



AZTECA

Battersea

DINING AND
PRIVATE EVENTS



5-9 Battersea Rise, London, SW11 1HG | [Enquiry here](#)
aztecalondon.com | @azteca_battersea



ABOUT US

Welcome to Azteca Battersea, where every dish is made with love and where we treat you like family. We blend the vibrant, soulful flavours of Mexico with the delicate artistry of Japanese cuisine, creating a dining experience that is truly unforgettable.

Located in the heart of Battersea, just a short stroll from Clapham Junction, we are proud to be one of the neighbourhood's favourite spots. Whether it is a casual dinner, a lively get-together or a big celebration with friends and family, we are here to make every moment unique.

We pour our hearts into everything we do, from our kitchen to our warm welcome at the door. Come and feel the love - discover why Azteca Battersea is truly the place where good food, good company and good times come together.





THE VENUE

At Azteca Battersea, we have a variety of wonderful spaces you can hire, whether you need just one cozy corner or the whole place for a big bash. We love helping you plan everything from a sit down dinner with friends to a lively party that goes late into the night.

Our way of doing things is simple: we listen to what you need, we are happy to adapt and we will always do our best to work around your budget. We are here to make your celebration feel special.

THE VENUE

Got a big celebration coming up?

Our entire restaurant is ready to host your party! It's perfect for birthdays, family reunions or any big moment you want to share. We can comfortably seat up to 90 guests (not including La Fiesta Bar), making it a truly special place for your biggest memories.

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SEMI-PRIVATE AREAS

For those who prefer a more intimate setting or dining without booking the whole venue, we offer three interconnected semi-private spaces that can be hired individually or combined:

- La Cantina: up to 37 guests
- La Sala: up to 50 guests
- Our VIP table: up to 10 guests

Together or separately these spaces offer a flexible and characterful dining area that can be tailored to suit different group sizes and event styles.



PRIVATE DINING ROOM AT LA FIESTA BAR

For an entirely exclusive and intimate experience, we have a private dining room with capacity for up to 14 guests.

It is the perfect setting for milestone dinners, celebrations with close friends and family or any occasion where privacy and attention to detail matter most.



LA FIESTA BAR

The crown jewel of your evening. La Fiesta Bar is Azteca's dedicated private party space, designed for those who want to eat, drink, and truly let loose.

With capacity for 45-50 guests standing, it's the perfect spot to keep the night going.

LA FIESTA BAR INCLUDES:

- Private bar: your drinks, your vibe
- Private washrooms for your exclusive use
- Front terrace for a breath of fresh air
- Disco lighting to set the mood
- Option to play your own music playlist
- DJ available upon request (additional cost)
- Live music welcome – bring your own band or performer
- Photographer available upon request (additional cost)



SET MENUS

Our set menus are served as a sharing experience.
All starters, tacos and dessert are brought to the table
for everyone to enjoy together.

COMO LA FLOR

STARTERS

Guacamole *v,vg*
Edamame, herbs, blue topos

Sea Salt Edamame or Spicy Edamame *v,vg*

TACOS

Charred Hispi Cabbage *v,vg*
Miso butter and pickled jalapeño

Wild Mushroom Quesadilla *d,v,vg*
Queso Oaxaca, peach habanero

Smoked Aubergine *v,vg*
butternut squash, vegan feta, pickle onion

DESSERT

Sorbet of the Day *v,vg*

LA FLACA

STARTERS

Guacamole *v,vg*
Edamame, herbs, blue topos

Pork Belly Chicharrones
Camote, ahi amarillo vegan mayo

Trout Tiradito
Smoked tigers milk, pickled courgette, avocado

TACOS

Coconut King Prawn
Cactus pico de gallo, chilli jam, black eye beans, crispy onions

Chicken Pastor
Grilled spicy pineapple

Smoked Aubergine *v*
butternut squash, vegan feta, pickle onion

DESSERT

Cinnamon Churros *d,g*
Tres leches dip

SET MENUS

Our set menus are served as a sharing experience.
All starters, tacos and dessert are brought to the table
for everyone to enjoy together.

LA GORDA

STARTERS

Guacamole *v,vg*
Edamame, herbs, blue topos

Pork Belly Chicharrones
Camote, ahi amarillo vegan mayo

Trout Tiradito
Smoked tigers milk, pickled courgette, avocado

King Prawn Tempura
Chipotle mayo, lime

MAINS

Long Horn, Grass Fed Beef Short Rib *n,g*
Chocolate and pepita mole, tortilla

Halve Herb Fed Chicken
Miso, poblano marinate, caramelized onions

SIDES

Crushed Pink Fir Potatoes *v,vg*
Morito chili oil, ahi amarillo mayo

Charred Hispi Cabbage *v,vg*
Miso, pickled jalapeño

DESSERT

Cinnamon Churros *d,g*
Tres leches dip

LA MÁS GORDA

PARA PICAR

Salsa Platter of 5 Salsas
Roasted salsa verde, Cindy's peach habanero (hot), salsa negra (mild),
jalapeño salsa (sweet/mild), house hot sauce (hot), chimi churri Verde(mild), with blue topos

STARTERS

Guacamole *v,vg*
Edamame, herbs, blue topos

Pork Belly Chicharrones
Camote, ahi amarillo vegan mayo

Trout Tiradito
Smoked tigers milk, pickled courgette, avocado

King Prawn Tempura
Chipotle mayo, lime

MAINS

28 Days Dry Aged Irish Tomahawk Ribeye Steak (1.2 Kg) *g,d*
Chimichurri verde and comte cubes

Miso Black Cod 160 Gr, North Pacific Ocean, Japan
220g, North Pacific Ocean, Japan

SIDES

Charred Hispi Cabbage *v,vg*
Miso, pickled jalapeño

Crushed Pink Fir Potatoes *v,vg*
Morito chili oil, aioli

Grilled Corn on the Cob *v,vg*
Chipotle, brown butter, mayo, coriander

DESSERT

Cinnamon Churros *d,g*
Tres leches dip



TACO MENU

ALL TACOS ARE SERVED IN AN 8 INCH TORTILLA

Brisket & Cheek Birria *d* 4
Onions, requeson cheese, dipping stock

Chicken Pastor 4
Coriander and grilled spicy pineapple

Carnitas 4
Pork, salsa verde, pickled cabbage

Smoked Aubergine *v* 4
Butternut squash, feta, pickle onion

Crispy Fish Baja 4
Chipotle mayo, slaw, crisp cabbage



CANAPE MENU

MINIMUM ORDER: 10 OF A TYPE

Jersey No3 Oysters Yuzu dressing, jalapeño	3
Chicken Boat Roasted chicken, baby gem, chipotle mayo, crispy onions	2.5
Birria Totopos <i>d</i> Birria, white onion, requeson cheese, coriander	2.5
Aubergine Totopos <i>v</i> Aubergine, squash, pickled onion	2
Seared Beef Tataki Beef fillet wrapped with enoki mushroom, ponzu	2.5
Vegetable Ceviche Bites <i>v</i> Seasonal ceviche veg, mango, lime	2
Crispy Squid Sichuan salt, chilli powder	5
Cod Gyoza Chilli oil, soya sauce, yuzu dressing	2.5
Beef Gyoza Chilli oil, soya sauce, yuzu dressing	2.5

A STRESS FREE EXPERIENCE

One of our favourite things about Azteca? The flexibility. You don't have to choose just one space; combine them to create an evening that flows exactly as you imagined.

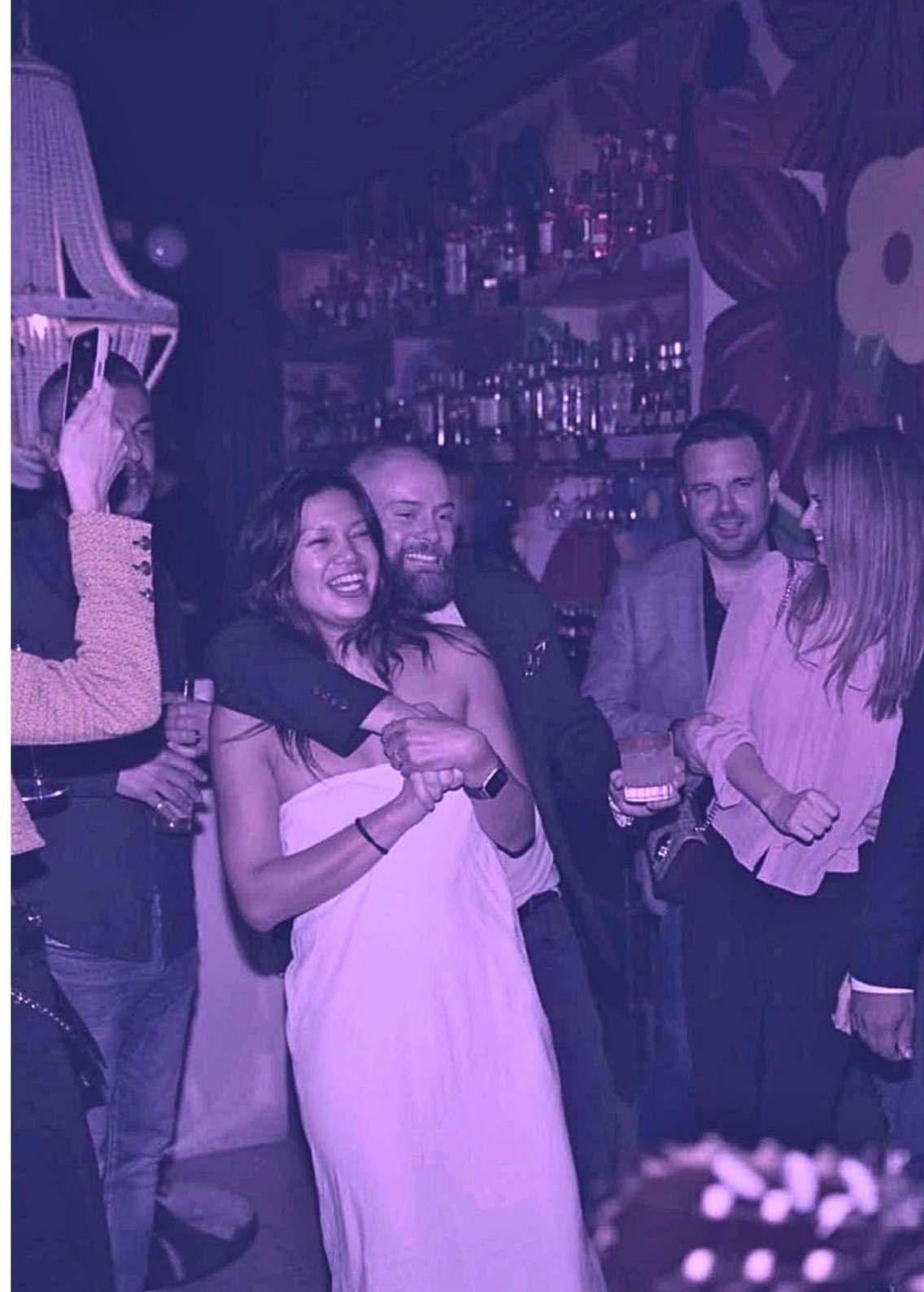
LOVED BY OUR GUESTS:

Drinks reception on arrival followed by a seated dinner in the restaurant or semi-private room. Move to La Fiesta Bar after the dinner for standing drinks and a proper party.

OR KEEP IT SIMPLE:

Standing drinks and canapés evening in La Fiesta Bar, no fuss, just great food and great vibes.

Tell us your vision, and we'll bring it to life.



FACT SHEET

OPENING HOURS

Monday to Friday - 5:30 pm - 1am
Saturday - 12 pm - 1 am
Sunday - 12 pm - 9 pm

WE OFFER

Complimentary Wi-Fi
Large Plasma Screen with appropriate cables
PA system
Dedicated members of staff

ENTERTAINMENT

In house DJ available upon request

CONTACT US

LOCATION

5-9 Battersea Rise, London, SW11 1HG

NEARBY STATIONS

Clapham Junction (0.5 mi)
Clapham Common (1.2 mi)
Clapham South (1.1 mi)

SOCIAL

www.azteca.london.com
[@azteca_battersea](https://www.instagram.com/azteca_battersea)

SPECIAL EVENTS TEAM

To receive more information on your customised event package,
kindly contact our dedicated Special Events team at:

Email: reservations@aztecabattersea.com
Phone: 020 7096 3207