

# TAQUERÍA

## TEQUILAS+MEZCALES

### TEQUILAS

25ml glass / 50cl bottle

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** £1.90  
add a shot of sangrita 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** £3.00  
fresh agave, pepper, chile, touch of sweetness /£31.00

**ARETTE BLANCO (highland)** £3.00  
mellow earthy spice, creamy, floral, whiff of smoke

**OCHO BLANCO** £3.00  
sweet agave, wood, ginger, grass, spice

**CABEZA BLANCO** £3.95  
agave fruit flavour, mineral notes

**CHINACO BLANCO** £3.75  
mild, herbaceous, citrus, jalapeño snap.

**PORFIDIO PLATA** £5.00  
smooth agave, orange, lime, wild berries

**CASAMIGOS BLANCO** £4.40  
citrus, ginger, pepper, candied peel

**PATRON BLANCO** £5.60  
citrus, melon, cucumber and herbal notes

**FORTALEZA BLANCO** £7.50  
butter, olive, earth and black pepper

### TEQUILA REPOSADO

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

**7 LEGUAS REPOSADO** £5.35  
soft wood, caramel, peppery spice

**EL TESORO REPOSADO** £4.90  
woody vanilla, pepper, vegetal and citrus notes

### TEQUILA REPOSADO

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**CORRALEJO REPOSADO** £3.50  
citrus, honey, pepper, smooth /£39.50

**CENTENARIO REPOSADO** £3.50  
smooth, floral agave with spice

**ESPOLÓN REPOSADO (HIGHLAND)** £3.50  
roasted agave flavour, tropical fruit, spice

**DON JULIO REPOSADO** £4.50  
soft, hints of dark chocolate, spices, fruit

**HERENCIA DE PLATA REPOSADO** £4.45  
candied sweet potato, mango, oak, pineapple

**CORRALEJO REPOSADO TRIPLE DISTILLED** £7.00  
smooth, citrus, black pepper, hint of vanilla

### TEQUILA AÑEJO

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

**DON JULIO 1942** £9.60  
whisper of smoke, tropical fruit, sauternes, butterscotch

**HERENCIA DE PLATA AÑEJO** £4.65  
notes of woods, spices and nuts

**BERRUERO AÑEJO** £9.50  
very toasty flavours aged in barrels, whisky drinker will love this

**JOSE CUERVO RESERVA FAMILIA 2014** £8.00  
caramel, vanilla, marzipan, herbs, green pepper

**TAPATIO GRAN RESERVA EXCELENCIA** £8.50  
agave, buttery grilled veg, spicy kick

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

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### ARTISANAL MEZCAL

<b>ILLEGAL JOVEN</b> peppercorns, menthol, sweet green peppers	£4.15 /£49.70
<b>ALIPUS SANTA ANA DEL RIO JOVEN</b> floral, cedar wood, punchy agave	£5.50
<b>LOS DANZANTES JOVEN</b> smoke, spice, herbs, fresh agave	£3.95
<b>APRENDIZ PESCADOR DE SUEÑOS</b> capsicum and floral	£6.50
<b>DERRUMBES OAXACA ESPADÍN</b> sweet agave, citrus, pine, light smoke	£4.00
<b>EL JOLGORIO ESPADIN</b> rose mary, dill, mint and smoky	£8.50
<b>METEORO ESPADIN</b> clean clear agave flavour, wood, citrus	£4.95
<b>DEL MAGUEY MINERO</b> strong herbs, smoke, sweet fruit, citrus	£5.60
<b>DEL MAGUEY ESPADÍN ESPECIAL</b> floral, citrus, pineapple, caramel	£8.00
<b>PAPADIABLO ESPECIAL</b> sweet and salty, tropical fruit, peaty notes	£6.20
<b>MARCA NEGRA ESPADIN</b> ripe fruit, roasted nuts, rich caramel and a hint of citrus	£7.50
<b>PIERDE ALMAS BOTANICA +9</b> infused with 9 botanicals, herby with citrus and Woody notes	£8.60
<b>MARCA NEGRA TEPEZTATE</b> green peppers, grass and wild chive, hot chili pepper and citrus	£8.50
<b>QUIQUIRIQUI SAN JUAN DEL RIO ESPADÍN</b> citrus, floral notes, hint of almonds and cocoa	£3.85
<b>QUIQUIRIQUI MATALAN ESPADÍN</b> bold, smoky herbs, earthy, toffee apple, pepper	£3.45

### WILD AGAVE MEZCAL

Wild agave mezcals from small Oaxacan producers.

<b>DEL MAGUEY WILD PAPALOME</b> leather, olive, dried black cherry, earth	£8.00
<b>DEL MAGUEY WILD TEPEXTATE</b> honeysuckle, tropical fruit, almonds, cinnamon	£8.00
<b>SIETE MISTERIOS ARROQUEÑO</b> floral blossoms, damp earth, spicy mixed herbs	£8.40
<b>DERRUMBES SAN LUIS POTOSÍ</b> fruity, herby, citric bouquet, wild agave flavour from salmiana agave	£4.90
<b>DERRUMBES MICHOACÁN</b> agave pepperiness, sweet fruit, pine, smoke	£4.40
<b>LEYENDA DURANGO DURANGUENSIS</b> dry spice rub, orange peel, raw radish	£6.70
<b>LEYENDA GUERRERO CUPREATA</b> mole spices, cocoa nibs, dried chiles	£6.70

### RAICILLA

Raicilla is grown from sub species of agave, called desert spoon or sotol in Spanish, unlike blue agave it flowers more than once before dying therefore making it more sustainable. Raicilla offers a sweeter, softer take on Mezcal but still has roasted-agave robustness.

<b>LA VENENOSA SIERRA</b> rich tropical fruit, avocado, made from maximiliana agave in jalisco	£6.50
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