

ZAPOTE

EVENTS & PRIVATE DINING





Events & Private Dining

With a stylish cosmopolitan interior and vibrant Shoreditch setting, Zapote is one of East London's most exciting venues for events.

Offering contemporary Mexican cuisine and innovative cocktails, Zapote has the capacity, experience and wow factor to host a variety of private events including film premieres, award ceremonies, cocktail receptions, exclusive lunches or dinners, press and product launches and more.

Chef-owner Yahir's event menus champion British produce with Mexican flair, using fresh ingredients and a wide variety of chillies and spices. Each day, tortillas are made in-house using traditional methods and heritage corn.

Located in the heart of Shoreditch, the venue can seat up to 100 guests for a private lunch or dinner or host up to 200 guests for a standing cocktail and canapé reception.



Sample Set Menu

£60 per person

Set menus for groups of 10 – 100 guests

MENU

Prawn ceviche, kumquat, fermented lemon

Spicy chorizo, potato, burnt cheese

Beef fillet, oxtail, ancho chilli, avocado & tomatillo salsa, tortillas

Coal roasted sweet potato, chipotle mayo v

DESSERT

Cinnamon brioche, mezcal vanilla cream

Sample Set Menu

£70 per person

Set menus for groups of 10 – 100 guests

MENU

Red prawn ceviche, pistachio, jicama, kumquat

Spicy chorizo, potato, burnt cheese

Grilled octopus, pasilla chilli, pipian verde

Beef fillet, ox cheek, ancho chilli, avocado & tomatillo salsa, tortillas

Coal roasted sweet potato, chipotle mayo V

DESSERT

Cinnamon brioche, mezcal vanilla cream





Sample Cocktail & Wine Menu

COCKTAILS

Zapote 70

Tapatio Tequila, Ojo de Dios Mezcal, Orgeat, Lemon

El Corazon

Jalapeno infused Tapatio Tequila, Laphroaigh Whisky, Triple Sec and Fresh Pineapple Juice

Calvillo Martini

Ketel One Vodka, Amaro Santoni, Guava, Lychee

Chicozapote

Prickly Pear & Orange Blossom Gin, Saliza Amaretto, Karminia Vermouth, Lemon

Tranquilo Hombre

Pentire, Orgeat, Lemon

La Catrina

Mango & Pineapple Juice, Peppermint Tea, Passionfruit, Lemon Tonic

SPARKLING WINES & CHAMPAGNES

Cava, Gran Reserva, Juvé & Camps, Reserva la Familia, Brut Nature

Champagne, Grand Cru, Ambonnay, Brut, D.Foureur

WHITE WINES

Verdicchio dei Castelli di Jesi Classico, Pontemagno

Piquepoul de Pinet, Poule de Pic, Domaine de la Grangette

Chablis 1er Cru Beauroy, Domaine Naulin

ROSÉ WINE

Côtes de Provence, Rosé, St-Tropez, La Ferme des Lices

RED WINES

Nero d'Avola Rupe Secca

Côtes du Rhône, La Pierre Plantée, Domaine des Treilles

Rioja, Reserva, Viña Bosconia, R. López de Heredia



Sample Canapé Menus

SKEWERS

Secreto al pastor

Spicy chorizo & potato

Corn fed chicken & toasted peanut mole

TOSTADAS

Avocado & crispy corn

Spiced aubergine & aged Manchego

Fresh tuna & spicy crab

Smoked duck breast with cashew mole

CANAPÉS

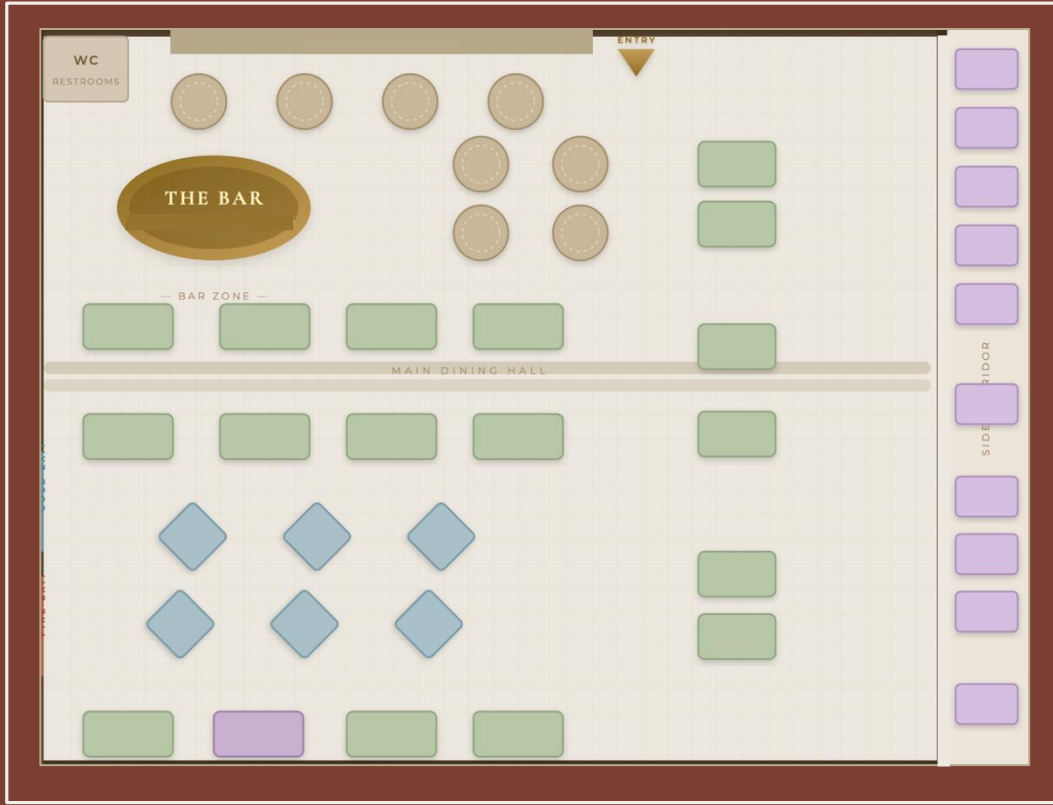
Black seafood croquettes

Grilled sweet potato and chipotle mayo

DESSERT CANAPÉS

Cinnamon Brioche

Zapote



Event Options	Standing (Maximum)	Seated (Maximum)
Banquette	n a	18
Main Dining Room	80	50
Bar	70	18
Exclusive Hire	150	85







Contact us

Private Dining & Event Enquiries:

events@zapote.co.uk

0207 613 5942

Zapote

70 Leonard Street,

Shoreditch

London EC2A 4QX

zapote.co.uk
