

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 £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

smoke, oak, pepper, oats, Brazilian nuts

MIJENTA £6.50

cantaloupe, honey and cinnamon

MASTRO DOBEL DIAMANTE £7.00

earthy, oak, vanilla, butterscotch notes

FORTALEZA BLANCO £7.70

butter, olive, earth, black pepper

CASCAHUIN BLANCO £7.90

sweet and herbal notes of agave

TEQUILA AÑEJO

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

HERRADURA AÑEJO £7.90

dried fruit, toasted oak, cooked agave

1800 AÑEJO £8.00

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

TEQUILA REPOSADO

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

ESPOLÓN REPOSADO £3.75

roasted agave flavour, tropical fruit, spice

JOSE CUERVO TRADICIONAL £3.85

smooth, subtle complexity

GRAN CENTENARIO REPOSADO £4.70

smooth, floral agave with spice

1800 REPOSADO £5.55

smooth notes of oak and vanilla

TEREMANA REPOSADO £6.00

notes of oak and vanilla with a smooth, rich finish

HERRADURA REPOSADO £6.50

caramel, chocolate, nutty almonds

CINCORO REPOSADO £14.25

notes of toffee, herbs, vanilla, olives

TOP-SHELF TEQUILAS

JOSE CUERVO RESERVA 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

agave, buttery grilled veg, spicy kick

CASA DRAGONES AÑEJO £19.40

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

CLASE AZUL REPOSADO £19.60

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

GRAN ORENDAIN RESERVA ELITE EXTRA AÑEJO £25.35

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

DON JULIO 1942 £32.95

whisper of smoke, tropical fruit, sauternes, butterscotch

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 raditionally-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

Wild agave mezcals from small producers.

AMORES CUBREATA greenn vegetable, mineral notes	£6.25
DERRUMBES MICHOACÁN agave pepperiness, sweet fruit, pine, smoke	£7.20
LEYENDA SAN LUIS POTOSI 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 TEPEXTATE leather, olive, dried black cherry, earth	£12.65
CORTE VETUSTO ENSAMBLE citrusy mix of coyote, cuixe and madrechuxe 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 Huixtepec herbs after rain, citrus	£18.70