

Antojitos - Starters

Guacamole (v)

A fresh dip made from avocado, tomato, onion & spices, pomegranate seeds and coriander.
Served with corn chips.

- *Classic (two scoops)*

- *Classic Single (one scoop)*

Nachos (v)

Light Nachos - Perfect as a starter

Corn chips covered with melted cheese, pimiento, and jalapeño chilli.

Great fo sharing

Crispy tortilla chips, melted cheese, jalapeños, salsa & **crema** Mexicana.

- Chicken tinga (with coriander & crema Mexicana) **+3.95**

- Ground beef (with coriander & crema Mexicana) **+3.95**

Crispy Empanadas

Two handmade empanadas with corn dough, filled with caramelized onions, mashed potatoes, and spices.

Served with a drizzle of **crema** Mexicana and tomato chipotle salsa. And your choice of filling:

- *Ground Beef*

- *Tender Chicken Tinga*

- *Roasted vegetables*

Quesadillas

Grilled **flour** tortillas with melted **cheese** and roasted red peppers. And your choice of filling:

- *Tender Chicken Tinga*

- *Slow-cooked pulled pork*

- *Roasted vegetables*

Served on a bed of crispy lettuce with chilli vinegar dressing and smoky grilled tomatillo chipotle salsa.

Regular (One Quesadilla)

Large (Two Quesadillas)

Padron peppers (v) - Mexican street style

Blistered Padron peppers tossed in smoked paprika salt, served with lime and Chipotle mayo.

Pacifico's Classics

Degustacion del Pacifico

24.00

A combination of one Chicken enchilada, one ground beef tostada topped with fresh lettuce, tomatoes and grated **cheese**, and one pulled pork street taco topped with onion and coriander.

Served with Mexican rice and **black beans**.

Mexican Buffalo Chicken Naked Burrito

18.50

All the bold flavours of a burrito, served without the wrap. A hot iron pan of black beans and rice, topped with crispy tortilla strips, crispy chicken tossed in spicy Buffalo & chipotle sauce, creamy avocado slices, and a white cabbage & carrot slaw.

Served with roasted chipotle salsa and sour cream.

Burrito Especial

17.00

Flour tortilla filled with refried beans and **cheese** and your choice of filling:

- *Tender Chicken tinga*

- *Ground beef*

- *Roasted vegetables*

- **Pulled Pork**

Topped with **Crema** Mexicana and served with tomato chipotle salsa.

Chimichanga

17.00

Flour tortilla filled with **cheese**, fried and topped with guacamole and **crema** Mexicana with your choice of filling:

- *Tender Chicken Tinga*

- *Ground beef*

- *Roasted vegetables*

Served with a side of tomato chipotle salsa.

Vegan Burrito Especial

16.00

Flour tortilla filled with roasted root vegetables, cauliflower, courgette, **black beans** & grilled pineapple and topped with guacamole.

Served with tomato chipotle salsa.

Fajitas

Served on a sizzling skillet with onions and peppers, accompanied by tomato chipotle salsa, **crema** Mexicana, and your choice of warm **flour** or corn tortillas.

Served with **black beans**. Choose your filling:

- *Beef*

- *Chicken*

- **Prawns**

- *Vegetarian (broccoli, cactus, courgette, carrots, baby sweet corn, onions, and peppers).*

Choose your size:

- *Full Fajitas*

27.00

- *Half Fajitas*

16.00

Additional tortillas are complimentary.

*Add a side of Guacamole for £5.50, grated **cheese** for £3, or both for £6.50.*

**WE RECOMMEND PAIRING ANY OF THE
PACIFICO'S CLASSICS WITH ONE
OF OUR SIDES.**



Sides

Flavoured Mexican rice

4.50

(cooked with onions, carrots, sweetcorn & peas)

Black beans

4.00

Sweet potato chips with chipotle mayo

7.00

Crema Mexicana

2.50

Guacamole

5.50

Grated cheese

3.00

Jalapeño poppers

11.50

Serving homemade Mexican food since 1982

Chef's Recommendations

Tacos Birria

23.00

Two Jalisco Mexican Birria Tacos in L.A. style, made with chilli infused crispy corn tortillas. Filled with slow cooked roast beef in a chilli sauce with a delicious spice mix, melted **cheese** and red onions. Topped with pomegranate seeds, coriander and **white cheese**.

Served with beef consommé and Mexican rice.

Sweet Adobo Pork Ribs with Pineapple Honey Glaze

22.00

Mexican style. Guajillo-ancho braised baby-back pork ribs finished with a chipotle-honey glaze and topped with grilled pineapple and vibrant pickled red onions.

Served with warm **flour** tortillas, coriander & onions, grilled tomatillo chipotle salsa, sweet potato fries, and chilli mayo.

Al Pastor Collection

Tacos Al Pastor

25.00

Grilled pork marinated in chillies and spices with grilled pineapple and onion.

Served with corn tortillas, **black beans**, tomato chipotle salsa, coriander and onions.

Al Pastor Cauliflower Tacos (v)

18.00

Three **flour** and corn tortillas filled with charred cauliflower florets and marinated in a smoky achiote chilli sauce with grilled pineapple and coriander. Topped with pickled red onions and pomegranate seeds.

Served with your choice of Mexican rice or **black beans** and a side of grilled tomatillo salsa.

Achiote-Honey Glazed Seabass al Pastor

25.00

Pan-seared seabass glazed with achiote-honey, served on banana leaf with pineapple habanero salsa, Mexican rice, black beans, charred lime, and micro coriander.

Please direct any allergy concern to the manager.

Tacos

Baja Style Sea Bass & King Prawn Tacos

20.00

Three **flour** and corn tortillas filled with sea bass and prawns tempura style. Served on a red cabbage slaw and topped with pineapple, coriander, red onions and avocado slices.

Accompanied by chipotle mayo, tomato chipotle salsa, **black beans** and green salad.

Chicken and Avocado Tacos

20.00

Three flour tortillas filled with tender chicken tinga and red cabbage. Topped with red onions, coriander and avocado slices.

Served with **black beans**, Mexican rice and chipotle mayo.

Porchetta Mexicana Tacos

23.00

Limited availability

Crispy herb-stuffed pork belly, rubbed with smoked paprika and chipotle, cured for 72 hours and slow-roasted for succulent meat with golden crackling, finished with lime and pickled red onions.

Served with warm corn tortillas, grilled salsa verde, smoked tomato-chipotle salsa, guacamole, fresh coriander and diced red onion.

Add Mexican flavoured rice for £4.50.

Side Orders

Ripe Plantain with Crema Mexicana

6.00

Tortilla Chips & Salsa

2.95

Jalapeños

2.95

Salad

Honey, Lime & Chipotle Glazed Chicken with Watermelon & Jicama Salad

19.50

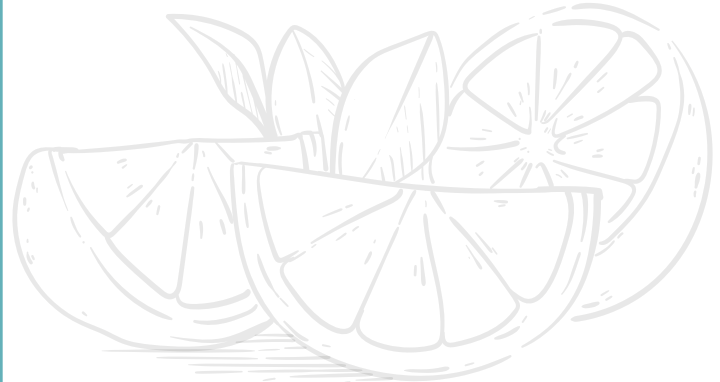
Grilled chicken fillets, finished with a honey, lime, and chipotle adobo glaze.

Served with baby leaf & rocket salad in a chilli vinegar dressing, watermelon, melon, jicama, raspberries, **feta cheese** and drizzled with balsamic reduction.

Vegetarian option:

17.50

Fresh watermelon & jicama salad without chicken.



CAFE
Pacifico
COVENT GARDEN



@cafepacificolondon



@officialcafepacifico



@cafe_pacifico

(v) vegetarian

An optional service charge of 13% will be added to your bill.

Antojitos - Starters

Guacamole (v)

A fresh dip made from avocado, tomato, onion & spices, pomegranate seeds and coriander.

Served with **corn** chips

- *Classic (two scoops)*

- *Classic Single (one scoop)*

9.00

5.50

Nachos (v)

Light Nachos - Perfect as a starter

Corn chips covered with melted cheese, pimiento, and jalapeño chilli.

10.50

Great fo sharing

Crispy tortilla chips, melted cheese, jalapeños, salsa & **crema** Mexicana.

- Chicken tinga (with coriander & crema Mexicana) **+3.95**

- Ground beef (with coriander & crema Mexicana) **+3.95**

16.50

Quesadillas

Grilled **corn** tortillas with melted **cheese** and roasted red peppers. And your choice of filling:

- *Tender Chicken Tinga*

- *Roasted vegetables*

Served on a bed of crispy lettuce with chilli vinegar dressing and smoky grilled tomatillo chipotle salsa.

Regular (One Quesadilla)

Large (Two Quesadillas)

7.50

12.50

Padron peppers (v) - Mexican street style

9.00

Blistered Padron peppers tossed in smoked paprika salt, served with lime and Chipotle mayo.

Salad

Honey, Lime & Chipotle Glazed Chicken with Watermelon & Jicama Salad

19.50

Grilled chicken fillets, finished with a honey, lime, and chipotle adobo glaze.

Served with baby leaf & rocket salad in a chilli vinegar dressing, watermelon, melon, jicama, raspberries, **feta cheese** and drizzled with balsamic reduction.

Vegetarian option:

Fresh watermelon & jicama salad without chicken.

17.50



Gluten free

Sides

Flavoured Mexican rice

4.50

(cooked with onions, carrots, sweetcorn & peas)

Black beans

4.00

Crema Mexicana

2.50

Guacamole

5.50

Grated cheese

3.00

Tortilla chips & salsa

2.95

Jalapeños

2.95

Tacos

Tacos Al Pastor

25.00

Grilled pork marinated in chillies and spices with grilled pineapple and onion.

Served with corn tortillas, **black**

beans, tomato chipotle salsa, coriander and onions.

Al Pastor Cauliflower Tacos (v)

18.00

Three **corn** and corn tortillas filled with charred cauliflower florets and marinated in a smoky achiote chilli sauce with grilled pineapple and coriander. Topped with pickled red onions and pomegranate seeds.

Served with your choice of Mexican rice or **black beans** and a side of grilled tomatillo salsa.

Fajitas

Served on a sizzling skillet with onions and peppers, accompanied by tomato chipotle salsa, **crema** Mexicana, and your choice of warm **corn** tortillas.

Served with **black beans**. Choose your filling:

- *Chicken*

- *Prawns*

- *Vegetarian (broccoli, cactus, courgette, carrots, baby sweet corn, onions, and peppers.*

Choose your size:

- *Full Fajitas*

27.00

- *Half Fajitas*

16.00

Additional tortillas are complimentary.

*Add a side of Guacamole for £5.50, grated **cheese** for £3, or both for £6.50.*



WE RECOMMEND PAIRING ANY OF THE PACIFICO'S CLASSICS WITH ONE OF OUR SIDES.

Antojitos - Starters

Guacamole (v)

A fresh dip made from avocado, tomato, onion & spices, pomegranate seeds and coriander. Served with corn chips.

- Classic (two scoops) 9.00
- Classic Single (one scoop) 5.50

Quesadillas

Grilled **flour** tortillas filled with creamy mashed avocado and roasted vegetables, seasoned with smoked paprika and sea salt.

- Regular (One Quesadilla) 7.50
- Large (Two Quesadillas) 12.50

Salad

Watermelon & Jicama Salad

19.50

Baby leaf & rocket salad in a chilli vinegar dressing with watermelon, melon, jicama, and raspberries, finished with a balsamic reduction.



Pacifico's Classics

Vegan Burrito Especial

16.00

Flour tortilla filled with roasted root vegetables, cauliflower, courgette, **black beans** & grilled pineapple and topped with guacamole. Served with tomato chipotle salsa.

WE RECOMMEND PAIRING ANY OF THE PACIFICO'S CLASSICS WITH ONE OF OUR SIDES.



Sides

Flavoured Mexican rice

4.50

(cooked with onions, carrots, sweetcorn & peas)

Black beans

4.00

Guacamole

5.50

Tortilla chips & salsa

2.95

Jalapeños

2.95

Fajitas

Served on a sizzling skillet cooked with onions and peppers accompanied by tomato chipotle salsa, grilled tomatillo salsa and a choice of warm **flour** or corn tortillas. Served with **black beans**.

Additional tortillas are complimentary. A side order of guacamole can be added to your meal for an additional 5.50.

Vegetarian: broccoli, cactus, courgette, carrots, baby sweet corn, onions, and peppers.

Choose your size:

- Full Fajitas 27.00
- Half Fajitas 16.00

Tacos

Al Pastor Cauliflower Tacos

18.00

Three **flour** and corn tortillas filled with charred cauliflower florets and marinated in a smoky achiote chilli sauce with grilled pineapple and coriander. Topped with pickled red onions and pomegranate seeds. Served with your choice of Mexican rice or **black beans** and a side of grilled tomatillo salsa.



CAFE Pacifico
COVENT GARDEN



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- ig @officialcafepacifico
- tw @cafe_pacifico



Children's Menu

(Under 10 years old)

Fresh Lemonade, Soft Drink, Juice or Milk

and

Pepitas de Pollo

(Chicken Nuggets served with Chips)

or

**Plain or Chicken
Quesadillas**

Served with rice

**1 Chicken
Empanada**

Served with rice

and

Ice Cream Sundae

**(Please ask your server for the flavours
available)**

£10

Please direct any allergy concerns to the Manager.
An optional service charge of 13% will be added to your bill.

Desserts

CHURROS WITH A SPICY CHOCOLATE SAUCE

7.50

Deep-fried Mexican donuts coated with sugar and cinnamon, served with a homemade chilli-chocolate sauce.

PASTEL DE TRES LECHES

7.50

Three milk sponge cake topped with vanilla flavour whipped cream and fresh strawberries.

CHOCOLATE BROWNIE

7.50

A classic homemade chocolate brownie served with vanilla ice cream.

VANILLA ICE CREAM

4.75

CHOCOLATE TRUFFLES

7.50

Classic handmade mouthfeel chocolate truffles with a soft, smooth texture.
Served with vanilla ice cream and strawberry.

Celebration Plate

**OUR SELECTION OF CHOCOLATE BROWNIE,
PASTEL DE TRES LECHES, CHURROS WITH A SPICY
CHOCOLATE SAUCE AND VANILLA ICE CREAM.**

£ 25.00

An optional service charge of 13% will be added to your bill.

Please note; all desserts may contain nuts. Please direct any allergy concerns to the manager.

Digestivos

ARMAGNAC (FRANCE)	<i>Brandy distilled from a blend of grapes.</i>	8.00
GRAN PISCO (CHILE)	<i>Chilean spirit distilled from Muscat grapes.</i>	7.00
RESERVA DE LA FAMILIA TEQUILA (MEXICO)		20.00
	<i>A fine sipping tequila from Jose Cuervo.</i>	
OJO DE DIOS MEZCAL CAFE (MEXICO)		7.50
VIVIR CAFE TEQUILA (MEXICO)		7.00
VIVIR AÑEJO TEQUILA (MEXICO)		9.50
PATRON AÑEJO TEQUILA (MEXICO)		10.00
EL TEQUILEÑO AÑEJO TEQUILA (MEXICO)		15.00
CLASE AZUL REPOSADO TEQUILA (MEXICO)		35.00

Café con Licores

CAFE TEQUILA	8.50
Ocho reposado 100% agave tequila, coffee, cinnamon, agave nectar and orange.	
CAFE MEZCAL	8.50
Bruxo X Mezcal, coffee, cinnamon, agave nectar and orange.	
CAFE CARAMBA	8.50
Brandy, Kahlua, spiced rum, creme de cacao and coffee with whipped cream.	
CAFE IRLANDES	8.50
Irish whiskey and coffee with whipped cream.	

Café y Tés

CAPPUCCINO	4.00
LATTE	4.00
SINGLE ESPRESSO	1.80
DOUBLE ESPRESSO	3.00
DECAFFEINATED COFFEE	3.00
TEA	2.50
HERBAL OR FRUIT TEA	3.00

An optional service charge of 13% will be added to your bill.

Please note; all desserts may contain nuts. Please direct any allergy concerns to the manager.

Rosé Wine

All contain Sulphites

Pinot Grigio Blush



Glass (175ml) Bottle
7.50 30.00

(glass 125ml £5.25)
ITALY 2024

Fruited elegance, delicate, fruity and persistent.

Red Wine

All contain Sulphites

Altitudes Merlot



Glass (175ml) Bottle
7.25 29.00

(glass 125ml £5.00)
CHILE 2024

A soft lush juicy smooth entry with ripe red cherry flavour supported by firm yet friendly tannins.

Malbec Finca Beltran



33.00

ARGENTINA 2024

Deliciously deep filled with intense raspberry and blackberry fruits. A rich, spicy oakiness and silky finish.

Key Grand Reserve



35.00

Carmenere
CHILE 2021

Elegant and fresh nose with dark fruity, rosemary and black pepper aromas.
The palate is well structured with fine elegant tannis.

Carmenere



45.00

Valle Secreto, D.O. Valle Cachapoal
CHILE 2022

Dark berries with hints of leather and wood
Aged in French oak barrels.

VINTAGE SUBJECT TO AVAILABILITY

125ml servings are available on request.

There will be an optional 13% service charge added to your bill.

We are committed to reducing our impact on our environment. If you have any suggestions, please feel free to email us info@cafe-pacifico.com
All of our straws are biodegradable and only used in certain drinks. We are happy to provide you with one if you wish.



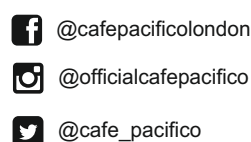
INTERNATIONAL
TIMELESS AWARD
2024

Drinks Menu

Please refer any allergy concerns to
the manager.
Allergens in red font.

We would like to thank you for your continuous support and welcome you to make any comments via our website, email or with a member of our staff.

Mil Gracias!!



Margarita & Pitchers

Pacifico Margarita

Ocho Blanco Tequila Salto de Nogales 2026, agave nectar and fresh lime juice. Served on the rocks or straight up in a salt-rimmed glass.

Glass 	11.00
Large Glass 	17.00
Bottle (4 Servings)	42.00
2 Bottles (8 Servings)	82.00

Tequila Servings 35ml (House Tequila Servings)

Ocho Blanco Tequila Salto de Nogales 2026	6.50
Tapatio Reposado Tequila	7.00

Leve Margarita

Mid-strength agave spirit. 22% Abv. Leve Blanco, lime and agave nectar.

Served on the rocks or straight up.

Half Maldon sea salt rimmed glass.

Glass 	10.00
Pitcher (4 Servings)	38.00

Picante Margarita

Ocho Blanco Tequila Salto de Nogales 2026, agave nectar, fresh lime juice and Cholula hot sauce.

Served on the rocks or straight up in a Cholula hot sauce and Tajin chilli powder rimmed glass.

Glass 	11.50
Large Glass 	17.50
Bottle (4 Servings)	44.00
2 Bottles (8 Servings)	84.00

Contain Sulphites

Fruit Margarita

Ocho Blanco Tequila Salto de Nogales 2026, fresh lime juice and agave mix. Served on the rocks in a 1/2 chilli-rimmed glass.

Available in: Boiron pineapple purés, strawberry, mango or pineapple.

Glass	11.50
Pitcher (4 Servings)	44.00
2 x Pitchers (8 Servings)	84.00



White Wine

All contain Sulphites

		Glass (175ml)	Bottle
Sauvignon Blanc Altitudes		7.25	29.00
(glass 125ml £5.00)			

Valle Central

CHILE 2024

Fresh tropical notes of mango and melon with an acidity finish and a light body.

		7.50	30.00
The Home Farm Chardonnay			
(glass 125ml £5.25)			

Barossa Valley

Australia 2024

Crisp, fresh wine with generous citrus and passion fruit flavours that linger, creating a satisfying finish.

		7.50	30.00
Alpino Pinot Grigio			
(glass 125ml £5.25)			

Venezie

ITALY 2024

Floral aroma with masses of fresh fruit flavour on the palate. An elegant style of wine which is ideal on its own.

Sparkling Wine

All contain Sulphites

		Glass (175ml)	Bottle
Bomeo Prosecco		8.50	33.00
(glass 125ml £6.50)			

ITALY

Fine with a persistent mousse with a rich aroma of ripe apple, lemon and grapefruit. On the palate it is fresh and full-bodied.

Beers

All contain Sulphites

ABV

Corona Mexico	4.6%	5.75
Corona 0% Mexico	0.0%	5.00
Modelo Especial Mexico	4.5%	6.50
Pacifico Mexico	4.5%	6.50

Michelada Style

Regular		1.00
Spicy (contain anchovies (fish), celery, soya and gluten)		1.50

Bucket of Corona 6 bottles for 5		28.75
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Cider

Kopparberg Cider 500ml	4.0%	7.25
Strawberry & Lime, Served with ice or without.		

Non-alcoholic

Loba Margarita 	9.00
<u>Smiling Wolf Agave Blanco, Smiling Wolf Rum</u> , lime, homemade pineapple tepache and avocado pit syrup and passion fruit. Served on the rocks or straight up. Half <u>Tajin</u> Chilli rimmed glass.	

Que rico Mojito 	7.00
Homemade hibiscus flower and agave nectar, fresh strawberries, limes, mint and ginger soda.	

JARRITOS Natural Flavour Soda	6.50
Ask server for flavour of the day. Contain gluten	

Fresh Lemonade (Still or sparkling)	5.50
Made with fresh lime juice and organic agave nectar.	

Soft Drinks

Juice	3.50
Coke and Zero Coke	3.50

Still & Sparkling water	
Bottle 750ml	4.50



Tequila Cocktails

Pomelon Margarita 	12.00
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Award winning Margarita Rumble Competition 2018-2019 / 2023-2024

Jose Cuervo Tradicional Reposado, fresh watermelon, mint, lime and pomegranate, orange liqueur and homemade citrus bitters.
Served on the rocks in a chilli rimmed glass with an extra serving of tequila.

Margarita Rumble 	11.75
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Award winning Margarita 2017 - 2018

Jose Cuervo Tradicional Silver, fresh passion fruit and vanilla agave infusion, lime juice and 3 citrus zest bitters. Served on the rocks in a chilli rimmed glass.

La Monita 	12.00
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Ojo de Dios Mezcal, grilled pineapple, Campari, lime, agave, Pacifico citrus mist and chilli rim.
Extra serving of Illegal Mezcal Reposado.

Bleeding Dove 	11.50
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Ocho Blanco Tequila Salto de Nogales 2026, fresh lime, pink grapefruit, pomegranate, agave nectar, and Three Cents grapefruit soda.

Served on the rocks with pink himalayan salt.
Contain Sulphites

Viviña 	11.50
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Vivir Blanco Tequila, fresh raspberries, fresh lime juice, peach liqueur, agave nectar and miraculous foamer.
Served straight up.

Pomegranate Margarita 	12.00
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Refreshingly sweet with a touch of dryness.

Olmea Altos Reposado Tequila, fresh pomegranate juice, agave nectar, fresh mint and lime juice with Cointreau. Served on the rocks.

Bee Have 	11.50
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1800 Silver Tequila, fresh pink grapefruit and lime juice, Cocchi Americano and elderflower.
Served straight up.

Contain Sulphites

Mex-Espresso Martini 	12.00
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Vivir Tequila Coffee & Ojo de Dios Mezcal Coffee.
Mexican coffee, agave nectar, coconut and vanilla reduction and homemade mandarin bitters.

Contain nuts, peanuts and sesame seeds



Rum Cocktails

Tears Colada  **12.00**

Black Tears Dry Spiced Rum,
Boiron pineapple puré, coconut, lime and
homemade tepache. Served blended.

Spiced Daiquiri   **10.75**

Black Tears Dry Spiced Rum, lime and agave nectar.
Served on the rocks or straight up.

Mojito  **10.50**

Fresh mint, fresh lime juice and agave nectar mixed
with Chairman's Reserve Rum.

Vanilla Mojito  **11.50**

Fresh mint, fresh lime juice and vanilla syrup mixed
with vanilla infused Chairman's Reserve Rum.

Fresh fruit Mojito  **12.00**

A fresh strawberries Mojito with agave nectar and
Chairman's Reserve or Kraken Rum.

Fresh Passion and Spiced Mojito  **12.25**

A Mojito with Chairman's Spiced Rum, passion fruit
syrup and passion fruit.

Contain nuts

Daiquiri 

Chairman's Reserve Rum, fresh lime juice and
agave nectar.

Glass **10.75**

Pitcher (4 Servings) **40.00**

Available in: **strawberry, mango or pineapple.**

Glass **11.25**

Pitcher (4 Servings) **42.00**

2 x Pitchers (8 Servings) **82.00**

LES VERGERS
BOIRON



Classic Pacifico Cocktails

Mezcarita

Ojo de Dios Mezcal Joven, fresh lime juice and agave
nectar. Served on the rocks in a chilli-rimmed glass.

Glass  **11.25**

Large Glass  **17.00**

Pitcher (4 Servings) **41.00**

Contain Sulphites

Smoky Velvet  **12.00**

Koch Elemental - Espadin Mezcal, tonka bean,
elderflower, lime, raspberries, Aperol and miraculous
foamer. Served on the rocks.

Pornifico Star Martini  **12.50**

A twist on our friend's Dougl's A old time classic.

Teremana Blanco Tequila, fresh lime and passion fruit,
vanilla syrup and Prosecco.

Pisco Sour   **11.00**

El Gobernador Pisco, fresh lime juice, agave nectar,
miraculous foamer and Angostura bitters. Served
on the rocks or straight up.

Contain Sulphites

Caipirinha  **10.50**

A Brazilian classic. Velho Barreiro Cachaça, fresh lime
and agave nectar, served with crushed ice.

Fresh Fruit Caipirinha  **11.00**

Velho Barreiro Caipirinha with fresh strawberries or
passion fruit.

Mezcal Fix  **11.50**

Ojo de Dios Mezcal Joven, fresh lime juice, roasted
pineapple syrup, Cynar liqueur, sea salt and black cherry.

Contain Sulphites

Bru-groni  **13.00**

Brujo X Espadin-Barril Mezcal and wild Barril,
Campari, Karminia vermouth, Cynar and smoked
rosemary.

Contain Sulphites



LIQUEURS

DISARONNO	5.75
ARCHERS	5.75
BAILEY'S	5.50
CAMPARI	5.75
COINTREAU	5.50
GRAND MARNIER	5.75
KAHLUA	5.50

VERMOUTHS

PIMM'S	5.50
APEROL	6.00
CYNAR	5.50
KARMINIA	6.00



TEQUILA TYPES

BLANCO / PLATA / SILVER

Colourless, young tequila.
Can be 100% blue agave.

ORO / JOVEN / GOLD

Golden, young tequila.
With added colouring.

REPOSADO

Golden, aged in oak for at least 2 months.
Mostly 100% blue agave.

AÑEJO

Golden, aged in oak for at least 1 year.
Mostly 100% blue agave.

EXTRA AÑEJO

Golden, aged in oak for at least 3
years.
100% blue agave.

SUBJECT TO AVAILABILITY



AGAVE

TEQUILA AND OTHER SPIRITS MENU



INTERNATIONAL
TIMELESS AWARD
2024

tequilas

AMBAR	Reposado	6.50
	Añejo	7.00
AQUARIVA	Blanco	5.75
	Reposado	6.25
ARETTE	Blanco	5.75
	Reposado	6.25
	Suave Blanco.	13.00
	Suave Reposado	14.50
	Suave Añejo	22.00
ASOMBROSO	Blanco	8.50
	Extra Añejo	15.00
CABO WABO	Blanco	6.50
	Reposado	7.50
	Añejo	8.00
CALLE 23	Blanco	6.50
	Reposado	7.50
	Añejo	8.00
CASA AMIGOS	Blanco	12.00
	Reposado	12.50
	Añejo	14.50
CASCAHUIN	Blanco.	7.50
	Reposado	7.75
	Añejo	8.00
	Blanco	
	Tahona	10.00
	Plata 48%	8.75
	Extra añejo	15.00
CAZADORES	Blanco	5.50
	Añejo	8.00
CAZCABEL	Blanco	6.50
	Reposado	7.00
	Añejo	9.00
	Coffee	6.50
CHAMUCOS	Blanco	7.50
CHINACO	Blanco	6.00
CLASE AZUL	Reposado	35.00

spirits

VODKAS

ABSOLUT VODKA (house vodka) 5.75

GINs

BEEFEATER GIN (house gin) 5.75
GIN MARE 7.00

RUMS

CHAIRMANS RESERVE (house rum) 5.75
CHAIRMANS RESERVE SPICED 5.95
BACARDI 5.50
KRAKEN 5.95
HAVANA 3 YEARS 6.25
HAVANA 7 YEARS 6.75
EL GOBERNADOR 6.00

BRANDY AND WHISKY

JULES CLAIRON (house brandy) 5.75
CALVADOS 5.75
GRAND ARMAGNAC 8.50

BELLS (house whisky) 5.75
JAMESON 5.95
JACK DANIEL'S 6.00
SOUTHERN COMFORT 6.00
MAKER'S MARK 7.00



"REPOSADOS"

EL PUERTECITO 2011	12.00
<i>Spicy and oily. Hints of vanilla, Cinnamon and cloves.</i>	
LOS CORRALES 2010	13.00
<i>Sweet and fruity. Cinnamon, Green olives and tropical fruits.</i>	
LOS FRESNOS 2013	12.00
<i>Extra ripe cooked agave, toffee, Banana, apple and butterscotch.</i>	
LA MAGUEYERA 2014	10.00
<i>Peach, green tobacco, eucalyptus, And no oak present.</i>	
EL CARRIZAL 2008	12.00
<i>Floral presence and round Sweetness. Hints of cooked orchard Fruits, vanilla & egg custard.</i>	
EL VERGEL 2007	13.00
<i>Spicy and oily. Hints of vanilla, Cinnamon & cloves. Very fruity finish.</i>	
EL NACIMIENTO 2022	10.00
<i>Green apple, pear, and bitter orange, with a palate of pineapple, rosemary and lime.</i>	

"AÑEJOS"

SAN JERONIMO 2023	8.00
<i>Dried pepper, slightly salty, mineral, Cinnamon and long finish.</i>	

"SINGLE ESTATES"

RANCHO CARRIZAL, PLATA 2008	20.00
<i>Creamy, smooth, with notes of vanilla, banana, tropical fruit and a hint of mint on the finish.</i>	
LAS AGUILAS, AÑEJO 2017.	25.00
<i>Jamaica Cask Finish Cinnamon, pepper and ginger. Some rum flavours, dark raisins on the back palate.</i>	
LAS AGUILAS, AÑEJO 2017.	25.00
<i>Barbados Cask Finish Vanilla, caramel and maple spices. Rum finish.</i>	
LAS AGUILAS, AÑEJO 2017.	25.00
<i>Pierre Ferrand Cask Finish Oak notes, fruity, herbaceous and vegetal notes from the agave.</i>	
OCHO PLATA PUNTAS	15.00
<i>50.5% ABV. Cooked agave, mineral, lime, pepper, eucalyptus with a smooth long finish.</i>	

CORRALEJO	Blanco	7.50
	Reposado	8.00
	Añejo	9.00
CURADO'S BLANCO	Blue Agave	7.50
	Cupreata	7.50
	Espadin	7.50
DON FULANO	Blanco	7.50
	Reposado	8.50
	Añejo	12.00
DON JULIO	Blanco	10.50
	Reposado	11.50
	Añejo	12.50
	1942	35.00
DON RAMON	Punta de Diamante Plata	10.50
	Punta de Diamante Reposado	11.00
	Platinum Añejo Cristalino	15.00
DOS SIGLOS	Blanco	5.75
	Reposado	6.00
EL JIMADOR	Blanco	5.75
	Reposado	6.00
	Añejo	6.25
EL RAYO	Blanco	6.75
	Reposado	7.00
ENEMIGO	Blanco	10.00
	Añejo Cristalino	19.00
	Extra añejo	34.00
EXCELLIA	Blanco	7.50
	Añejo	9.50
FORTALEZA	Blanco	11.50
	Reposado	13.50
	Añejo	18.00
	Still strength	11.50
G4	Blanco	7.50
	Reposado	8.00
	Añejo	8.50
	Limited edition	60.00
GRAN CENTENARIO	Plata	6.00
	Reposado	7.00
	Añejo	8.00
	Extra Añejo	60.00
GRAN ORENDAIN	Blanco	6.50
	Reposado	7.00
	Añejo	7.50
	Extra Añejo	9.50

HACIEN	Pineapple	8.00
HERRADURA	Blanco	8.50
	Reposado	9.00
	Añejo	9.50
JOSE CUERVO	Cuervo	
	Gold	5.50
	Traditional	
	Blanco	6.00
	Tradicional	
	Reposado	6.25
	Platino	11.50
	Reserva de la Familia Coleccion Extra Añejo	20.00 125.00
MAESTRO DOBEL	Blanco	9.00
	Humito	9.00
	Diamante	10.50
	Añejo	14.00
	Cristalino Extra Añejo	35.00
MARACAME	Reposado	10.00
MIJENTA	Blanco	10.00
	Reposado	11.50
OCHO CURADO		6.50
OLMECA ALTOS	Blanco	6.00
	Reposado	7.00
	Añejo	8.00
PASOTE	Añejo	15.00
	Extra Añejo	35.00
PATRON	Blanco	9.00
	Reposado	9.50
	Añejo	10.00

ocho vintages

"BLANCOS"

LOMA ALTA 2015	8.95
<i>Grapefruit, menthol, tutti frutti, Pepper, pineapple, creamy, nutmeg, Cinnamon, mezcal like</i>	
PUERTA DEL AIRE 2016	7.95
<i>Brown sugar, coffee, cacao, White rum and basil.</i>	
LA LATILLA 2015	8.95
<i>Cooked pineapple, pear, butter, Apple cider and roast agave.</i>	
EL PUERTECITO 2011	11.00
<i>Olives, cacao and nutmeg. Spicy dry finish.</i>	
LOS CORRALES 2010	12.50
<i>Very peppery, creamy. Mint and coffee finish.</i>	
LOS MANGOS 2010	12.50
<i>Sweet, buttery and peppery. Tropical fruits. Butterscotch finish.</i>	
CERRITO San Agustin 2009	12.00
<i>Very peppery. Fruity and creamy. Hints of mint and coffee.</i>	
LAS POMEZ 2008	12.50
<i>Sweet then dry. Hints of prunes, Cloves and orange. Citrus finish.</i>	
LA RIVERA 2007	13.00
<i>Aromatic, herbal and fruity. Hints of pineapple and pear.</i>	
LOS FRESNOS 2013	8.00
<i>Fresh cracked black pepper, nutmeg, Violets and blue agave.</i>	
EL REFUGIO 2012	8.50
<i>Pomegranate, guava, tutti-frutti Grapefruit and peppermint.</i>	
LA MAGUEYERA 2014	7.50
<i>Spearmint chewing gum, lime zest, White pepper, sugar and gooseberry.</i>	
EL PEDREGAL 2021	7.00
<i>Crisp flavour profile of fruit, nuts, herbs, and loads of earthy richness.</i>	
EL TIGRE 2021	7.00
<i>Spicy, strawberries, bitter and notes of citrus.</i>	
LOS PATOS 2016	7.00
<i>Jasmine, peppermint, chamomile, raspberry, avocado, hazelnut, rosemary and green olives.</i>	

KOCH	Espadin	6.50
	Ensamble	9.00
	Madrecuishe	12.00
	Barril	11.00
	Tobasiche	11.50
	Coyote	16.50
LA REINA	Tobala	50.00
	Arroqueño	70.00
	Espadin/Tobasiche/Ensamble	13.50
	Espadin/Jabali/Ensamble	15.00
MAHANI	Espadin	11.00
MONTELOBOS	Tobala	18.00
	Espadin	9.50
	Ensamble	13.50
NOCHELUNA	Sotol	12.00
OJO DE DIOS	Espadin	7.50
	Coffee	7.50
OJO DE TIGRE	Espadin	7.50
QUIQUIRIQUI	Matatlan	6.50
SAN COSME	Blanco	7.00
SENTIR	Espadin	11.00
	Cirial	18.00
	Tobala	18.00
	Tepeztate	20.00
	Espadin Barro	22.50
THE LOST EXPLORER	Tobala	15.00
VAGO BARRO	Ensamble	19.50



MEZCAL FLIGHT

20ml Serving per Mezcal

BRUXO MEZCALS

Bruxo X

Bruxo 1

Bruxo 2

14.00

DEL MAGUEY MEZCALS:

Vida

Chichicapa

Santo Domingo

14.00

SAUZA	Hornitos Blanco	6.00
	Conmemorativo Añejo	7.00
	Hornitos Añejo	7.00
SIEMBRA AZUL	Blanco	5.50
TAPATIO	110	5.75
	Blanco	6.50
	Reposado	7.00
	Añejo	7.50
	Extra Añejo	35.00
TEQUILA 1800	Blanco	7.50
	Reposado	8.50
	Añejo	9.50
	Coconut	7.00
	Cristalino Añejo	12.50
	Milenio Extra Añejo	60.00
TEQUILENO	Blanco	5.75
	Reposado	6.00
TEQUILENO 1959	Blanco	8.50
	Reposado	9.50
	Añejo	15.00
	Reposado Rare	30.00
	Cristalino Reposado	15.00
	Barrel Select Añejo	50.00
TEREMANA	Blanco	12.50
	Reposado	13.50
	Añejo	14.00
TERRALTA	Blanco	7.00
	Reposado	8.50
	Añejo	9.50
	Extra Añejo	12.00
TEZON	Reposado	9.00
	Añejo	10.50
TICO	Blanco	9.00
	Reposado	10.50
	Rosa	9.75
TRES GENERACIONES	Blanco	11.00
VIVIR	Blanco	8.00
	Reposado	8.50
	Añejo	9.50
	Coffee	7.00
818	Blanco	12.00
	Reposado	13.00
	Añejo	14.00

Purchase this incredible Tequila
or this sophisticated Mezcal
and have your name featured
on our board!

G4 Limited edition 60.00
"Day of Dead"

LA REINA Tobala 50.00
Arroqueño 50.00
Tobasiche/Ensamble 50.00
Espadin/Jabali/Ensamble 50.00



"TEQUILA FLIGHTS"

Three 20 ml servings:
Blanco, Reposado & Añejo
accompanied by a shot of Sangrita

CALLE 23 - 16.00

VIVIR - 16.00

1800 - 16.00

HERRADURA - 16.00

TAPATIO - 16.00

OCHO - 15.00

EL TEQUILEÑO - 15.00

PATRON - 16.00

OCHO VINTAGES BLANCO -18
(El Puertecito, Puerta del aire,
El Pedregal)

OCHO VINTAGES REPOSADO -19
(La Magueyera, El nacimiento,
La ladera)

mezcal

ALIPUS	San Juan	9.50
	San Baltazar	9.50
	San Andres	9.50

AMORES	Cupreata	12.00
	Espadin	
	Angustifolia	11.00
	Verde	
	Espadin	8.00

BRUXO X	Espadin	
	Barril	7.00

BRUXO No.1	Espadin	8.00
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BRUXO No.2	Espadin	
	Barril	8.50

BRUXO No 3	Barril	9.00
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BRUXO No.4	Espadin	
	Barril/cuishe	10.50

BRUXO No.5	Tobala	15.00
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DEL MAGUEY	Arroqueño	25.50
	Chichicapa	14.00
	San Luis	
	Del Rio	20.00
	Santo	
	Domingo	17.00
	Crema de	
	Mezcal	8.50
	Jabali	20.00
	Pechuga	35.00
	Tobala	22.50
	Vida	8.50
	Wild	
	Papalome	35.00
	Wild	
	Pechuga con mole	45.00

DERRUMBES	Michoacan	11.00
	Oaxaca	11.00

DOS HOMBRES	Espadin	10.50
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HEDONISTAS	Espadin	11.00
DE LA FE	Tobala	18.00
	Cuishe	19.50
	Tepeztate	28.00

ILEGAL	Blanco	9.00
	Reposado	11.00
	Añejo	15.50