

# Cocktails

## Wahaca Margaritas

Served on the rocks

**Classic** £5.50

Lime with a hint of orange

**Hibiscus** £5.50

Tasty cranberry flavoured flower

**Tamarind** £5.50

Refreshing sweet-sour fruit

**Sweet Sami** £5.50

Triple sec, orange and lime juice, sugar rim

**Tequila Limon** (shot drink for two) £7.00

Lime, tequila and sugar blitzed with ice

## Longer Cocktails

**Mojito DF** £6.00

Tequila, mint, lime & apples

**The Barragan** £6.00

Grapefruit, lime, lemonade, mint & tequila

**Wahaca Mule** £6.00

Ginger beer, fresh lime juice & tequila

**Tequila Sangrita** £6.00

Tequila mixed with orange, pomegranate & tomato based sangrita

**Tequila** in the UK is almost unrecognisable from the “holy elixir” of Mexico. Cheap imitations, full of artificial additives, mean that over here tequila is more frequently “shot” than savoured – with doses of salt and lemon to mask impurities.

“Real” tequila, made from the blue agave plant, originates from the state of Jalisco, Mexico. Both the plant and Tequila region are so revered that UNESCO declared the area a world heritage site. The agave plant is only mature enough for tequila production after 7-10 years and strict regulations govern the process. To earn the name, tequilas must contain at least 51% blue agave. Wahaca serves only double distilled, 100% blue agave tequila, the purest and most delicious.

Turn over for our full list...

All cocktails and tequilas are served in glasses made from recycled, hand-blown glass

# Tequila

All tequilas are 25ml servings in tumblers made from recycled, hand-blown glass. To sip, not to shoot.

## **Blanco (white)**

*Served cold. A great appetizer*

<b>Gran Centenario</b>	£3.00
Smooth, sweet dried fruit and black pepper	
<b>Corralejo</b>	£3.25
Peppercorns, herbs and citrus undertones	
<b>Tapatio</b>	£3.50
Peppers, cinnamon and spicy earthiness	
<b>Don Julio</b>	£3.75
Fresh agave, crisp and light peppers	

## **Reposado (rested)**

*Served ambient. Perfect with food*

<b>Tradicional</b>	£2.75
Nutmeg, cinnamon and vanilla	
<b>Gran Centenario</b>	£3.25
Dried caramel, tropical fruits and spices	
<b>Corralejo</b>	£3.50
Vanilla, peppercorn and honey	
<b>Tapatio</b>	£3.75
Spicy, peppers and ripe caramel	
<b>Don Julio</b>	£4.25
Smooth, honey and dark chocolate	

## **Añejo (aged)**

*Served ambient. Enjoy like a malt whiskey*

<b>Gran Centenario</b>	£3.75
Figs, toffee flavours and smoky agave	
<b>Corralejo</b>	£4.25
Vanilla, cooked pear and chocolate finish	
<b>Tapatio</b>	£4.25
Caramel, sweet agave and hot finish	
<b>Don Julio</b>	£4.50
Butterscotch, grapefruit and wild honey	

## **Sangrita**

+40p

Delicious, traditional orange, pomegranate & tomato based accompaniment to tequila. Recommended with Blanco or Reposado.