

# 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

<b>HERENCIA DE PLATA CAFE</b>	£3.75
<b>BANDERA</b> 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.

<b>TAPATIO BLANCO</b> fresh agave, pepper, chile, touch of sweetness	£3.00 /£31.00
<b>MAESTRO DOBEL HUMITO</b> smoke silver, oak, pepper, oats, Brazilian nuts	£5.45
<b>ARETTE BLANCO (highland)</b> mellow earthy spice, creamy, floral, whiff of smoke	£3.00
<b>OCHO BLANCO</b> sweet agave, wood, ginger, grass, spice	£3.00
<b>CHINACO BLANCO</b> mild, herbaceous, citrus, jalapeño snap.	£3.75
<b>PORFIDIO PLATA</b> smooth agave, orange, lime, wild berries	£5.00
<b>CASAMIGOS BLANCO</b> citrus, ginger, pepper, candied peel	£4.40
<b>PATRÓN BLANCO</b> citrus, melon, cucumber, herbal notes	£5.60
<b>FORTALEZA BLANCO</b> butter, olive, earth, black pepper	£7.50

### TEQUILA REPOSADO

<b>CORRALEJO REPOSADO</b> citrus, honey, pepper, smooth	£3.50 /£39.50
<b>CENTENARIO REPOSADO</b> smooth, floral agave with spice	£3.50
<b>ESPOLÓN REPOSADO (HIGHLAND)</b> roasted agave flavour, tropical fruit, spice	£3.50
<b>DON JULIO REPOSADO</b> soft, hints of dark chocolate, spices, fruit	£4.50
<b>EL TESORO REPOSADO</b> woody vanilla, pepper, vegetal, citrus notes	£4.90
<b>CLASE AZUL REPOSADO</b> floral jasmine, honey, cinnamon, tobacco, anise, clove	£15.00

### TEQUILA AÑEJO

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

<b>DON JULIO 1942</b> whisper of smoke, tropical fruit, sauternes, butterscotch	£9.60
<b>BERRUERO AÑEJO</b> very toasty flavours aged in barrels, whisky drinker will love this	£9.50
<b>JOSE CUERVO RESERVA FAMILIA 2014</b> caramel, vanilla, marzipan, herbs, green pepper	£8.00
<b>TAPATIO GRAN RESERVA EXCELENCIA</b> agave, buttery grilled veg, spicy kick	£8.50

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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>ILEGAL 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>CREYENTE</b> spice, hoja santa, roasted coffee, rhubarb	£6.45
<b>EL SEÑORIO</b> olives, cinnamon, vanilla, mint	£4.50
<b>BRUXO</b> smoky agave heart, oak, pepper, orange	£5.75
<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>DEL MAGUEY ESPADIN</b> floral, citrus, pineapple, caramel	£8.00
<b>DEL MAGUEY MINERO</b> strong herbs, smoke, sweet fruit, citrus	£5.60
<b>PIERDE ALMAS BOTANICA +9</b> infused with 9 botanicals, herby with citrus, woody notes	£8.60
<b>MARCA NEGRA ESPADIN</b> ripe fruit, roasted nuts, caramel, hint of citrus	£7.50
<b>QUIQUIRIQUI SAN JUAN DEL RIO ESPADÍN</b> citrus, floral notes, hint of almonds and cocoa	£3.85
<b>QUIQUIRIQUI MATATLAN 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>NUESTRA SOLEDAD</b> Leather, orange, lemongrass, cucumber	£5.50
<b>DERRUMBES MICHOACÁN</b> agave pepperiness, sweet fruit, pine, smoke	£4.40
<b>CORTE VETUSTO ENSAMBLE</b> citrusy mix of coyote, cuixe and madreuxa agaves with woody notes	£10.80
<b>CORTE VETUSTO TOBALA</b> sweet floral notes, earthy vanilla finish	£10.80
<b>RAICILLA</b> <i>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.</i>	
<b>LA VENENOSA SIERRA</b> rich tropical fruit, avocado, made from maximiliana agave in jalisco	£6.50