

# TAQUERÍA

## TEQUILAS+MEZCALES

### TEQUILAS

25ml glass

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

**CLASSIC SANGRITA** £0.70  
tomato, lime juice, orange juice, hot sauce, worcestershire sauce

**BANDERA** £1.90  
add a shot of sangria and lime juice to your chosen tequila / mezcal

### TEQUILA BLANCO

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

**TAPATIO BLANCO 25ml/bottle** £3.50  
fresh agave, pepper, chile, touch of /£35.00 sweetness

**ARETTE BLANCO (highland)** £3.50  
mellow earthy spice, creamy, floral, whiff of smoke

**OCHO BLANCO** £3.50  
sweet agave, wood, ginger, grass, spice

**VIVIR BLANCO** £4.75  
mild, herbaceous, citrus, jalapeño snap, try chilled

**MAESTRO DOBEL HUMITO BLANCO** £5.80  
caramel, honey, roasted nuts

**CASAMIGOS BLANCO** £5.50  
smooth, light sweet agave, citrus, ginger, pepper, candied peel

### TEQUILA REPOSADO

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

**CORRALEJO REPOSADO 25ml/bottle** £3.70  
citrus, honey, pepper, smooth /£42.00

**GRAN CENTENARIO REPOSADO** £3.90  
smooth, floral agave with spice

**ESPOLON REPOSADO** £3.90  
roasted agave flavor, tropical fruits, spice

**EL TESORO DE DON FELIPE REPOSADO** £5.20  
woody vanilla, pepper, vegetal, citrus notes

**DON JULIO REPOSADO** £5.20  
soft, hints of dark chocolate, spices, fruit

**CLASE AZUL REPOSADO** £15.50  
floral jasmine, honey, cinnamon, tobacco, anise

### TEQUILA AÑEJO

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

**DON JULIO 1942** £10.00  
sweet baked agave, whisper of smoke, tropical fruit, sauternes, butterscotch

**JOSE CUERVO RESERVA DE LA FAMILIA** £10.00  
semi-sweet, caramel, vanilla, marzipan, herbs, green pepper

**TAPATIO GRAN RESERVA EXCELENCIA** £10.00  
incredibly peppery agave, buttery grilled veg, spicy kick

### MEZCALES

25ml / 50cl bottle

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. The agave heart or piña is roasted for a smoky flavour before fermenting and distilling.

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## ARTISANAL MEZCAL

<b>ILLEGAL JOVEN 25ml/bottle</b>	£4.70
light smoke, peppercorns, menthol, sweet green peppers	/£49.70
<b>DERRUMBES MICHOCÁN</b>	£5.50
agave pepperiness, sweet fruit, pine	
<b>MEZCAL UNION</b>	£5.90
smoky earthy, herbal, citrus	
<b>AMORES CUBREATA</b>	£6.00
green roasted vegetables, mineral notes	
<b>ALIPUS SAN JUAN</b>	£7.00
mineral notes, dried mango, cayenne, hazelnut	
<b>PAPADIABLO ESPECIAL</b>	£9.60
sweet and salty, tropical fruit, peaty notes	
<b>PIERDE ALMAS BOTANICA +9</b>	£8.90
infused with 9 botanicals, herby with citrus and Woody notes	

## WILD AGAVE MEZCAL

*Wild agave mezcales from small Oaxacan producers.*

<b>MONTELOBOS JOVEN</b>	£7.20
organically grown spadin agave	
<b>ALBERTO ORTIZ ESPADIN MADRECULCHE</b>	£9.00
herbal notes, tobacco, green pepper, oak	
<b>DEL MAGUEY WILD PAPALOME</b>	£9.95
leather, olive, dried black cherry, earth	
<b>SIETE MISTERIOS ARROQUEÑO</b>	£9.35
floral blossoms, damp earth, spicy mixed herbs	
<b>GENTE DE MEZCAL TEPESTATE</b>	£11.15
thyme, green chillies, black pepper, herbal	