



PRIVATE DINING & GROUP BOOKINGS

EL PASTOR
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H A R T S
G R O U P



We have several private party and exclusive hire offerings at El Pastor Stoney St, Casa Pastor, 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 to 24 with a selection of feasting menus.

CASA PASTOR

Coal Drops Yard, Kings Cross, N1C 0DQ

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 to 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.



CASA PASTOR

Casa Pastor 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.

Casa Pastor 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@tacospelastor.co.uk.

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

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



EL PASTOR SOHO

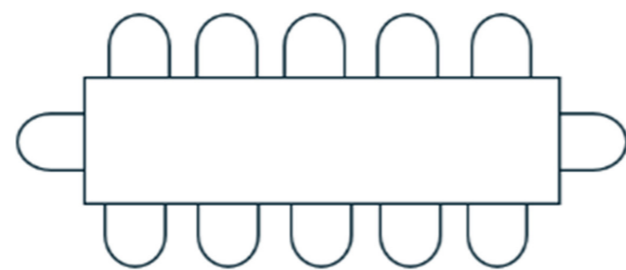
The ground floor of El Pastor Soho transports you to the faded grandeur of the late 19th Century buildings of Mexico city.

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 bookings of 16 or more, please contact the 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 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 menu for your full group.

We are very happy to cater for 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 MENU

SHARERS

SERVED WITH UNLIMITED TORTILLAS

SHORT RIB

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

STARTERS

SALSAS FOR THE TABLE (VE)

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

GUACAMOLE (VE)

Served with totopos.

TOSTADAS & TACOS

TUNA TOSTADAS

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

TACOS AL PASTOR

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

SIDES

FRIJOLES REFritos (V)

Refried beans, avocado leaf, cheese.

POSTRES

CORN CAKE

Roasted corn ice cream.

£45 PP



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 Vic.

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

CORN (V)

Grilled on the cob, jalapeno mayo, queso fresco.

POSTRES

CORN CAKE

Roasted corn ice cream.

£50 PP







THE MUSHROOM MENU

SHARERS

SERVED WITH UNLIMITED TORTILLAS

MUSHROOM PILBIL (VE)

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

STARTERS

SALSAS FOR THE TABLE (VE)

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

GUACAMOLE (VE)

Served with totopos.

RAJA QUESADILLA

Corn tortilla, cheese, charred poblano, jalapeno chillies served with 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.

SIDES

CORN (V)

Grilled on the cob, jalapeno mayo, queso fresco.

POSTRES

CORN CAKE (V)

Roasted corn ice cream.

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

£42 PP

