of up to 60
- Private hire for standing reception of up to 100
- Partial hire for groups of up to 30 guests, accommodated over multiple tables
- Fully equipped with Technic turntables and an integrated Funktion-One sound system

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Our fiesta menus showcase a selection of El Pastor's best loved dishes, served feasting style.

We happily cater to all dietary requirements, please confirm any special requests in advance of your event.

FIESTA MENUS

Choose your dishes using the following template. All selections will be served for the entire party, and pricing is based on the chosen sharing plates.

GUACAMOLE & TOTOPOS SALSAS

TWO TOSTADAS

ONE TACO

ONE SHARER

ONE DESSERT

All prices are inclusive of vat. a 12.5% discretionary service charge will be added to the bill.



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

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

BEEF BRISKET

Habanero-braised brisket, salsa verde



SHARERS

Please select a sharer.

RIB EYE £80pp

Galician ex-dairy rib eye, 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

ALL SERVED WITH UNLIMTED WARM CORN TORTILLAS

SHIITAKE PIBIL (VE) £55pp

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

POLLO BORRACHO £60pp

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







DESSERTS

Please choose one dessert to be served individually for your whole party.

CORN CAKE

Roasted corn ice cream

CHOCOLATE MOLE TART

Cinnamon chilli-spiced dark chocolate, orange Chantilly

TORTILLAS Y DULCE DE LECHE

Crispy wheat tortilla strips, sweet cinnamon, dulce de leche

PINEAPPLE (VE)

Lime sorbet

El Pastor Battersea accommodates up to 30 guests standing, or 50 guests when booking the private terrace.

Colmillo can host up to 100 guests for standing receptions.

For standing receptions, customise your menu by choosing a selection of tostadas and tacos.

We cater to all dietary requirements, please confirm these in advance of your event.

STANDING RECEPTIONS

We recommend the following to be selected for the ultimate fiesta.

The selected dishes will be served for the whole party and cost of the menus are priced per dish.

GUACAMOLE & TOTOPOS SALSAS

TWO TOSTADAS

TWO-THREE TACOS

ONE SIDE DISH

ONE DESSERT



ENTRADAS

One portion per three people

GUACAMOLE & TOTOPOS (VE) 11.5

SALSAS (VE) 5 FOR 5

Morita

Chipotle & braised tomatillo

La Maya

Pineapple & habanero

Verde Fresca

Serrano chilllies, tomatillos & coriander

Salsa Macha

Toasted pumpkin seeds, arbol chillies & garlic

Del Vic

Charred habanero & lime

TOSTADAS

One piece per portion

REFRIQUESO (VE) 5

Refried beans, vegan feta, caramelised onion, crispy shallots

CHICKEN TINGA 7

Chipotle and cumin marinated chicken, lettuce, sour cream, salsa verde fresca, queso fresco

TUNA 7.5

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

QUESADILLAS

STEAK QUESADILLA 8

Marinated aged rump, melted cheese, fresh chilli, avocado, salsa morita, fried shallots & potato

CHARRED PORK ENDS QUESADILLA 7.5

Al pastor pork, melted cheese, grilled pineapple, salsa morita, salsa taquero

TACOS

One piece per person

AL PASTOR 5.5

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

MUSHROOM TACO (V) 5

Mushroom, cheese, pumpkin seeds, chile de arbol

TENDERSTEM BROCCOLI TEMPURA (VE) 4.5

Caramelised onion, chile de árbol, vegan feta cheese

BEEF BRISKET 5.5

Habanero-braised brisket, salsa verde

BAJA TACO 9

Wheat tortillas made by our friends at Masafina
Beer battered coley, cabbage, chipotle mayo, pico de gallo, pickled red onion

SIDES

One portion per person

FRIJOLES REFRITOS (V) 4

Refried beans, avocado leaf, cheese

PAPAS AL ARBOL (V) 4

Crispy potatoes, chile de arbol, sour cream, coriander

DESSERTS

One portion per person

CORN CAKE (V) 4

