

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 £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.

ARETTE BLANCO (highland) £3.60
mellow earthy spice, creamy, floral, whiff of smoke

OCHO BLANCO £4.00
sweet agave, wood, ginger, grass, spice

TAPATIO BLANCO £4.25
fresh agave, pepper, chile, touch of sweetness

VIVIR BLANCO £4.75
wood smoke, leather, herbal agave

MAESTRO DOBEL HUMITO £5.75
smoke, oak, pepper, oats, Brazilian nuts

PATRON BLANCO £6.45
light pepper, citrus punch and lemon and grape ending

MASTRO DOBEL DIAMANTE £7.00
earthy, oak, vanilla, butterscotch notes

CASAMIGOS BLANCO £7.15
citrus, ginger, pepper, candied peel

FORTALEZA BLANCO £7.70
butter, olive, earth, black pepper

TEQUILA REPOSADO

CORRALEJO REPOSADO £3.55
citrus, honey, pepper, smooth

ESPOLÓN REPOSADO (highland) £3.75
roasted agave flavour, tropical fruit, spice

GRAN CENTENARIO REPOSADO £4.70
smooth, floral agave with spice

CENOTE REPOSADO £5.95
vanilla, grass, cinnamon

DON JULIO REPOSADO £6.55
soft, hints of dark chocolate, spices, fruit

TERRALTA REPOSADO £7.25
oak barrels notes, fruity, mineral aromas

TEQUILA AÑEJO

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

DON JULIO AÑEJO £9.75
oak, vanilla, grapefruit and mandarin, cherry

TOP-SHELF TEQUILAS

JOSE CUERVO RESERVA FAMILIA 2014 £12.40
caramel, vanilla, marzipan, herbs, green pepper

TAPATIO GRAN RESERVA EXCELENCIA £17.40
agave, buttery grilled veg, spicy kick

CLASE AZUL REPOSADO £19.60
floral jasmine, honey, cinnamon, tobacco, anise, clove

DON JULIO 1942 £32.95
whisper of smoke, tropical fruit, sauternes, butterscotch

CASA DRAGONES £19.40
a hit of nutmeg, blackberry, macadamia, cacao, spicy black pepper

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

ARTISANAL MEZCAL

EL SEÑORIO JOVEN Hints of cooked agave, herbaceous, fresh mint, light touches of olives and smoke	£4.00
UNION UNO smoky earthy, herbal connotations, top notes of citrus	£5.85
MONTELOBOS organically grow espadin agave	£6.00
OJO DE DIOS orange, almonds, vanilla	£6.00
EL CABRON JOVEN smoky, charred agave, brine, apricot, bright grapefruity citrus, and chocolate mousse	£6.00
SANTO DE PIEDRA espadin joven, doble distilled	£6.20
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 ensamble of espadin, barril, mexicano, tepeztape, tobasiche	£7.70
ALIPUS SAN JUAN mineral notes, green vegetables and pepper	£7.00
ILEGAL JOVEN peppercorns, menthol, sweet green peppers	£8.50
OLL1N AÑEJO espadin, añejo	£11.60
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 green 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 PAPALOME leather, olive, dried black cherry, earth	£12.65
CORTE VETUSTO ENSAMBLE citrusy mix of coyote, cuixe and madrecura agaves, woody notes	£13.50
COSMICOS BICUISHE black olives, pepper, orange zest	£13.75
OTHER	
BALAM "SOTOL" black pepper, smoky and earthy undertones	£6.00
SIGLO CERO POX Chiapas / Mexico fermented white, red and yellow corn, sugarcane, wheat	£6.35
MEZCAL ODD 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
THE LOST EXPLORER Salmia/ San Pablo Huixtepec herbs after rain, citrus	£18.70