

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

Unaged and are said to have the most pure agave flavour.

ARETTE BLANCO

mellow earthy spice, creamy, floral, whiff of smoke

£3.60

OCHO BLANCO

sweet agave, wood, ginger, grass, spice

£4.00

TAPATIO BLANCO 25ml/bottle

fresh agave, pepper, chile, touch of sweetness

£4.25

TEREMANA BLANCO

wood smoke, leather, herbal agave

£5.30

1800 BLANCO

hints of sweet fruit and pepper is perfect sipped neat

£5.50

MAESTRO DOBEL HUMITO

smoke, oak, pepper, oats, Brazilian nuts

£5.75

MIJENTA

cantaloupe, honey and cinnamon

£6.50

MASTRO DOBEL DIAMANTE

earthy, oak, vanilla, butterscotch notes

£7.00

FORTALEZA BLANCO

butter, olive, earth, black pepper

£7.70

CASCAHUIN BLANCO

sweet and herbal notes of agave

£7.90

TEQUILA AÑEJO

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

HERRADURA AÑEJO

dried fruit, toasted oak, cooked agave

£7.90

1800 AÑEJO

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

£8.00

TEQUILA REPOSADO

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

ESPOLÓN REPOSADO

roasted agave flavour, tropical fruit, spice

£3.75

JOSE CUERVO TRADICIONAL

smooth, subtle complexity

£3.85

GRAN CENTENARIO REPOSADO

smooth, floral agave with spice

£4.70

1800 REPOSADO

smooth notes of oak and vanilla

£5.55

TEREMANA REPOSADO

notes of oak and vanilla with a smooth, rich finish

£6.00

HERRADURA REPOSADO

caramel, chocolate, nutty almonds

£6.50

CINCORO REPOSADO

notes of toffee, herbs, vanilla, olives

£14.25

TOP-SHELF TEQUILAS

JOSE CUERVO RESERVA FAMILIA 2014

caramel, vanilla, marzipan, herbs, green pepper

£12.40

ENEMIGO EXTRA AÑEJO

rests undisturbed for over three years on American oak barrels

£15.50

TAPATIO GRAN RESERVA EXCELENCIA

agave, buttery grilled veg, spicy kick

£17.40

CASA DRAGONES AÑEJO

a hit of nutmeg, blackberry, macadamia, cacao, spicy black pepper

£19.40

CLASE AZUL REPOSADO

floral jasmine, honey, cinnamon, tobacco, anise, clove

£19.60

GRAN ORENDAIN RESERVA ELITE EXTRA AÑEJO

rich, complex, careful balance of sweet, savoury agave notes.

£25.35

DON JULIO 1942

whisper of smoke, tropical fruit, sauternes, butterscotch

£32.95

MEZCALES

Mezcal can be made with a variety of agave plants, some of which are wild, most mezcal is made in the state of Oaxaca.

ARTISANAL MEZCAL

UNION UNO smoky, herbal connotations, citrus notes	£5.85
MONTELOBOS organically grow espadin agave	£6.00
OJO DE DIOS orange, almonds, vanilla	£6.00
EL RECUERDO CON GUSANO traditionally-styled mezcal with the famous mezcal worm in the bottle. notes of herbal smoke, bitter orange peel, agave	£5.85
SANTO DE PIEDRA espadin joven, doble distilled	£6.20
CREYENTE smooth, with sweet fruit and herbal notes	£6.55
BRUXO smoky agave heart, oak, pepper, orange	£6.60
ALIPUS SANTA ANA DEL RIO JOVEN floral, cedar wood, punchy agave	£6.75
PENSADOR oak-y smoke, roasted apricot, black pepper	£6.75
KOCH EL pineapple, coconut, roses, freshly cut herbs	£7.70
ALIPUS SAN JUAN mineral notes, green vegetables, pepper	£7.00
ILEGAL JOVEN peppercorns, menthol, sweet peppers	£8.50
SENTIR smoky notes accompanied by wood aromas	£8.50
CASAMIGOS smoke, black pepper lead to a silky finish	£9.50
PIERDE ALMAS BOTANICA +9 infused with 9 botanicals, herby with citrus, woody notes	£13.50

WILD AGAVE MEZCAL

<i>Wild agave mezcales from small producers.</i>	
AMORES CUBREATA green vegetable, mineral notes	£6.25
DERRUMBES MICHOACÁN agave pepperiness, sweet fruit, pine, smoke	£7.20
LEYENDA SAN LUIS POTOSÍ salmiana agave, green vegetables notes, fruity, peppery finish	£7.20
LEYENDA PUEBLA citrus, aromatic tobalá	£7.90
CORTE VETUSTO TOBALA sweet floral notes, earthy vanilla finish	£11.00
GENTE DE MEZCAL TEPESTATE thyme, green chillies, black pepper, herbal	£11.15
DEL MAGUEY WILD TEPEXTEATE leather, olive, dried black cherry, earth	£12.65
CORTE VETUSTO ENSAMBLE citrusy mix of coyote, cuixe and madrecuixe agaves, woody notes	£13.50
COSMICOS BICUISHE black olives, pepper, orange cest	£13.75
OTHER	
BALAM "SOTOL" black pepper, smoky and earthy undertones	£6.00
OJO DE DIOS CAFE Angustifolia 7yrs / espadin blend of ojo de dios mezcal and arabica coffee beans	£8.70
SOTO MAYOR overripe fruits, hint of apples, hot spices, sugar cane and chilli peppers.	£9.85
MAYAJULES tropical and green fruit notes of kiwi, plum, and apple	£14.00
THE LOST EXPLORER Salmia/ San Pablo Huitziltepec herbs after rain, citrus	£18.70