



EL PASTOR BATTERSEA

EL PASTOR

www.tacoselpastor.co.uk

@tacos_el_pastor

events@tacoselpastor.co.uk

CIRCUS ROAD WEST, BATTERSEA POWER STATION,
LONDON SW11 8EZ

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.





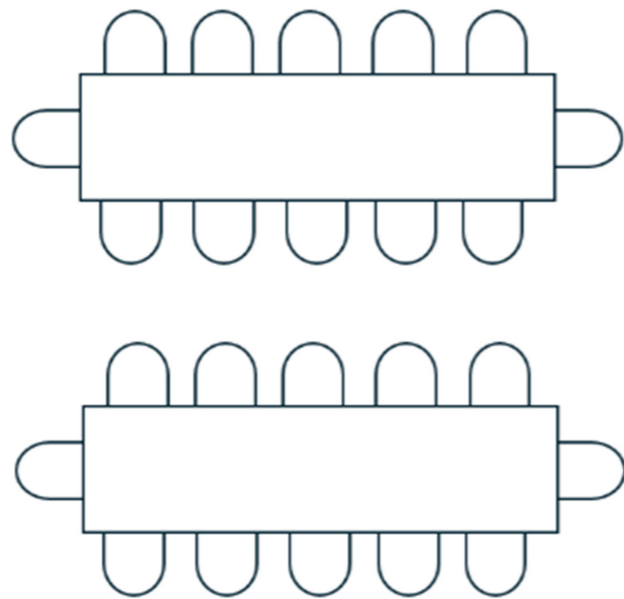
UNDER
DOGS
BY MARIANO AZUELA

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 hand painted Mexican plants and fauna, referencing botanical and greenhouse gardens 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 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 dietary 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

TWO TOSTADAS

ONE TACO

TWO SHARING PLATES

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.



AK since 1976



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.

ALL SERVED WITH
UNLIMITED WARM
CORN TORTILLAS

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.



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 Mezcal and Tequila list.



COCKTAILS

EL PASTOR 12

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

DIABLITO MARGARITA 15

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

MEZCARITA 13.25

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

BREAKFAST MARGARITA 13

Herradura Plata, orange marmalade, lime juice, agave.

PALOMA 12

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

NEGRONI EL PASTOR 12.50

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

TEQUILA MULE 12

El Jimador Blanco, fresh lime, Fevertree ginger beer

TEQUILA OLD FASHIONED 13

Herradura Reposado, Nixta, Orange bitters

WINES

FIZZ

LLOPART 59

Reserva brut

RENÉ BEAUDOUIN 85

Blanc de Blancs NV

WHITE

LATIDO BLANCO 40

Navarra, Spain

Lively, citric, full-bodied.

WEATHER STATION SAUVIGNON BLANC 42

Stellenbosch, South Africa

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

HARTS BRO ALBARIÑO 68

Rías Baixas, Spain

Fresh, structured and complex, with notes

RED

REIGN OF TERROIR RED 40

Swartland, South Africa

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

VILOSELL 56

Cataluna, Spain

Smoky, black fruit, chocolate, hints of white pepper

EL ANDEN TEMPRANILLO 56

Rioja, Spain

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

BEERS

EL PASTOR PALE ALE 7.25

4.9%

MODELO ESPECIAL 6.75

4.5%

CORONA 6.25

4.5%

ESTRELLA GALICIA 6.50

Gluten free 4.9%

ESTRELLA GALICIA NA 6

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



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.