

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

HERENCIA DE PLATA CAFE	£3.75
BANDERA 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.

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

TEQUILA REPOSADO

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

TEQUILA AÑEJO

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

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

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.

ARTISANAL MEZCAL

ILEGAL JOVEN peppercorns, menthol, sweet green peppers	£4.15 /£49.70
ALIPUS SAN JUAN DEL RIO JOVEN floral, cedar wood, punchy agave	£5.50
APRENDIZ PESCADOR DE SUEÑOS capsicum and floral	£6.50
DERRUMBES OAXACA ESPADÍN sweet agave, citrus, pine, light smoke	£4.00
EL JOLGORIO ESPADIN rose mary, dill, mint and smoky	£8.50
DEL MAGUEY MINERO strong herbs, smoke, sweet fruit, citrus	£5.60
PAPADIABLO ESPECIAL sweet and salty, tropical fruit, peaty notes	£6.20
PIERDE ALMAS BOTANICA +9 infused with 9 botanicals, herby with citrus, woody notes	£8.60
MARCA NEGRA TEPEZTATE green peppers, grass wild chive, hot chili pepper, citrus	£8.50
QUIQUIRIQUI SAN JUAN DEL RIO ESPADÍN citrus, floral notes, hint of almonds and cocoa	£3.85
QUIQUIRIQUI MATALAN ESPADÍN bold, smoky herbs, earthy, toffee apple, pepper	£3.45

WILD AGAVE MEZCAL

Wild agave mezcales from small Oaxacan producers.

DEL MAGUEY WILD PAPALOME leather, olive, dried black cherry, earth	£8.00
DEL MAGUEY WILD TEPEZTATE honeysuckle, tropical fruit, almonds, cinnamon	£8.00
SIETE MISTERIOS ARROQUEÑO floral blossoms, damp earth, spicy mixed herbs	£8.40
DERRUMBES MICHOACÁN agave pepperiness, sweet fruit, pine, smoke	£4.40

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.

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