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## COCKTAILS

<b>PALOMA</b>	<b>8.25</b>	
Fresh ruby grapefruit & lime, plata tequila, club soda, half salt rim		
<b>GREEN CARD</b>	<b>8.00</b>	
Plata tequila, avocado, matcha powder & a touch of coconut cream. Straight up.		
<b>MEZCAL SOUR</b>	<b>9.50</b>	
Vida Mezcal, egg white, lemon, angostura		
<b>MEZCAL COOLER</b>	<b>9.75</b>	
Vida Mezcal, pomegranate, basil & soda		
<b>TRUMP'S WALL</b>	<b>10.00</b>	
Vida Mezcal, plata tequila, Punt Y Mes, Ancho Reyes Chile Liqueur.		
<b>PIÑA RITA</b>		
Calle 23 Tequila, Aluna Toasted Coconut Rum, Pineapple, Coco Lopez		<b>10.50</b>
<b>BEE STING</b>	<b>9.00</b>	
Reposado tequila, Vida Mezcal, lemon & honey syrup. Tajin salt rim.		
<b>CAZUELA DE LA CASA</b>	<b>15.50</b>	
For 2 to share. Vida Mezcal, Plata Tequila, Crème d'Abricot, green tea, fresh fruits		
<b>BLOODY MARY or MARIA</b>	<b>8.00</b>	

## WINE

### 'ON TAP' - 175 / 500 ml

Verdejo Bernado Farina, Toro	<b>5.60 / 16.00</b>
Schloss Marienlay, Riesling Trocken Riechsgraf Von Kesselstatt	<b>7.35 / 21.00</b>
Tempranillo Joven Bernardo Farina, Toro	<b>5.60 / 16.00</b>
Mr Thirsty, Mas Del Perie	<b>7.20 / 20.50</b>

### BY THE BOTTLE

Altenkirsch 'Boogie' 2015 Pinot Blanc / Riesling, Rheingau	<b>34.50</b>
Benito Santos 2015 Godello Monterrei Spain	<b>36.50</b>
Beaujolais 'Le Ronsay' 2015	<b>34.00</b>
Cellar Cal Pla Red, 2014 Priorat Spain	<b>42.00</b>
Domaine de Triennes, Provence Rose	<b>33.50</b>

## MARGARITAS

<b>'CORAZON' MARGARITA</b>	<b>8.25</b>
Our take on the classic, with housemade grapefruit sherbet & Olmeca Altos Blanco. Shaken & served on ice.	
<b>JASMINE TEA MARGARITA, FROZEN</b>	<b>8.00</b>
A slightly floral twist, using white tip jasmine tea.	
<b>POMEGRANATE &amp; HIBISCUS</b>	<b>8.50</b>
Fresh pomegranate, hibiscus, Calle 23 Reposado, sugar salt rim.	
<b>ACHIOTE</b>	<b>9.00</b>
A punchy mix of orange, cinnamon, achiote, and star anise, crossed with a classic margarita. The foodie's choice.	
<b>ORANGE &amp; BLACK PEPPER</b>	<b>12.50</b>
Siete Leguas Reposado, Gran Marnier, fresh orange & lime. Salt & pepper rim.	

## BEER & CIDER

<b>DRAFT</b>	
'Corazon' Lager 4% (2/3 Pint)	<b>4.50</b>
<b>BOTTLES &amp; CANS</b>	
Pacifico Clara 4.5%	<b>4.50</b>
Allende Golden Ale, Cervecería Allende 4.5%	<b>5.50</b>
Magic Rock 'Inhaler' Juicy Pale Ale 4.5%	<b>5.50</b>
Fourpure American Pale Ale 5%	<b>5.50</b>
Estrella / Ferran Adria's Inedit Damm Witbier 4.8%	<b>5.50</b>
El Gaitero Spanish Cider 5.5%	<b>5.00</b>
<b>MICHELADA</b>	
To any Mexican beer, add green or red hot sauce & lime, over ice in a tall glass, with a salt rim.	<b>60p</b>

## NON ALCOHOLIC

<b>AGUA FRESCA 'DEL DIA'</b> - 'fresh waters' of the day	<b>3.50</b>	
<b>HORCHATA</b>	<b>3.75</b>	
Housemade Almond & Rice Milk with Cinnamon & Agave (N)		
<b>HIBISCUS ICED TEA</b>	<b>3.25</b>	
<b>KARMA COLA</b> - Fairtrade, ethical, organic cola that gives back to its growers in Sierra Leone. #drinknoevil	<b>3.00</b>	
<b>FRESH OJ</b>	<b>3.25</b>	
<b>BOTTOMLESS FILTER COFFEE</b> from Finca Muxbal, Chiapas	<b>3.00</b>	
<b>ICED COFFEE HORCHATA</b> (N) cold brew + horchata	<b>4.50</b>	
<b>OAXACAN HOT CHOCOLATE</b>	<b>5.00</b>	
<b>TEAS</b>		
English breakfast, Berry & Hibiscus, Camomile, Peppermint		<b>2.50</b>
<b>STILL / SPARKLING WATER</b> (unlimited pp)	<b>70p</b>	