



MESTIZO
RESTAURANT & TEQUILA BAR

ANTOJITOS

MEXICAN TAPAS

TAMALES

Two corn husks filled with maize and a choice of pollo con mole (n)(g), queso con rajas (v)(d), puerco con salsa verde or frijol negro (v). Steamed to perfection. £9.20

PESCADILLAS

Two corn tortillas filled with flaked fish in spice, deep fried until golden. Accompanied by a chipotle and mayonnaise sauce. £9.20

NACHOS

Corn chips topped with re-fried beans, layers of melted cheese, sliced jalapeño chiles, and pico de gallo (d).
 Classic (v)(d) £10.50
 With chicken or chorizo £12.50

EMPANADAS

An assortment of 4 corn pastries filled with cheese, vegan tinga, cuitlacoche or flor de calabaza, served with sour cream and red tomato salsa (v)(d). £10.50

QUESADILLAS MARQUEZA

Four small corn tortillas filled with Oaxaca-style cheese. Served with red tomato salsa.
 Cheese (v)(d) £9.80
 Cheese+cuitlacoche, flor de calabaza or rajas con crema (v)(d) £11.80

TOSTADAS

Two crispy corn tortillas topped with re-fried beans, lettuce and a choice of chicken, beef or vegetables. Garnished with tomato, avocado, green tomatillo salsa, sour cream, and queso fresco ranchero (d).
 Chicken £8.20
 Beef £9.20
 Vegetarian £8.20
 Vegan £8.20

TAMALES COSTEÑOS

Two corn maize wrapped in banana leaves filled with your choice of pork, chicken or vegan with chile morita salsa. Steamed to perfection. £9.20

GUACAMOLE

Freshly prepared avocado dip served with tortilla chips and pico de gallo. £10.50

FLAUTAS

Four rolled corn tortillas filled with chicken or potato and cheese (v). Deep fried then topped with shredded lettuce, green tomatillo salsa, sour cream, and finished with queso fresco ranchero (d). £10.50

PANUCHO

Corn tortilla topped with re-fried beans, shredded cochinita, pollo pibil or vegan pibil, and marinated red onion. £6.40

JALADAS

Four fresh jalapeño chiles stuffed with cream cheese, breaded and then deep fried. Served with a salsa de cilantro (v)(d)(g). £9.20

QUESO FRITO

Four breaded and fried chihuahua cheese sticks in a pool of green tomatillo salsa, topped with cilantro, onion, and sesame seeds. Served with corn or flour tortillas (v)(d)(g). £10.50

QUESO FUNDIDO

Melted chihuahua and Oaxaca cheese to spoon into flour tortillas. Accompanied by pico de gallo (v)(d)(g).
 Classic £10.50
 With chorizo or mushrooms £11.50

SOUP AND SALADAS

SOPA DE TORTILLA

Seasoned fresh tomato soup topped with fried corn tortilla strips, sour cream, dried chile pasilla, queso fresco, and sliced avocado on the side (v)(d). £7.70

CALDO XOCHITL

Chicken broth with vegetables and shredded chicken. Served with fresh avocado, cilantro, chopped onion, and chile chipotle on the side. £8.60

COCTEL DE CAMARÓN (ACAPULCO STYLE)

Lightly marinated prawns in lemon juice served in a tomato salsa with onions, cilantro, diced tomato, and chile serrano. Accompanied with a slice of avocado, and fresh corn chips. £13.80

ENSALADA DE NOPALES

Tender cactus leaf accompanied with sliced tomato, cilantro, queso fresco, and sliced onion. Served on a bed of lettuce (v)(d). £10.50

ENSALADA MIXTA

Our house salad of mixed green leaves, lettuce, tomatoes, onion, cucumber & avocado with a choice of dressings (V).
 Natural £9.40
 With chicken breast £11.50

SALAD DRESSINGS

- 1) House- olive oil + apple cider vinegar + mustard
- 2) Balsamic- balsamic vinegar + oregano + olive oil

(v) Vegetarian - (n) Contains nuts –
 (d) Contains dairy - (g) Contains gluten

A discretionary 12.5% service charge will be added to all bills.

LOS TACOS

Individual starters. One filling of your choice served with 5 corn or flour (g) warm tortillas. Each choice: £19.80

CHICKEN

POLLO CON MOLE

Shredded chicken cooked in Mexico's most famous sauce. Up to 25 ingredients including chocolate and topped with queso fresco ranchero (n)(d)(g).

TINGA

Shredded chicken with tomatoes, onions, and chile chipotle. Topped with queso fresco ranchero (d).

POLLO PIBIL

Melt in your mouth chicken cooked in a sauce of achiote and orange juice. Topped with marinated onion.

ALAMBRE CHICKEN

Cubes of grilled chicken with diced red and green peppers, onion, and cheese (d).

CAMPECHANO CHICKEN

Chicken with chorizo.

BEEF

BISTEK

Grilled beef.

ALAMBRE BEEF

Cubes of grilled beef with diced red and green peppers, onion, and cheese (d).

CAMPECHANO BEEF

Beef with chorizo.

LAMB

BARBACOA

Marinated slow-cooked lamb.

PORK

PASTOR

Mexican marinated pork served with chunks of pineapple.

COCHINITA PIBIL

Melt in your mouth pork cooked in a sauce of achiote and orange juice. Topped with marinated red onion.

CARNITAS

Marinated slow-cooked roast pork.

CHORIZO

Spicy Spanish sausage, diced and grilled.

VEGETARIAN / VEGAN

CUITLACOCHÉ

Black corn mushrooms (known as Mexican truffle) with onion, button mushrooms, sweet corn, garlic, and chile serrano (v).

RAJAS CON CREMA

Poblano pepper strips in a courgette, sweet corn, and onion cream sauce Topped with queso fresco ranchero (v)(d).

FLOR DE CALABAZA

Courgette flower with sweet corn, diced courgette, onion, and garlic (v).

NOPALES

Grilled tender cactus leaf with tomato and onion. Topped with queso fresco ranchero (v)(d).

VEGAN PIBIL

Melt in your mouth plant-based "chicken", cooked in a sauce of achiote and orange juice. Topped with marinated onion (v).

VEGAN TINGA

Plant based "chicken" with tomatoes, onions and chile chipotle (v).

PERFECT SHARING DISHES

A great way to share with friends and family; the following are two of our most popular dishes

TACO TRAY – MAIN COURSE

When you really want tacos, this is the way to go. Make your own tacos with a choice of 4 fillings from **LOS TACOS**. Served with jalapeño chiles, beans, pico de gallo, red tomato salsa, green tomatillo salsa, onion, cilantro, and sour cream (d). Served with 5 warmed corn or flour (g) tortillas per person.

SERVED FOR 2 OR MORE – PRICE PER PERSON £19.80

MOLCAJETE MESTIZO

The house special. Our famous dish of beef, chicken or a combination of both, served in a volcanic stone bowl with cheese, chorizo, grilled spring onions, cilantro, and nopales, plus your choice of red tomato salsa or green tomatillo salsa, all accompanied with 5 warmed corn or flour (g)(d) tortillas.

SERVED FOR 2 OR MORE – PRICE PER PERSON:

Chicken	£17.60
Beef	£19.80
Chicken and beef	£17.60
Vegetarian	£17.60
Vegan	£17.60

(v) Vegetarian - (n) Contains nuts –
(d) Contains dairy - (g) Contains gluten

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PLATOS FUERTES

(MAIN COURSES)

Choose from the following to accompany your main course:
rice, beans, sautéed potato, steamed vegetables (Unless otherwise indicated).

MOLE POBLANO

Boneless chicken breast served with a traditional mole sauce made with dried chiles, herbs, spices, almonds, and more secret ingredients (n)(g). £19.80

MOLE VERDE

Chicken or pork in a traditional green mole sauce made of chiles, green tomatillo salsa, romaine lettuce, epazote, and pumpkin seeds (n). £18.50

CHILES RELLENOS

Poblano peppers stuffed with a choice of picadillo (spiced ground beef) or Oaxaca cheese (d), lightly battered and sautéed in a tomato broth (g).

Picadillo (spiced ground beef) £17.60

Oaxaca style cheese (v-d) £15.40

Vegan Picadillo £15.40

POLLO TICUL

Mayan style grilled chicken breast in achiote, orange juice, garlic, and epazote. Served with green onion, red peppers, tomato, and a dash of Mexican beer. Accompanied with rice, beans, and corn tortillas (g). £17.60

POLLO SINALOENSE

Melt in your mouth half chicken marinated in Mexican spices, chile guajillo, and salsa béchamel. £17.60

POLLO AL TEQUILA

Chicken breast covered in tequila, guajillo chile, and cheese sauce (d-g). £17.60

POLLO NEGRO

Chicken covered with a cuitlacoche sauce (Mexican truffle) with sweet corn, onion, and garlic. All topped with a cheese gratin (d-g). £19.80

POLLO ARRIERO

3 chicken medallions on a tower of sautéed potatoes, wrapped in steamed vegetables, with a sauce of chopped garlic, onion, green chile and chile guajillo (d). £19.80

FILETE ARRIERO

Three beef medallions on a tower of sautéed potatoes, wrapped in steamed vegetables with a sauce of chopped garlic, onion, green chile and chile guajillo (d). £31.00

CAMARONES EN SALSA

Pan-sautéed king prawns served with a choice of tamarind, tequila (d) or salsa arriero (d). £31.00

ENCHILADAS VERDES O ROJAS

Two rolled corn tortillas stuffed with your choice of filling, topped with a red tomato salsa or green tomatillo salsa, garnished with sour cream and queso fresco ranchero (v)(d).

Chicken £18.00

Potato and cheese or Vegetables (v). £16.00

Vegan £16.00

ENCHILADAS DE MOLE

Two rolled corn tortillas stuffed with your choice of filling in a traditional mole sauce made with up to 25 ingredients including chocolate. Topped with sour cream and queso fresco ranchero (n)(d)(g).

Chicken £19.80

Potato and cheese or Vegetables (v). £19.80

Vegan £19.80

ENCHILADAS CANCÚN

Two rolled corn tortillas stuffed with your choice of filling in a traditional Mayan salsa made with achiote, orange juice, and tomato. Topped with marinated red onion.

Pork or chicken. £18.00

Potato and cheese or Vegetables (v)(d). £16.00

Vegan £16.00

CREPAS DE FLOR DE CALABAZA

Thin crepe pancakes filled with courgette flowers, sweet corn, diced courgette, onion and garlic in our chef's special salsa. Topped with a cheese gratin (v)(d)(g). £15.50

CREPAS DE CUITLACOCHÉ

Thin crepe pancakes filled with black corn mushrooms (known as Mexican truffle), sautéed with onion, garlic, button mushrooms, chile serrano and sweet corn in a special chef's white and cheese sauce (v)(d)(g). £15.50

MIXIOTE DE CORDERO

Shank of lamb marinated in Mexican spices, wrapped in a banana leaf and steamed until tender. With rice, beans, and corn or flour (g) tortillas. £31.00

FILETE TAMPIQUEÑA

Grilled beef accompanied by a chicken enchilada, guacamole and rajas con crema. Garnished with queso fresco ranchero (d). £35.00

SIDES

SALSAS PICANTES

Our special salsas (v).
£5.50

ORDEN DE TORTILLAS

Extra corn/flour
tortillas (v)(g). £2.00

CHILES TOREADOS

Sautéed chiles (v)(g).
£3.00

CEBOLLITAS

Grilled spring onions
with lime wedges (v)(g). £3.00

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(d) Contains dairy - (g) Contains gluten

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added to all bills.



MESTIZO

Restaurant & Tequila Bar

DRINKS AND DESSERTS

DESSERTS

CREPAS DE CAJETA

Thin crepes topped with a caramel sauce, chopped walnuts and served with vanilla ice cream (g-d-n). £7.80

PASTEL DE QUESO Y COCO

Cream cheese and coconut cheesecake, baked and served in a pool of mango sauce (d). £6.80

FLAN CASERO

A rich Mexican version of Crème Caramel (d). £6.80

BUÑUELOS

Thin dough fritters with sugar cane syrup and a scoop of vanilla ice cream (g-d). £6.80

PASTEL DE ELOTE

Our chef's special corn cake topped with whipped cream or a scoop of vanilla ice cream (d). £6.80

PASTEL 3 LECHE

A rich and almost "custard like" cake, made with 3 milks - condensed, evaporated and double cream (d-g-v). £7.80

CHURROS

Six of our deep fried dough pastry with a caramel sauce and condensed milk (v-d-g). £6.80

CLASSIC CHOCOLATE CAKE

You know what it is. Served with vanilla ice cream. (v-d-g) £7.80

HELADOS

A selection of ice cream vanilla / chocolate strawberry (d) and tropical fruit sorbets tequila and lime / passion fruit / mango. £6.80

TAMAL DE DULCES

Our chef's special sweet tamal dessert. Choose from the following 3 flavours:

STRAWBERRY

With fresh whipped cream & strawberry (d). £6.80

PINEAPPLE

With fresh custard sauce & pineapple (d). £6.80

CREAM CHEESE

With caramel sauce (d). £6.80

(v) Vegetarian - (n) Contains nuts - (d) Contains dairy - (g) Contains gluten



MESTIZO

Restaurant & Tequila Bar

DRINKS AND DESSERTS

LIQUEUR COFFEE

ESPRESSO MARTINI

Half a shot of espresso + one shot of Cazcabel Coffee tequila liqueur, shaken over ice and served chilled. £11.50

CAFÉ MESTIZO

El Jimador tequila + Kahlua coffee liqueur flamed and served with a double espresso. Topped with double cream (d). £11.50

IRISH COFFEE

Bushmills Irish whiskey. A classic (d). £11.50

FRENCH COFFEE

Remy martin VSOP. A classic (d). £11.50

CAFÉ ESPAÑA

Licor 43 Spanish liqueur served with an espresso. £11.50

CAFÉ MEXICANO

Cazcabel Coffee tequila liqueur + Vanile de Madagascar + Condensed milk (d) + Shot of espresso. Shaken with ice. £11.50

COFFEE

ESPRESSO

Extra shot of espresso £3.30 +£0.90

CAPPUCINO

£3.80

CAFE AMERICANO

£3.30

CORTADO

£3.30

LATTE

£3.80

HOT CHOCOLATE

£3.80

CAFE DE OLLA

£3.30

TEA

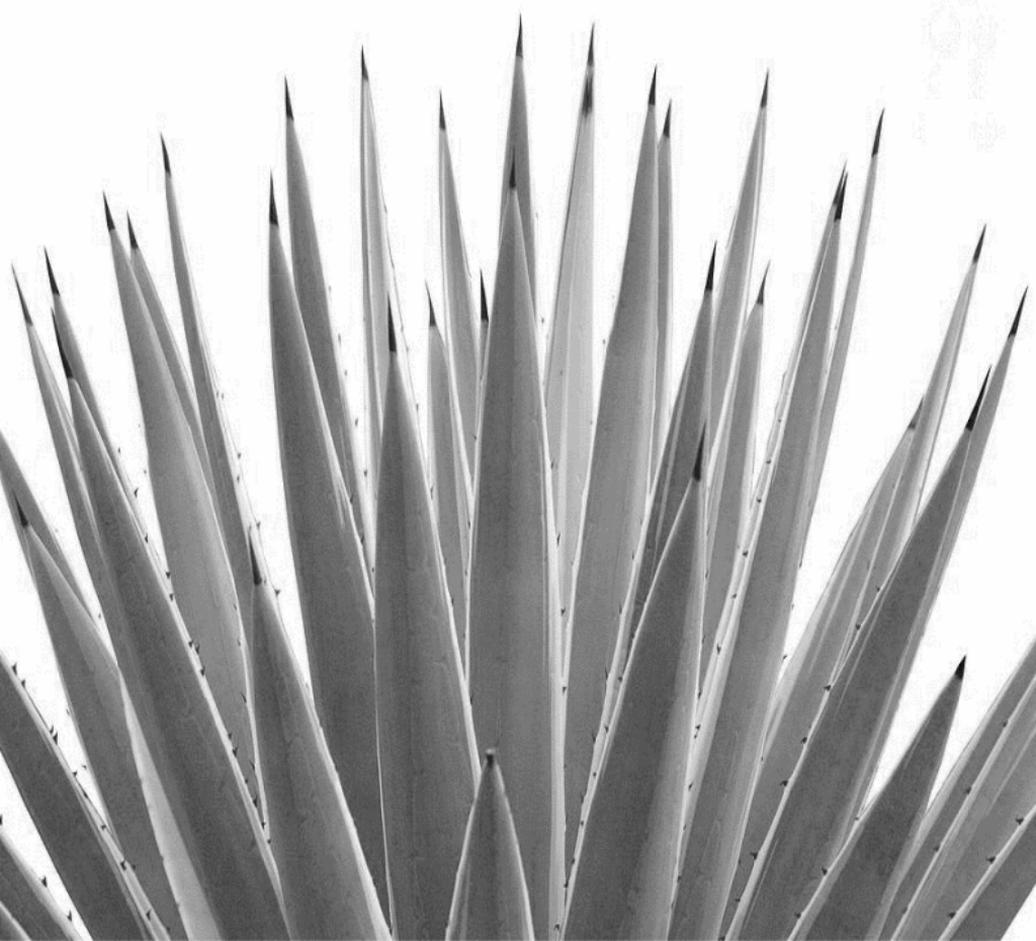
ENGLISH BREAKFAST / EARL GREY / CAMOMILE / PEPPERMINT / GREEN TEA / FRESH MINT TEA

All at
£3.30

MESTIZO

Restaurant & Tequila Bar

DRINKS MENU



HOW IS TEQUILA MADE?

It is the red and brave lands of Los Altos de Jalisco, where is cultivated 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 preserve the flavor and history of this unique product, this has permitted 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

HOW IS MEZCAL 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 "*Dasyliion 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 salt rim.

Glass: £12.20
Pitcher(2pints): £55.00

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 liqueur, Fresh lime juice, Agave nectar. Served frozen with a sugar rim.

Glass: £13.80
Pitcher(2pints): £66.00

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: £13.80
Pitcher(2pints): £66.00

JALAPEÑO MARGARITA

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

Glass: £13.80
Pitcher(2pints): £66.00

CUCUMBER MARGARITA

Cazcabel reposado, Fresh cucumber, Fresh lime juice, Agave nectar. Served frozen with a salt rim.

Glass: £13.80
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 salt rim.

Glass: £16.80
Pitcher(2pints): £77.00

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. Served on the rocks with a salt rim.

Glass: £13.80

JAMAICA MARGARITA

Cazcabel reposado, Hibiscus syrup, Fresh lime juice, Agave nectar. Served on the rocks.

Glass: £13.80

COLADA

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

Glass: £13.80

MANGO #5

Cazcabel reposado, Sour mix, Triple sec, Mango syrup. Served on the rocks with a chili powder rim.

Glass: £13.80

PEACH MARGARITA

Cazcabel blanco, Peach schnapps, Fresh lime, Agave syrup, White peach purée, Archers.

Glass: £16.80

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, Agave syrup, Passion fruit. Served on the rocks.

Glass: £16.80

MEXICAN COCKTAILS

CLASSICS

PALOMA

Cazcabel reposado, Fresh lime juice, Grapefruit soda. £13.20

MEXICO CITY

Cazcabel reposado, Grand marnier liqueur, Cranberry juice, Fresh lime juice, Agave nectar. £15.50

TEJITO

Cazcabel reposado, Fresh mint, Fresh lime juice, Grapefruit soda, Sugar. £13.20

LUCES DE ACAPULCO

Cazcabel reposado, Coconut rum, Blue curaçao, Pineapple and Orange juice. £15.50

TEQUILA SUNRISE

Cazcabel reposado, Orange juice, Splash of Grenadine. £13.20

COCO LOCO

Cazcabel reposado, Coconut rum, Coconut cream, Pineapple juice. £15.50

MEZCAL

MEZCAL NEGRONI

Verde momento, Campari, Sweet vermouth, Ancho Reyes. Served short on ice. £15.50

MEZCALITO

Verde momento, Fresh lime juice, Mint leaves, Sugar. £13.20

CALL ME OLD MEZCAL

Verde momento, Angostura bitters, Agave nectar, Orange zest. £15.50

OAXACA COCKTAIL

Verde momento, Pineapple juice, Fresh lime juice, Agave nectar. £13.20

SHORT

CUCARACHA

Cazcabel reposado, Kahlua coffee liqueur (flamed). £11.00

TEQUILA SOUR

Cazcabel reposado, Fresh lime juice, Angostura bitters. £11.00

BLACK MEXICAN

Cazcabel coffee liqueur, Patron blanco, Condensed milk (d). £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 stick.	+£3.90

AGUAS FRESCAS

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

VERDE MOMENTO	25ml	50ml
	£6.80	£12.00
ESPADIN	£9.00	£16.50
CUPREATA	£10.50	£19.50

DEL MAGUEY

VIDA	25ml	50ml
	£7.80	£14.00
CREMA DE MEZCAL	£9.80	£18.00
SAN LUIS DEL RIO	£11.00	£21.00
TOBALA	£16.00	£31.00

DERRUMBES

OAXACA	25ml	50ml
	£9.00	£17.00
SAN LUIS POTOSI	£9.80	£18.00
MICHOACAN	£11.00	£20.00

BRUXO

No.1	25ml	50ml
	£8.80	£16.00
No.3	£10.00	£19.00
No.4	£11.50	£21.00

ILEGAL

JOVEN	25ml	50ml
	£9.50	£18.00
REPOSADO	£12.00	£22.00
AÑEJO	£15.00	£26.00

LOST EXPLORER

ESPADIN	25mlc	50ml
	£10.50	£19.50
TOBALA	£15.00	£28.00
SALMIANA	£18.00	£33.00

MONTELOBOS

ESPADIN	25ml	50ml
	£9.00	£17.00
TOBALA	£15.00	£28.00
PECHUGA	£17.50	£32.00

PENSADOR

ESPADIN	25ml	50ml
	£9.00	£17.00
ENSAMBLE	£10.00	£19.00
ESPECIAL	£13.00	£24.00

TEQUILA

CAZCABEL

	25ml	50ml
BLANCO	£6.00	£11.00
REPOSADO	£6.80	£12.00

1800

	25ml	50ml
BLANCO	£7.80	£14.00
REPOSADO	£8.50	£15.00
AÑEJO	£9.80	£18.00

CASAMIGOS

	25ml	50ml
BLANCO	£9.00	£17.00
REPOSADO	£10.50	£19.50
AÑEJO	£11.50	£21.50

DON JULIO

	25ml	50ml
BLANCO	£10.00	£19.00
REPOSADO	£11.00	£21.00
AÑEJO	£12.50	£23.00
70 AÑEJO CRISTALINO	£16.00	£29.00
1942	£21.00	£38.00

HERRADURA

	25ml	50ml
BLANCO	£8.80	£16.00
REPOSADO	£9.80	£18.00
AÑEJO	£11.50	£21.00

PATRON

	25ml	50ml
SILVER	£10.00	£19.00
REPOSADO	£11.50	£21.00
AÑEJO	£12.50	£23.00
XO CAFE	£9.80	£18.00

CLASE AZUL PREMIUM

	25ml	50ml
PLATA	£16.50	£30.00
REPOSADO	£19.50	£36.00

CASA DRAGONES

	25ml	50ml
BLANCO	£14.50	£26.00
JOVEN	£25.50	£46.00

FORTALEZA

	25ml	50ml
BLANCO	£11.50	£21.00
REPOSADO	£13.80	£25.00
AÑEJO	£16.00	£29.00

ARETTE

	25ml	50ml
BLANCO	£6.80	£12.50
REPOSADO	£7.50	£13.50

MAESTRO DOBEL

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

MESTIZO

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