

PRIVATE DINING & EVENTS



EL PASTOR

www.tacoselpastor.co.uk

0207 440 1481

events@tacoselpastor.co.uk

[@tacos_el_pastor](https://www.instagram.com/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 to 30
- Private dining for parties of up to 14
- Exclusive hire for parties up to 80 guests for seated dinners and lunches, 100 for standing reception



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, 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.





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.

All prices are inclusive of vat. a 13.5% discretionary service charge will be added to the bill.

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



TOSTADAS

Please select two types of tostada for your whole party.

CHICKEN TINGA

Chipotle tomato & oregano

CAMOTE (VE)

Sweet potato, peanuts, fennel & habanero mayo

TUNA

Crushed avocado, chile de árbol & sesame



TACOS

Please select one type of taco for your whole party.

AL PASTOR

24 hour marinated pork shoulder, grilled pineapple, salsa mortia

EL PALMITO (V)

Grilled peach palm hearts

MUSHROOM

Adobo mushrooms & caramelised cheese

BEEF BRISKET

Habanero-braised brisket, salsa tatemada



SHARERS

Please select a sharer.

RIB EYE £80pp

Galician ex-dairy rib eye,
roasted jalapeño & poblano
salsa

CONTRAMAR £65pp

Whole sea bream, mojo
verde, salsa roja & frijoles
refritos

ALL SERVED WITH UNLIMITED
WARM CORN TORTILLAS

SHIITAKE PIBIL (VE) £55pp

Achiote, oregano &
habanero salsa

POLLO BORRACHO £60pp

Roast chicken, adobado con
cerveza, jícama & chayote







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

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) 11.75

SALSAS (VE) 4 FOR 4

Morita

Morita chile, tomatillo, onion

Jalapeño Tatemada

Charred tomato, jalapeño, garlic

Chile Verde y Ajo

Roasted chile verde, garlic, olive oil

Salsa Macha

Toasted pumpkin seeds, chile de árbol, shallots

TOSTADAS

One piece per portion

CAMOTE (VE) 5

Sweet potato, peanuts, fennel & habanero mayo

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

Rump steak, queso & salsa tatemada

GRINGA QUESADILLA 7.5

Al pastor, pineapple, queso & morita

TACOS

One piece per person

AL PASTOR 5.5

24 hour marinated pork, pineapple,salsa morita

MUSHROOM TACO (V) 5

Adobo mushrooms & caramelised cheese

EL PALMITO (VE) 5

Grilled peach palm hearts

BEEF BRISKET 5.5

Habanero-braised brisket, salsa tatemada

BAJA KING PRAWN TACO 10

Wheat tortillas made by our friends at Masafina

Tempura prawns, pico de gallo, jalapeño & habanero mayo

SIDES

One portion per person

FRIJOLES REFritos (V) 4

Slow cooked refried beans, avocado leaf & queso

PAPAS AL ARBOL (V) 4

Crispy potatoes, chile de arbol, sour cream, coriander

DESSERTS

One portion per person

CORN CAKE (V) 4.5

