MESTIZO

Restaurant & Tequila Bar

DRINKS MENU



HOW IS TEQUILA MADE?

It is the red and brave lands of Los Altos de Jalisco, where is cultilved one of the most noble varieties of cactus, the Blue Agave. From this sacred plant, cultivated since the time of the Aztecs, has been extracted with traditional methods the original Tequila. It is to respect the tradition to perserve the flavor and history of this unique product, this has permited the State of Jalisco to have the privilege to produce cultural heritage with a controlled Denomination of Origin. In this way, Jalisco is the only place in the world where Tequila can be produced.

Tequila according to the official Mexican norm:

Tequila 100% agave

Silver: Without any reposing process

Reposado: Minimum two months of reposing in white oak barrels

Joven: A blend of repososed and white tequila

Añejo: Minimum one year of aging in white oak barrels

HOWISMEZCAL MADE?

Mezcal is produced from the hearts of agave plants, which resemble giant pineapples, after their arms have been cut by hand with machetes.

The pineapples, which have a high sugar content, are cut into quarters, and then slowly roasted for days underground in clay ovens lined with volcanic stones.

After roasting, the pineapples are crushed under the weight of a giant stone called a tahona and pulled by a mule, horse or ox to extract the remaining juice.

Agave juice is fermented in large vats that capture wild yeasts from the air.

The fermented agave juice, which tastes similar to kombucha, is poured into copper stills and distilled twice and sometimes three times.

RAICILLA

Raicilla is a Mexican alcoholic beverage produced in Jalisco and two varieties are used for its production: the lechuguilla agave and the raicillero agave of the inaequidens and maximiliana species endemic to the state.

SOTOL

In the states of Durango, Chihuahua, and Coahuila, they grow a plant called "Dasylirion wheeleri", a kind of maguey endemic to the region and the basis for the preparation of the typical and traditional drink of the north of the country.

LAS MARGARITAS

TEQUILA

MOTHER MARGARITA

Cazcabel Reposado, triple sec, Fresh lime juice,
Agave nectar, Orange juice. Served frozen with a Pitcher(2pints): £50.00 salt rim

CLASSIC MARGARITA

Cazcabel Reposado, triple sec, Fresh lime juice,
Agave nectar. Served on the rocks with a salt rim.

Glass: £12.00
Pitcher(2pints): £50.00

WATERMELON MARGARITA

Cazcabel Reposado, Fresh watermelon, Glass: £12.50 Watermelon liqueur, Fresh lime juice, Agave nectar, Pitcher(2pints): £60.00 Orange juice. Served frozen with a sugar rim.

THE FRUIT MARGARITA

Cazcabel Reposado, triple sec, Fresh lime juice,
Agave nectar with a choice of fruit
(Lime/ Strawberry/ Lychee/ Mango/ Raspberry)
Served frozen with a sugar rim.

Glass: £12.50
Pitcher(2pints): £60.00

JALAPEÑO MARGARITA

Cazcabel Reposado, Triple sec, Fresh lime juice, Agave Glass: £12.50 nectar. Served frozen/on the rocks with a salt rim. pitcher(2pints): £60.00

CUCUMBER MARGARITA

Cazcabel Reposado, Fresh cucumber, Fresh lime juice, Agave nectar. Served frozen with a salt rim. Glass: £12.50

GINGER MARGARITA

Cazcabel Reposado, Ginger liqueur, Fresh lime juice, Agave nectar. Served on the rocks with a salt rim.

Glass: £12.50
Pitcher(2pints): £60.00

CADILLAC MARGARITA

Cazcabel Reposado, Grand Marnier liqueur, Fresh lime juice, Agave nectar. Served on the rocks with Pitcher(2pints): £70.00 a salt rim.

THE LOWLANDS MARGARITA

Cazcabel Blanco, Cointreau liqueur, Fresh lime juice, Agave nectar. Served on the rocks with a salt rim.

Glass: £12.50
Pitcher(2pints): £60.00

TOMMY'S

Cazcabel Reposado, Fresh lime juice, Agave nectar. Served on the rocks with a salt rim.

IAMAICA MARGARITA

Cazcabel Reposado, Hibiscus syrup, fresh lime Glass: £12.50 juice, Agave nectar. Served on the rocks.

COLADA

Cazcabel Reposado, Coconut cream, Pineapple juice, Glass: £12.50 Condensed milk. Served Frozen with a sugar rim.

MANGO #5

Cazcabel Reposado, Sour mix, Triple sec, Mango Glass: £12.50 syrup. Served on the rocks with a chili powder rim.

PEACH MARGARITA

Cazcabel Blanco, Peach schnapps, Fresh lime, Agave Syrup, White peach purée, Archers.

MEZCAL

MEZCAL MARGARITA

Verde momento, Fresh lime juice, Triple sec, Agave nectar. Served on the rocks with a chili powder rim. Pitcher(2pints): £60.00

TAMARIND FROZEN

Verde momento, Tamarind pulp, Fresh lime, Agave nectar. Served frozen with a sugar rim. Glass: £12.50
Pitcher(2pints): £60.00

RAICILLA

PASSION FRUIT MARGARITA

Raicilla Maximiliana, Triple sec, Fresh lime juice, Glass: £15.00 Agave syrup, Passion fruit. Served on the rocks.

MEXICAN COCKTAILS

CLASSICS

<u> </u>	
PALOMA	
Cazcabel reposado, Fresh lime juice, Grapefruit soda.	£12.00
MEXICO CITY	
Cazcabel reposado, Grand Marnier liqueur, Cranberry juice, fresh sweet and sour mix.	£14.00
TEJITO	
Cazcabel reposado+ Fresh mint, Fresh lime juice, Grapefruit soda, Sugar.	£12.00
LUCES DE ACAPULCO	
Cazcabel reposado, Coconut rum, Blue curaçao, Pineapple and orange juice.	£14.00
TEQUILA SUNRISE	
Cazcabel reposado, Orange juice, Splash of grenadine.	£12.00
COCO LOCO	
Cazcabel reposado, Coconut rum, Coconut cream, Pineapple juice.	£14.00
MEZCAL	
MEZCAL NEGRONI	
Verde momento, Campari, sweet vermouth, Ancho rey, served short on ice.	£14.00
MEZCALITO	
Verde momento, Fresh lime juice, Mint leaves, Sugar.	£12.00
CALL ME OLD MEZCAL	
Verde momento, Angostura bitters, Agave nectar, Orange zest.	£14.00
OAXACA COCKTAIL	
Verde momento, Pineapple juice, Fresh lime juice, Agave nectar.	£12.00
SHORT	
CUCARACHA Cazcabel reposado, Kahlua coffee liqueur (flamed).	£10.00
TEQUILA SOUR	
Cazcabel reposado, fresh lime juice, Angostura bitters.	£10.00
BLACK MEXICAN	
Cazcabel coffee liqueur, Patron blanco, Condensed milk (d).	£12.00

TEQUILA FLIGHTS

A choice of 3x25ml tequila shots from one brand of your choice, served with lime juice and sangrita roja.

HERRADURA	£23.00	FORTALEZA	£32.00
1800	£22.00	CASAMIGOS	£29.00

MEZCAL FLIGHTS

A choice of 3x25ml mezcal shots from one brand of your choice, served with orange slice and sal de gusano

AMORES	£24.00	DERRUMBES	£23.00
LOST EXPLORER	£36.00	TINIEBLO	£30.00

MEXICAN BEER

CORONA EXTRA	£5.50
PACIFICO	£6.00
MODELO ESPECIAL	£6.00
CORONA CERO	£5.00
BREW DOG PUNK IPA	£6.00
MICHELADA Your choice of beer plus fresh lime juice and sea salt.	+£1.50
CHELADA Your choice of beer, salsa maggi, salsa valentina, worcestershire sauce, fresh lime juice.	+£2.50
LEVANTA MUERTOS (Raise the dead) Your choice of beer, clamato juice, salsa maggi, salsa valentina, worcestershire sauce, fresh lime juice.	1C2 FO

AGUAS FRESCAS

Served with a mexican baderilla stick. +£3.50

Glass: £3.50 Pitcher (2pints): £17

AGUA DE HORCHATA

Traditional drink made with rice, condensed milk, and cinnamon (d).

AGUA DE TAMARINDO

Refreshing drink made with tamarind pulp, sugar, and water.

AGUA DE JAMAICA

Refreshing drink made with hibiscus flower, sugar, and water.

SOFT DRINKS

BOTTLED WATER Still or Sparkling. 750ml	£3.80
JUICES Orange / Guava / Pineapple / Mango / Cranberry / Apple / Passion fruit	£3.80
SODAS Pepsi / Pepsi MAX/ Lemonade / Tonic water	£2.90
<i>JARRITOS</i> Guava / Pineapple / Mango / Lime / Grapefruit / Mexican cola / Mandarin	£3.80

MOCKTAILS

VERACRUZ Strawberry, Banana, Orange juice	£4.50
COZUMEL Banana+ Coconut+ Pineapple juice	£4.50
ACAPULCO Mango, Strawberry, Orange juice	£4.50

MEZCAL

ALIPU	IS .	
	25ml 50ml	
SAN JUAN	£9.50 £18.00	
SAN BALTAZAR	£9.50 £18.00	
SAN ANDRES	£9.50 £18.00	
AMOR		
VERDE MOMENTO	25ml 50ml £5.70 £11.00	
ESPADIN	£8.00 £15.00	
CUPREATA	£9.50 £18.00	
DEL MAG	UEY	
VIDA	25ml 50ml	
SAN LUIS DEL RIO	£7.00 £12.50 £9.50 £18.00	
SANTO DOMINGO	f12.00 f22.00	
TOBALA	£15.00 £28.00	
DERRUM	IDEC	
DEKKUM	25ml 50ml	
OAXACA	£8.00 £15.00	
SAN LUIS POTOSI	£8.00 £15.00	
MICHOACAN	£9.50 £18.00	
TINIEB	LO	
JOVEN	25ml 50ml £9.50 £18.00	
REPOSADO	£11.00 £20.00	
AÑEJO	£12.00 £22.00	
JOVEN	£14.00 £26.00	
ILEGA	ΛL	
	25ml 50ml	
JOVEN	£9.50 £18.00	
REPOSADO AÑEJO	£12.00 £22.00	
AINEJO	£15.00 £26.00	
LOST EXPL		
ESPADIN	25ml 50ml £9.50 £18.00	
TOBALA	£15.00 £26.00	
SOLMIANA	£17.00 £30.00	
PICAFL	OR	
	25ml 50ml	
JOVEN	£7.00 £12.50	
PENSADOR		
JOVEN	25ml 50ml £7.00 £12.50	
JOVLIN	I/.UU IIZ.5U	
MONTELOBOS		
IOV/EN	25ml 50ml	
JOVEN	£7.00 £12.50	

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CAZCABEL		
BLANCO	25ml £4.80	50ml £9.00
REPOSADO	£5.20	
ARET	TE	
DI ANCO		50ml
BLANCO REPOSADO	£5.00	£9.50 £11.00
AÑEJO		£12.50
CASAM	IGOS	
	25ml	50ml
BLANCO REPOSADO	£8.00	£15.00 £18.00
AÑEJO		£20.00
DON JU	ULIO	
,	25ml	
BLANCO REPOSADO		£15.00 £16.00
AÑEJO		£18.00
HERRA	DURA	
	25ml	50ml
BLANCO REPOSADO		£12.50 £15.00
AÑEJO		£18.00
PATRO	ON	
BLANCO		50ml
REPOSADO		£15.00 £18.00
AÑEJO		£20.00
GRAN PLATINO	£23.00	£42.00
MAESTRO	DOBEL	
BLANCO		50ml £15.00
HUMITO	£8.00	£15.00
DIAMANTE	£9.50	£18.00
CASADRA	GONES	
DI ANCO	25ml	
BLANCO JOVEN		£20.00 £40.00
FORTAL	F7Λ	
TORIAI	25ml	50ml
BLANCO		£18.00
REPOSADO AÑEJO	£11.00 £15.00	
GRAN CENT		120.00
GRAIN CEINI	25ml	50ml
BLANCO	£5.70	£11.00
REPOSADO AÑEJO		£12.50 £15.00
CLASE AZUL PREMIUM 25ml 50ml		
PLATA		£26.00
DEDUCADO	£17.00	C30 00

REPOSADO

£17.00 £30.00

MESTIZO

Restaurant & Tequila Bar

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MESTIZO

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