

MESTIZO

Restaurant & Tequila Bar

OUR STORY

Mestizo was born from a work of love in 2004. When we first opened our doors we knew the huge responsibility that we had in bringing the very best of Mexican cuisine to Londoners.

We believe our gastronomy has so much to offer, it's vibrant, it's diverse, colourful and simply delicious. In the last decade, we've been working hard to be the best ambassadors of our gastronomy as we can, and today we are proud to celebrate it with all of you.

We are now proudly operating two bustling restaurants in London: Camden and Chelsea, showcasing our devotion to authentic Mexican gastronomy.



OUR COMMITMENT

Mestizo Restaurant boasts a rich heritage dating back to 1974 when Roberto Alvarado, opened his first restaurant in Mexico.

Over two decades ago, he introduced the flavours, traditions, and culture of Mexico to Europe.

For 16 years in Madrid and 19 years in London, Mestizo has been sharing this culinary legacy, and it remains a family-managed establishment. Carlos, Roberto's son, has launched the restaurant in Chelsea, embodying a fresh approach while preserving the essence of Mexican culture and hospitality. This expansion reflects our commitment to catering to all dietary needs, offering gluten-free, vegan, dairy-free, and nut-free menu options for an Authentic Mexican Cuisine in London.



AUTHENTICITY

Our menu is renowned for its authenticity, featuring mouthwatering starters like Mexican Tapas "Antojitos" and refreshing Ceviche. The Taco Tray, designed for sharing, offers a variety of fillings to create your own culinary masterpiece. Our main dishes encompass both well-known traditional favorites and delightful surprises.

Our Margarita Bar offers a curated tequila-based menu with our favorite flavours, including Hibiscus, Lavender, Mole, and Lychee, ensuring a delightful and unique beverage experience. We are proud to offer Authentic Mexican Cuisine in London.



MARGARITAS



CLASSIC MARGARITA

Jose Cuervo Tradicional Reposado, Triple sec, Fresh Lime Juice, Agave Nectar. Served on the rocks with a salt rim.

Glass: 14.80

Pitcher(2pints): 68.20

MOTHER MARGARITA

Jose Cuervo Tradicional Reposado, Triple sec, Fresh Lime Juice, Agave Nectar, Orange Juice. Served frozen with a salt rim.

Glass: 13.20

Pitcher(2pints): 60.80

WATERMELON MARGARITA

Jose Cuervo Tradicional Reposado, Fresh Watermelon, Watermelon Liqueur, Fresh Lime Juice, Agave Nectar. Served frozen with a sugar rim.

Glass: 15.80

Pitcher(2pints): 72.80

THE FRUIT MARGARITA

Jose Cuervo Tradicional 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: 14.80

Pitcher(2pints): 68.20

JALAPEÑO MARGARITA

Jose Cuervo Tradicional Reposado, Triple sec, Fresh Lime Juice, Agave Nectar. Served frozen/on the rocks with a salt rim.

Glass: 14.80

Pitcher(2pints): 68.20

CUCUMBER MARGARITA

Jose Cuervo Tradicional Reposado, Fresh Cucumber, Fresh Lime Juice, Agave Nectar. Served frozen with a salt rim.

Glass: 14.80

Pitcher(2pints): 68.20

GINGER MARGARITA

Jose Cuervo Tradicional Reposado, Ginger Liqueur, Fresh Lime Juice, Agave Nectar. Served on the rocks with a salt rim.

Glass: 14.80

Pitcher(2pints): 68.20

CADILLAC MARGARITA

1800 Reposado, Grand Marnier Liqueur, Fresh Lime Juice, Agave Nectar. Served on the rocks with a salt rim.

Glass: 16.80

Pitcher(2pints): 77.20

THE LOWLANDS MARGARITA

1800 Cristalino, Cointreau Liqueur, Fresh Lime Juice, Agave Nectar. Served on the rocks with a salt rim.

Glass: 17.20

Pitcher(2pints): 78.80

TOMMY'S

1800 Reposado, Fresh Lime Juice, Agave Nectar. Served on the rocks with a salt rim.

Glass: 17.20

JAMAICA MARGARITA

Jose Cuervo Tradicional Reposado, Hibiscus Syrup, Fresh Lime Juice, Agave Nectar. Served on the rocks.

Glass: 14.80

COLADA

Jose Cuervo Tradicional Reposado, Coconut Cream, Pineapple Juice, Condensed Milk. Served Frozen with a sugar rim.

Glass: 14.80

MANGO #5

Jose Cuervo Tradicional Reposado, Sour Mix, Triple Sec, Mango Syrup. Served on the rocks with a chili powder rim.

Glass: 14.80

PEACH MARGARITA

Jose Cuervo Tradicional Reposado, Peach Schnapps, Fresh Lime, Agave Syrup, White Peach Purée, Archers.

Glass: 16.80

TEREMANA PEOPLE'S MARGARITA TOWER

Teremana Blanco, Lime Juice, Agave, Pineapple Juice.

Tower(4pints): 104.80

MEZCAL

MEZCAL MARGARITA

Mezcal Amores Verde, Fresh Lime Juice, Triple Sec, Agave Nectar. Served on the rocks with a chili powder rim.

Glass: 14.80

Pitcher(2pints): 68.20

TAMARIND FROZEN

Mezcal Amores Verde, Tamarind Pulp, Fresh Lime, Agave Nectar. Served frozen with a sugar rim.

Glass: 14.80

Pitcher(2pints): 68.20

RAICILLA

PASSION FRUIT MARGARITA

Raicilla Maximiliana, Triple Sec, Fresh Lime Juice, Agave Syrup, Passion Fruit. Served on the rocks.

Glass: 17.20



MEXICAN COCKTAILS



Traditional classic cocktails are available on request.

CLASSICS

PALOMA 1800 Silver, Fresh Lime Juice, Grapefruit Soda.	15.80
MEXICO CITY Casamigos Blanco, Grand Marnier Liqueur, Cranberry Juice, Fresh Lime Juice, Agave Nectar.	17.80
TEJITO 1800 Silver, Fresh Mint, Fresh Lime Juice, Grapefruit Soda, Sugar.	17.80
LUCES DE ACAPULCO Casamigos Reposado, Coconut Rum, Blue curaçao, Pineapple and Orange Juice.	17.80
TEQUILA SUNRISE Casamigos Reposado, Orange Juice, Splash of Grenadine.	17.80
COCO LOCO Jose Cuervo Tradicional Reposado, Coconut Rum, Coconut Cream, Pineapple Juice.	15.80

MEZCAL

MEZCAL NEGRONI Casamigos Mezcal Joven, Campari, Sweet Vermouth, Ancho Reyes. Served short on ice.	17.80
MEZCALITO Mezcal Amores Verde, Fresh Lime Juice, Mint Leaves, Sugar.	14.80
CALL ME OLD MEZCAL Mezcal Amores Espadin, Angostura Bitters, Agave Nectar, Orange Zest.	17.80
OAXACA COCKTAIL Mezcal Amores Verde, Pineapple Juice, Fresh Lime Juice, Agave Nectar.	14.80



MEXICAN BEER



CORONA EXTRA	6.00
PACIFICO	6.50
MODELO ESPECIAL	6.50
CORONA CERO	5.50
CHELADA Your choice of beer (extra charge) , Fresh Lime Juice , Sea Salt.	+ 2.90
MICHELADA Your choice of beer (extra charge), Salsa Maggi, Salsa Valentina, Worcestershire Sauce, Fresh Lime Juice.	+ 1.80
LEVANTA MUERTOS (Raise the dead) Your choice of beer (extra charge), Clamato Juice, Salsa Maggi, Salsa Valentina, Worcestershire Sauce, Fresh Lime Juice. Served with a mexican banderilla stick.	+ 3.90



ALCOHOL FREE



Any cocktail can be made alcohol-free — £12.80

AGUA DE HORCHATA

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

Glass: 3.90

Pitcher(2pints): 18.70

AGUA DE TAMARINDO

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

Glass: 3.90

Pitcher(2pints): 18.70

AGUA DE JAMAICA

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

Glass: 3.90

Pitcher(2pints): 18.70

JARRITOS

Guava / Pineapple / Mango / Lime / Grapefruit / Mexican cola / Mandarin

4.20

SODAS

Coca-Cola/ Diet Coke/ Sprite/ Fanta / Tonic Water/ Lemonade

3.20

BOTTLED WATER

Still or Sparkling. 750ml

4.20

JUICES

Orange / Guava / Pineapple / Mango / Cranberry / Apple / Passion fruit

4.20

LATTE / CAPPUCCINO/AMERICANO/ HOT CHOCOLATE

3.80

ESPRESSO/CORTADO

3.50

TEA

English Breakfast/Earl Grey/Camomile/Peppermint/ Green/ Fresh Mint/

3.50



RED WINE



	175ml	Bottle
MERLOT RESERVA, LOS ESPINOS, ESPINOS Y CARDOS,CENTRAL VALLEY, CHILE Soft super-juicy ripe plummy fruit and a long full-flavoured finish	9.00	38.00
SYRAH, LA CETTO ,MEXICO Intense yet refined, it carries a medium structure and lingers with a long, memorable finish		38.00
PINOT NOIR, CASABLANCA, NOSTROS RESERVA, INDÓMITA, CASABLANCA, CHILE Aromas of red and black wild berries, truffle, paprika, pepper and clove	9.00	38.00
RESERVA, 1890 FINCA MANZANOS, BODEGAS MANZANOS,RIOJA, SPAIN The attack is generous and pleasant with intense spicy nuances		58.00
MALBEC, VALLE DE UCO, MENDOZA, MANOS NEGRAS, MENDOZA, ARGENTINA Dark fruit flavours while the cool mountain nights produce violet aromas and a soft		58.00



ROSADO



	175ml	Bottle
TEMPRANILLO ROSADO, CASTILLO DEL MORO, VINOS MÁS BUSCADOS,VINO DE ESPAÑA, SPAIN Wild strawberry, raspberry and cranberry fruit	8.00	32.00



WHITE WINE



	175ml	Bottle
BLANCO, CASA DEL ARCO, VINO DE ESPAÑA, SPAIN This is an easy drinking, aromatic dry white wine	7.00	28.00
PINOT GRIGIO, DOC VENEZIE, CASA DEFRA, CIELO E TERRA, VENETO, ITALY Citrus character, notes of green apple and pineapple and refreshing acidity	8.00	32.00
CHENIN, LA CETTO, MEXICO Dry with hint of sweetness from the ripe apples, peaches and tropical fruit		38.00
SAUVIGNON BLANC RESERVA, LOS ESPINOS, ESPINOS Y CARDOS, CENTRAL VALLEY, CHILE It's bright and juicy, with refreshing citrus energy that carries into a long, mouth-watering finish		42.00
ALBARIÑO, EL CAMARÓN, GALICIA, SPAIN Dry and mouth-watering, showing a saline edge and gentle spice		52.00



SPARKLING



	125ml	Bottle
LESSINI DURELLO, DOC, CASA DEFRA, CIELO E TERRA, VENETO, ITALY An elegant non vintage sparkling wines from the hills of Lessinia	6.50	38.00
MOET ET CHANDON Classic champagne with very elegant finish		150.00



DULCES



		Bottle
CENTIVE, MOSCATO D'ASTI DOCG [130G/L RS] (37.5CL), TENUTA OLIM BAUDA, PIEDMONT, ITALY The palate it is fresh and fragrant, as sweetness and acidity are properly balanced. The fine mousse makes it		32.00



TEQUILA



	50 ml	Carafe	Bottle
CASAMIGOS BLANCO	14.00	65.00	168.00
CASAMIGOS REPOSADO	18.00	80.00	216.00
CASAMIGOS AÑEJO	19.00	90.00	228.00
CAZCABEL HONEY	9.00	40.00	108.00
CAZCABEL COFFEE	9.00	40.00	108.00
CAZCABEL COCONUT	9.00	40.00	108.00
CLASE AZUL PLATA	36.00	165.00	432.00
CLASE AZUL REPOSADO	55.00	250.00	660.00

	50 ml	Carafe	Bottle
DON JULIO BLANCO	16.00	75.00	192.00
DON JULIO REPOSADO	18.00	80.00	216.00
DON JULIO 1942	48.00	220.00	576.00
DON JULIO AÑEJO	20.00	90.00	240.00
DON JULIO 70 AÑEJO CRISTALINO	27.00	125.00	324.00
FORTALEZA BLANCO	22.00	99.00	264.00
FORTALEZA REPOSADO	26.00	115.00	312.00
FORTALEZA AÑEJO	34.00	160.00	408.00
HERRADURA BLANCO	14.00	65.00	168.00
HERRADURA REPOSADO	16.00	75.00	192.00
HERRADURA AÑEJO	18.00	82.00	216.00
MAESTRO DOBEL BLANCO	17.50	82.00	210.00
MAESTRO DOBEL HUMITO SMOKED	18.00	85.00	216.00
MAESTRO DOBEL DIAMOND REPOSADO	19.00	90.00	228.00
TIERRA NOBLE BLANCO	17.00	80.00	204.00
TIERRA NOBLE REPOSADO	20.00	92.00	240.00
TIERRA NOBLE AÑEJO	23.00	110.00	276.00
1800 SILVER	13.00	60.00	156.00
1800 REPOSADO	14.00	62.00	168.00
1800 AÑEJO	18.00	82.00	216.00
1800 CRISTALINO	19.00	88.00	228.00
1800 MILENIO	79.00	360.00	948.00
1800 GUCHI MONTON	47.00	210.00	564.00
JOSE CUERVO TRADICIONAL REPOSADO	8.50	40.00	102.00
JOSE CUERVO RESERVA FAMILIA PLATINO	22.00	105.00	264.00
JOSE CUERVO RESERVA FAMILIA EXTRA AÑEJO	48.00	210.00	576.00
PATRON SILVER	14.50	65.00	174.00
PATRON REPOSADO	16.50	75.00	198.00
PATRON AÑEJO	19.00	85.00	228.00
PATRON XO CAFÉ	14.50	65.00	174.00
CASA DRAGONES BLANCO	29.00	130.00	348.00
CASA DRAGONES JOVEN	98.00	450.00	1176.00
ARETTE BLANCO	11.00	52.00	132.00
ARETTE REPOSADO	12.00	55.00	144.00



MEZCAL



	50 ml	Carafe	Bottle
AMARAS VERDE MOMENTO	12.50	58.00	150.00
AMARAS ESPADIN	17.00	80.00	204.00
AMARAS CUPREATA	21.00	99.00	252.00
AMARAS ESPADIN REPOSADO	19.00	88.00	228.00
AMARAS AMERICANA	19.00	88.00	228.00
CASAMIGOS MEZCAL JOVEN	21.00	98.00	252.00
DEL MAGUEY VIDA	15.00	70.00	180.00
DEL MAGUEY CREMA DE MEZCAL	15.50	72.00	186.00
DEL MAGUEY SAN LUIS DEL RIO	25.00	112.00	300.00
DEL MAGUEY TOBALA	40.00	180.00	480.00
DERRUMBES SAN LUIS POTOSI	16.50	80.00	198.00
DERRUMBES MICHOACAN	22.00	105.00	264.00
DERRUMBES OAXACA JOVEN	18.50	82.00	222.00
BRUXO 1	19.00	88.00	228.00
BRUXO 3	19.00	90.00	228.00
BRUXO 4	24.00	110.00	288.00
ILEGAL JOVEN	15.00	70.00	180.00
ILEGAL REPOSADO	24.00	110.00	288.00
ILEGAL ANEJO	28.00	125.00	336.00
LOST EXPLORER ESPADIN	21.00	95.00	252.00
LOST EXPLORER TOBALA	36.00	165.00	432.00
LOST EXPLORER SALMIANA	45.00	210.00	540.00
MONTELOBOS ESPADIN	17.00	80.00	204.00
MONTELOBOS TOBALA	34.00	155.00	408.00
MONTELOBOS PECHUGA	42.00	190.00	504.00
PENSADOR ESPADIN	16.00	75.00	192.00
PENSADOR ENSAMBLE	13.50	62.00	162.00
PENSADOR ESPECIAL	19.00	90.00	228.00
OJO DE DIOS HIBISCUS	13.00	60.00	156.00

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