

# TAQUERÍA

## TEQUILAS+MEZCALES

### TEQUILAS

25ml / 50cl - 70cl

Tequila is made with only the Blue Weber agave plant and in only 5 Mexican states. The heart or piña of the agave is steamed for a smooth flavour before fermenting and distilling into a spirit.

### TEQUILA TREATS (BANDERA)

add a shot of sangrita and lime juice to your chosen tequila / mezcal

£1.90

### TEQUILA BLANCO

Blancos are unaged and are said to have the most pure agave flavour.

#### ARETTE BLANCO (highland) £3.60

mellow earthy spice, creamy, floral, whiff of smoke

#### OCHO BLANCO £4.00

sweet agave, wood, ginger, grass, spice

#### TAPATIO BLANCO 25ml/bottle £4.25

fresh agave, pepper, chile, touch of sweetness

#### TEREMANA BLANCO £5.30

wood smoke, leather, herbal agave

#### 1800 BLANCO £5.50

hints of sweet fruit and pepper is perfect sipped neat

#### MAESTRO DOBEL HUMITO £5.75

caramel, honey, roasted nuts

#### MIJENTA £6.50

cantaloupe, honey and cinnamon

#### MAESTRO DOBEL DIAMANTE £7.00

earthy, oak, vanilla, butterscotch notes

#### CASAMIGOS BLANCO £7.15

smooth, light sweet agave, citrus, ginger, pepper, candied peel

#### FORTALEZA BLANCO £7.70

butter, olive, earth, black pepper

### TEQUILA AÑEJO

aged over a year, rich and deep in flavour and colour.

#### GRAN ORENDAIN AÑEJO £6.50

roasted pepper, golden syrup, cedar, a hint of cereal, cayenne pepper

#### HERRADURA AÑEJO £7.90

oak, vanilla, grapefruit and mandarin, cherry

#### 1800 AÑEJO £8.00

notes of tasted oak, vanilla and hints of chocolate on the nose.

#### ENEMIGO AÑEJO CRISTALINO £8.15

three phase Carbon-Cellulose filtration system, coconut, vanilla

### TEQUILA REPOSADO

Aged for up to a year, smooth and golden in colour.

#### ESPOLÓN REPOSADO (highland) £3.75

roasted agave flavor, tropical fruits, spice

#### GRAN CENTENARIO REPOSADO £4.70

smooth, floral agave with spice

#### 1800 REPOSADO £5.55

citrus, honey, pepper, smooth

#### TEREMANA REPOSADO £6.00

notes of oak and vanilla with a smooth, rich finish

#### HERRADURA REPOSADO £6.50

caramel, chocolate, nutty almonds

#### DON JULIO REPOSADO £6.55

soft, hints of dark chocolate, spices, fruit

#### TERRALTA REPOSADO £7.25

oak barrels notes, fruit, mineral aromas

### TOP-SHELF TEQUILAS

#### JOSE CUERVO RESERVA DE LA FAMILIA 2014 £12.40

caramel, vanilla, marzipan, herbs, green pepper

#### ENEMIGO EXTRA AÑEJO £15.50

rests undisturbed for over three years on American oak barrels

#### TAPATIO GRAN RESERVA EXCELENCIA £17.40

incredibly peppery agave, buttery grilled veg, spicy kick

#### CASA DRAGONES £19.40

A hint of nutmeg, blackberry, macadamia, cacao, spicy black pepper

#### CLASE AZUL REPOSADO £19.60

floral jasmine, honey, cinnamon, tobacco, anise

#### DON JULIO 1942 £32.95

sweet baked agave, whisper of smoke, tropical fruit, sauternes, butterscotch

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## MEZCALES

Mezcal can be made with a variety of agave plants, some of which are wild; production of mezcal is not restricted to a specific area, however most mezcal is made in the state of Oaxaca.

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### ARTISANAL MEZCAL

<b>UNION UNO</b> smoky earthy, herbal, citrus	£5.85
<b>MONTELOBOS</b> organically grown spadin agave	£6.00
<b>OJO DE DIOS</b> Orange, almonds, vanilla.	£6.00
<b>SANTO DE PIEDRA</b> espadino joven, double distilled	£6.20
<b>SIGLO CERO POX Chiapas / Mexico</b> fermented white, red and yellow corn, sugarcane, wheat	£6.35
<b>CREYENTE</b> Silky smooth, with sweet fruit and subtle herbal notes	£6.55
<b>BRUXO</b> smoky agave heart, oak, pepper, orange	£6.60
<b>ALIPUS SANTA ANA DEL RIO JOVEN</b> floral, cedar wood, punchy agave	£6.75
<b>PENSADOR</b> oaky smoke, roasted apricot, black pepper	£6.75
<b>KOCH EL</b> ensamble of espadin, barril, Mexican, tepeztape, tobasiche	£7.70
<b>ALIPUS SAN JUAN</b> mineral notes, dried mango, cayenne, hazelnut	£7.00
<b>ILEGAL JOVEN</b> light smoke, peppercorns, menthol, sweet green peppers	£8.50
<b>SENTIR</b> smoky notes accompanied by wood aromas	£8.50
<b>CASAMIGOS</b> smoke, black pepper lead to a silky finish	£9.50
<b>PIERDE ALMAS BOTANICA +9</b> infused with 9 botanicals, herby with citrus and Woody notes	£13.50

### WILD AGAVE MEZCAL

Wild agave mezcals from small Oaxacan producers.

<b>AMORES CUBREATA</b> green vegetable, mineral notes	£6.25
<b>DERRUMBES MICHOACÁN</b> agave pepperiness, sweet fruit, pine, smoke	£7.20
<b>LEYENDA SAN LUIS POTOSI</b> salmiana agave, green vegetables notes, fruity, peppery finish	£7.90
<b>LEYENDA PUEBLA</b> citrus, aromatic tobalá	£7.90
<b>CORTE VETUSTO TOBALA</b> sweet floral notes, earthy vanilla finish	£11.00
<b>GENTE DE MEZCAL TEPESTATE</b> thyme, green chilies, black pepper, herbal	£11.85
<b>DEL MAGUEY WILD TEPEXTATE</b> leather, olive, dried black cherry, earth	£12.65
<b>CORTE VETUSTO ENSAMBLE</b> citrusy mix of coyote, cuixe and madreuxce agaves, woody notes	£13.50
<b>COSMICOS MADRECUISHE</b> black olives, pepper, orange cest	£13.75
<b>OTHER</b>	
<b>OJO DE DIOS CAFE Angustifolia 7yrs / espadin</b> blend of ojo de Dios mezcal and arabica coffee beans	£8.70
<b>SOTO MAYOR Chihuahua</b> mint, chocolate, caramel, subtle smoke	£11.00
<b>MAYAJULES</b> tropical and green fruit notes of kiwi, plum, and apple	£14.00
<b>THE LOST EXPLORER Salmia/ San Pablo Huixtepec</b> herbs after rain, citrus	£18.70