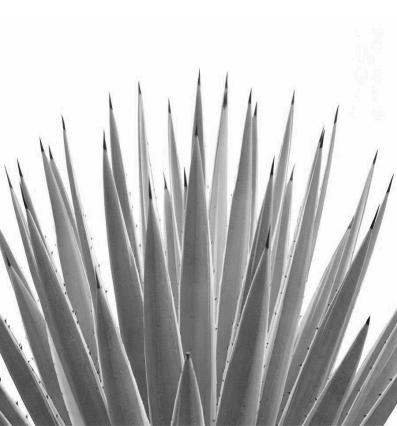
MESTIZO

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, there are 5 states in Mexico where tequila can be produced: Jalisco, Nayarit, Guanajuato, Michoacán and Tamaulipas.

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 reposed 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): £55.00 salt rim

CLASSIC MARGARITA

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

Glass: £13.20
Pitcher(2pints): £55.00

WATERMELON MARGARITA

Cazcabel reposado, Fresh watermelon, Watermelon Glass: £13.80 liqueur, Fresh lime juice, Agave nectar. Served pitcher(2pints): £66.00 frozen with a sugar rim.

THE FRUIT MARGARITA

Cazcabel reposado, Triple sec, Fresh lime juice, Agave nectar with a choice of fruit Pitcher(2pints): £66.00 (Lime/ Strawberry/ Lychee/ Mango/ Raspberry) Served frozen with a sugar rim.

JALAPEÑO MARGARITA

Cazcabel reposado, Triple sec, Fresh lime juice, Agave Glass: £13.80 nectar. Served frozen/on the rocks with a salt rim. pitcher(2pints): £66.00

CUCUMBER MARGARITA

Cazcabel reposado, Fresh cucumber, Fresh lime juice, Agave nectar. Served frozen with a salt rim. Pitcher(2pints): £66.00

GINGER MARGARITA

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

Glass: £13.80
Pitcher(2pints): £66.00

CADILLAC MARGARITA

Cazcabel reposado, Grand marnier liqueur, Fresh lime juice, Agave nectar. Served on the rocks with a Pitcher(2pints): £77.00 a salt rim.

THE LOWLANDS MARGARITA

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

Glass: £13.80
Pitcher(2pints): £66.00

TOMMY'S

Cazcabel reposado, Fresh lime juice, Agave nectar. Glass: £13.80 Served on the rocks with a salt rim.

IAMAICA MARGARITA

Cazcabel reposado, Hibiscus syrup, Fresh lime Glass: £13.80 juice, Agave nectar. Served on the rocks.

COLADA

Cazcabel reposado, Coconut cream, Pineapple juice, Glass: £13.80 Condensed milk. Served Frozen with a sugar rim.

MANGO #5

Cazcabel reposado, Sour mix, Triple sec, Mango Glass: £13.80 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. Glass: £13.80 Pitcher(2pints): £66.00

TAMARIND FROZEN

Verde momento, Tamarind pulp, Fresh lime, Agave nectar. Served frozen with a sugar rim. Glass: £13.80
Pitcher(2pints): £66.00

RAICILLA

PASSION FRUIT MARGARITA

Raicilla maximiliana, Triple sec, Fresh lime juice, Glass: £16.80 Agave syrup, Passion fruit. Served on the rocks.

MEXICAN COCKTAILS

CLASSICS

£13.20
£15.50
£13.20
£15.50
£13.20
£15.50
£15.50
£13.20
£15.50
£13.20
£11.00
£11.00
£13.20

TEQUILA FLIGHTS

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

HERRADURA	£27.00	FORTALEZA	£36.00
1800	£24.00	CASAMIGOS	£28.00

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	£27.00
LOST EXPLORER	£39.00	MONTELOBOS	£38.00

MEXICAN BEER

CORONA EXTRA	£6.00
PACIFICO	£6.50
MODELO ESPECIAL	£6.50
CORONA CERO	£5.50
BREW DOG PUNK IPA	£6.50
MICHELADA Your choice of beer plus fresh lime juice and sea salt.	+£1.80
CHELADA Your choice of beer, salsa maggi, salsa valentina, worcestershire sauce, fresh lime juice.	+£2.90
LEVANTA MUERTOS (Raise the dead) Your choice of beer, clamato juice, salsa maggi, salsa valentina, worcestershire sauce, fresh lime juice.	
Served with a mexican banderilla	+£3.90

AGUAS FRESCAS

stick.

Glass: £3.90 Pitcher (2pints): £18.7

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	£4.20
JUICES Orange / Guava / Pineapple / Mango / Cranberry / Apple / Passion fruit	£4.20
SODAS Pepsi / Pepsi MAX/ Lemonade / Tonic water	£3.20
JARRITOS Guava / Pineapple / Mango / Lime / Grapefruit / Mexican cola / Mandarin	£4.20

MOCKTAILS

VERACRUZ Strawberry, Banana, Orange juice.	£5.00
COZUMEL Banana, Coconut, Pineapple juice.	£5.00
ACAPULCO Mango, Strawberry, Orange juice.	£5.00

MEZCAL

AMARAS	3	
VERDE MOMENTO ESPADIN CUPREATA	25ml 50ml £6.80 £12.00 £9.00 £16.50 £10.50 £19.50	
DEL MAGU	<i>IEY</i>	
VIDA CREMA DE MEZCAL SAN LUIS DEL RIO TOBALA <i>DERRUMB</i>	25ml 50ml £7.80 £14.00 £9.80 £18.00 £11.00 £21.00 £16.00 £31.00	
DERRUMD	25ml 50ml	
OAXACA SAN LUIS POTOSI MICHOACAN	£9.00 £17.00 £9.80 £18.00 £11.00 £20.00	
BRUXO		
No.1 No.3 No.4	25ml 50ml £8.80 £16.00 £10.00 £19.00 £11.50 £21.00	
ILEGAL		
JOVEN REPOSADO AÑEJO	25ml 50ml £9.50 £18.00 £12.00 £22.00 £15.00 £26.00	
LOST EXPLO	RER	
ESPADIN TOBALA SALMIANA	25mlc 50ml £10.50 £19.50 £15.00 £28.00 £18.00 £33.00	
MONTELOE	BOS	
ESPADIN TOBALA PECHUGA	25ml 50ml £9.00 £17.00 £15.00 £28.00 £17.50 £32.00	
PENSADOR		
ESPADIN ENSAMBLE	25ml 50ml £9.00 £17.00 £10.00 £19.00	

£13.00 £24.00

ESPECIAL

TEQU	ILA	
CAZCAI	BEL	
BLANCO REPOSADO 1800	25ml 50ml £6.00 £11.00 £6.80 £12.00	
BLANCO REPOSADO AÑEJO CASAMI O	25ml 50ml £7.80 £14.00 £8.50 £15.00 £9.80 £18.00	
BLANCO REPOSADO AÑEJO	25ml 50ml £9.00 £17.00 £10.50 £19.50 £11.50 £21.50	
BLANCO REPOSADO AÑEJO 70 AÑEJO CRISTALINO 1942 HERRAD	25ml 50ml £10.00 £19.00 £11.00 £21.00 £12.50 £23.00 £16.00 £29.00 £21.00 £38.00	
BLANCO REPOSADO AÑEJO <i>PATRO</i>	25ml 50ml £8.80 £16.00 £9.80 £18.00 £11.50 £21.00	
SILVER REPOSADO AÑEJO XO CAFE CLASE AZUL	25ml 50ml £10.00 £19.00 £11.50 £21.00 £12.50 £23.00 £9.80 £18.00	_
PLATA REPOSADO <i>CASA DRA</i>	25ml 50ml £16.50 £30.00 £19.50 £36.00	
BLANCO JOVEN FORTALE	25ml 50ml £14.50 £26.00 £25.50 £46.00	
BLANCO REPOSADO AÑEJO <i>ARETT</i>	25ml 50ml £11.50 £21.00 £13.80 £25.00 £16.00 £29.00	
BLANCO	25ml 50ml £6.80 £12.50	-

25ml 50ml £9.00 £17.00 £10.00 £19.00 DIAMANTE £11.50 £21.00

MAESTRO DOBEL

£7.50 £13.50

REPOSADO

HUMITO

BLANCO

MESTIZO

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