

**SALON AMIGO**



**MEZCALERÍA**

# LUCHA LOCO

First, a frozen.  
Followed by something fancy.  
Finally, a flight.

The familiar and the not-so familiar. We have shaken up classic cocktails with an agave-based twist.

**PARA  
TODO MAL  
MEZCAL**

Why mezcal? We believe its versatility, diversity and depth of flavour adds colour and character to any drink.

**PARA  
TODO BIEN  
TAMBIEN**

**FOR EVERYTHING BAD, MEZCAL,  
FOR EVERYTHING GOOD TOO.**





# MEZCAL LOVE

## TASTING NIGHTCAP

A little nightcap with your amigo? Kickstart or end your perfect evening with our thoughtfully curated selection of mezcal tasting shots.

Serving size: 2 x 20ml serves  
(available as a full 40ml serves on request)



### DUO 1

Codigo 1530 espadin + tobala vs dulce inferno cenizo  
Smooth & easy

**18**

### DUO 2

Topanito tobala vs rey campero jabali  
Fruity & floral

**25**

### DUO 3

Alipus espadin vs koch madrecoishe  
Green & funky

**20**



# MARGARITAS

**THE WORLD'S MOST POPULAR  
COCKTAIL - MADE WITH  
FRESH & ORGANIC INGREDIENTS.**



## **BLOOD ORANGE & GUAVA 19**

Los arcos blanco tequila, blood orange, guava,  
fresh lime, agave

## **EL CLASSICO 21/35** double shots

La travesía espadín mezcal, ferrand dry curacao,  
fresh lime, agave

## **PRIMA 23**

La venenosa raicilla mezcal, fresh lime, agave

## **SUPER MACHO TOMMY 23**

Arquitecto blanco tequila, fresh lime, agave,  
firewater bitters

### **TRIVIA TIME!**

/ 1 / The origin of mezcal is deeply rooted in mexican tradition. Mezcal comes from "mexcalli" which means "cooked agave" in aztec. It is believed that spanish conquerors taught distilling techniques to the mexican natives around 400 years ago. Why did the spaniards teach the aztecs how to distill spirits?





## FROZEN Y FABULOSO



### **MEZZY MARGARITA 19/65** jug

Mezcal, tequila, cointreau, fresh lime, agave

### **PINA CALAMANSI 19/65** jug

Mezcal, tequila, cointreau, pineapple calamansi,  
fresh lime, agave

### **WATERMELON MARGARITA 19/65** jug

Mezcal, tequila, cointreau, fresh watermelon,  
fresh lime, agave

### **LA MARGARITA ESPECIAL**

**19/65** jug

Mezcal, tequila, cointreau, fruit of the day,  
fresh lime, agave

### **PALOMA FROZÉ 20**

Mezcal, tequila, cointreau, campari,  
fresh grapefruit, agave



**GET THE FIESTA STARTED RIGHT  
WITH OUR PERFECT INTRO TO MEZCAL.**



# LOS CLASSICOS

**SPLENDID SHAKEN COCKTAILS  
FOR THOSE SEEKING SOMETHING  
A LITTLE MORE REFINED.**



## **PASSIONFRUIT SMASHITO 18**

Tried & true vodka, passion fruit and vanilla, agave

## **SOUTHSIDE 21**

Wild cupreata mezcal, butterfly pea gin,  
fresh lime & mint, agave

## **EL NACIONAL 23**

Blue lotus infused mezcal, plantation pineapple rum,  
apricot liqueur, piña verdita, fresh lime, agave

## **PIÑA MONSTER COLADA 23**

Wild cupreata mezcal, plantation pineapple rum,  
coconut milk, pineapple, calamansi, agave

### **TRIVIA TIME!**

/ 2 / Why is mezcal associated with rabbits?





## TALL Y TANTALISING



### **MEXICAN MOJITO 18**

Plantation dark rum, la travesía espadín mezcal, fresh lime, agave, ginger, mint, soda

### **SANGRIA ROJO 19**

Red wine, tequila, prickly pear, açai berry, lemongrass-infused agave

### **PLAYA HIBALL 22**

Blueberry infused mezcal, fresh lime, sparkling tropical green tea & botanical

### **MEZOCANO 23**

Salmiana mezcal, vermouth, strawberry & hibiscus infused aperitivo, soda



**HIGHLY ENJOYABLE HIGHBALLS  
TO ORDER OVER AND OVER AGAIN  
...AND AGAIN.**



# LIQUID PARADISO



## **OAXACAN NEGRONI 23**

Sherry finished mezcal, widges gin, campari,  
vermouth chinato, dark cacao liqueur

## **BANANA OLD FASHIONED 24**

Banana honey infused mezcal, rebel yell bourbon,  
crème de cacao, mole & orange bitters

## **MEZPRESSO MARTINI 25**

La travesía espadin mezcal, fresh espresso, dark cacao  
liqueur, cinnamon agave, burned coconut cream

**SOMETHING A LITTLE SWEETER.  
PERFECT TO ENJOY WITH -  
OR AS - A DESSERT.**

### **TRIVIA TIME!**



/ 3 / Which animal is often involved in the production  
of ancestral mezcal?





# MEZCAL MISCHIEF



**DID SOMEONE SAY SHOTS?  
FOR THOSE FIESTA NIGHTS.**

## **OAXACA MI AMOR 20 FOR 4**

Mezcal, cherry & peach liqueur, citrus

## **MEET ME IN TULUM 20 FOR 4**

Mezcal, tequila, prickly pear, firewater bitters

## **JUNGLE FEVER 20 FOR 4**

Mezcal, tequila, açai berry, blueberry,  
firewater bitters

We hope you love our mezcal cocteles as much as we do, but if you prefer your cocteles less adventurous then let us know. All our classics can be made without mezcal.





# SIPPING INFUSIONS

## **BLUEBERRY INFUSED MEZCAL 14**

House infused koch elemental mezcal, blueberries

## **BLUE LOTUS & MINT INFUSED MEZCAL 14**

House infused la travesía espadín mezcal,  
blue lotus flower, mint

## **DANGEROUS DON CAFÉ MEZCAL 14**

Mineral-rich, smoky, dark chocolate,  
earthy agave, espresso bean

## **INFUSION FLIGHT 24**

3 x 20ml serves

# ✦ SHOT ✦ SPECIALS

## **LA TRAVESÍA BLANCO 12**

Espadín, santa catarina minas,  
sustainable mezcal, 42.5%

## **KOCH ELEMENTAL MEZCAL 12**

Espadín, oaxaca, 40%

## **LOS ARCOS BLANCO 12**

Blue weber, jalisco, sustainable tequila, 42.5%

(any of the above, 10 each for six shots or more)

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## **ARQUITECTO TEQUILA BLANCO 14**

Blue weber, atotonilco, jalisco, 42.5%

## **MACHETAZO CUPREATA MEZCAL 14**

Wild cupreata, guerrero, 45%

(any of the above, 12 each for six shots or more)

# CERVEZA

## TULUM SUMMER ALE DRAUGHT 14

Light, crisp, tangy.  
Served with a squeeze of calamansi

## PESADO PILSNER DRAUGHT 14

Our signature.  
Balanced, earthy & robust

## NORTH COAST PACIFIC MAGIC IPA 18/75 bucket

6.8%, aromatic & hoppy.  
Tropical, citrus

## KURTZ'S INSANE IPA 18/75 bucket

7.1%, big & beautifully balanced.  
Grapefruit & pine

## KURTZ'S MELLOW POMELO IPA 18/75 bucket

5.8%, assertive & smooth.  
Pomelo, mango & blackcurrant tones

## CORONA 15/65 bucket

Mexico's most famous lager

\*spike your cerveza with mezcal & a squeeze of lime + 6

### TRIVIA TIME!

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/ 4 / According to myth, how was the first mezcal made?





# VINO



## HOUSEPOURS

### **CABERNET SAUVIGNON / MERLOT LA MINGA 17/75**

Ripe red fruit aromas with a blend of toast tobacco and chocolate, pleasant smooth finish — chile

### **ROSE MARQUES DE CACERES 17/75**

Red berries, white flowers and roses, fennel, sloe berries with a depth of aniseed — spain

### **SAUVIGNON BLANC LA MINGA 17/75**

Intense and fresh flavours of grapefruit, garden rue and acacia flowers, well balanced, with a rich and long finish — chile

### **PROSECCO EXTRA DRY DOC 17/80**

Dry and fragrant at the same time, with floral hints and apples on the nose — italy

### **PINOT GRIGIO KRIS 18/80**

Enticing aromas of acacia flowers, lime, tangerine, and hints of apricots and almonds — italy

### **PINOT NOIR KRIS 18/80**

Cherries, strawberries and tart pomegranate grounded by earthy hints of dried tea and tobacco — italy

# PREMIUM WINES

## WHITE

### **PINOT GRIGIO MASI PASSO BLANCO (ORGANIC) 85**

Mid-weight, fresh and aromatic, pink grapefruit — argentina

### **SAUVIGNON BLANC VETTE DI SAN LEONARDO 90**

Dry white peach, green peppercorn over a pleasing note of sage — italy

### **CHABLIS AOC L&C POITOUT 100**

Candied fruits, clean mineral finish, smooth and easy drinking — france

### **CHARDONNAY ENATE FERMENTADO EN BARRICA 120**

7 months in new French oak, with aromas of hazelnuts, toast, smoky pineapple and grapefruit — spain

### **SAUVIGNON BLANC DOMAINE JEAN-PAUL BALLAND SANCERRE 120**

Peach, pear and citrus with herbs and sweet spices — france

## RED

### **MALBEC MASI PASSO DOBLE (ORGANIC) 85**

Rich and intense, full of cherries and berry fruit, good length and soft tannins — argentina

### **SHIRAZ DORMILONA TINTO (ORGANIC) 100**

Cherry, plum and a little spice — australia

### **MALBEC TOMERO SINGLE VINEYARD 110**

Red fruit with notes of menthol, vanilla and white chocolate — argentina

### **CHATEAU GRAND CRU PEYMOUNTON, ST. EMILION 115**

Black raspberries, cassis, spring flowers, and graphite — france

### **PINOT NOIR DOMAINE JEAN-PAUL BALLAND SANCERRE ROUGE 120**

12 months in French oak barrels, blackcurrant, blueberry, spices, with a hint of toffee, stewed fruits, cinnamon, vanilla and cedar — france

## OTHERS

### **ROSE DORMILONA PINKU (ORGANIC) 100**

Melon and apple, cranberry and red fruits — australia

### **CHAMPAGNE MOET & CHANDON 140**

White fruit and citrus with subtle floral undertones — france

✦ ✦ **NO** ✦ ✦  
**ALCOHÓLICO**

**MEXICAN FRUIT SODAS 9**

Watermelon & basil / Pineapple, cilantro & mint /  
Prickly pear, ginger & lemongrass

**ZEEL SUPERTEA 9**

Sparkling mango green tea, uplifting superfood botanicals

**SAN PELLEGRINO SPARKLING 8**

One litre

**COFFEE 5**

Nespresso vertuo

**FREE FLOW FILTERED STILL WATER 1**

Support sustainability & grow trees

**TRIVIA TIME!**

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/ 5 / Where did the practice of adding a worm  
to a mezcal bottle come from?



All prices are subject to 10% service charge  
and prevailing government taxes



# MEZCAL

## PART I: SWEET AND EASY

A COLLECTION FOR THOSE WHO ARE NEW  
TO THE WORLD OF MEZCAL

### **KOCH ELEMENTAL 14**

Creamy palate with notes of sweet yellow bell pepper

### **TOPANITO ESPADIN MEZCAL 15**

Subtle smokiness, earthy, notes of roasted agave, pomelo, lemon and thyme

### **LA HERENCIA DE SANCHEZ 16/200**

Sweet and aromatic, subtle spices, coriander and liquorice notes

### **MACHETAZO WILD AGAVE SALMIANA 18**

Herby, slightly spiced, vegetal and jalapeño, fresh flavours

### **DANGEROUS DON 19**

Notes of green grass and fresh agave, a touch of citrus on the finish

### **DULCE INFIERNA 21/260**

Notes of wet grass, earthy and citrus, smooth and harmonious taste

### **LOS DANZANTES BLANCO 22/270**

Well-rounded and smooth, notes of smoke, rust and umami

### **LOS SIETE MISTERIOS DOBA-YEJ 23**

Bright and floral with beautifully balanced citrus notes

### **CODIGO 25**

Vanilla, citrus, dark cherry, earth, stone, clay and smoky notes

### **REY CAMPERO CUISHE 26**

Sweet, notes of lime, lemon and orange





## **PART II: FRUITY AND FLORAL**

**MEZCAL WITH DISTINCTIVELY FRUITY OR CITRUS  
TOP NOTES, WITH A CLEAN, VIBRANT PALATE**

### **ALIPUS SAN ANDRES BLANCO 17**

Complex, rich, intensely floral

### **ALIPUS SAN JUAN DEL RIO BLANCO 17**

Sweet pineapple and banana, viscous with a sour finish

### **TRASCENDENTE MEZCAL ARTESENAL 19/250**

Predominant aroma of citrus and herbal notes of cedar leaf and lemon tea

### **TOPANITO MEZCAL ARTESANAL TOBALÁ 24**

Scent of ripe red berries, blueberries and cherry, as well as fresh mint and hints of coffee

### **TOPANITO MEZCAL ARTESANAL MADRECUISHE 24**

Mild nose with earthy minerality, mango, salt and umami notes of olives and pamesan

### **KOCH ENSAMBLE TOBALA, TOBASICHE, CIRIAL Y LUMBER 24**

Fruity notes of banana, light wisps of smoke and herbs

### **DON AMADO BLANCO RUSTICO 25/300**

Medium smoke and earthen minerality combine with vibrant notes of fruity banana, caramel and floral herbs

### **REY CAMPERO JABALI 31**

Earthy with a mineral-rich taste, fruity with notes of roasted fruits and burnt oranges

### **REY CAMPERO SIERRA NEGRA 33**

Tropical fruit, roasted chillis and earth on nose, mint on the finish





### **DEL MAGUEY BARRIL 41**

Spicy and floral with notes of ripe pear, dark fig and wet green hay

### **LOS SIETE MISTERIOS BARRIL 55**

Creamy, clay peppery heat, lasting aftertaste of chocolate covered blueberries

### **LOS SIETE MISTERIOS "OLLA DE BARRO" 55**

Rich minerality with notes of avocado leaf, fresh herbs, flowers, and citrus

## **PART III: GREEN AND FUNKY**

### **VEGETAL AND SMOKY MEZCAL WITH A MORE DISTINCTIVE FLAVOUR**

#### **DON RAMON JOVEN 17/230**

Notes of herbal, subtly fruity and aromas of citrus and floral

#### **ALIPUS SAN LUIS BLANCO 18**

Candy, bubble gum, smoky sweetness and tropical fruits with long lasting finish

#### **KOCH ESPADIN ANCESTRAL 18**

Sweet, fruity tones with a slight taste of coconut, followed by tones of herbs and spice

#### **MEZCAL MACHETAZO WILD AGAVE CUPREATA 19**

Light, sweet, creamy mint and complex medium smoked finish

#### **TOPANITO MEZCAL ARTESEÑAL 20**

Aromatic tones of rosemary, chilli and baked pastries

#### **LA VENENOSA SIERRA RAICILLA 22**

Light smoke and mineral flavours on the palate, big lime and lemon up front

#### **KOCH MADRECUISHE 22**

Vegetal and sweet, notes of peppermint and jalapeño

#### **KOCH TOBASICHE 22**

Delicate, soft candy, smoked red fruits, vegetal



### **KOCH TEPEZATATE 23**

Vegetal and herbaceous with delicate hints of wood, sawdust, resin and pine tree

### **KOCH ESPADIN ARTESANAL 25**

Clean, crisp green pepper chilli, soft and floral

### **REY CAMPERO MEXICANO 27**

Grassy, lime, black pepper, fresh jalapeño, bell peppers

### **REY CAMPERO MADRECUISHE 28**

Green herbs, bell pepper, cinnamon and pimento

### **REY CAMPERO TEPEXTATE 31**

Earthy, jalapeño peppers, notes of roasted herbs and funky cream cheese

### **KOCH COYOTE 35**

Aromas of cyprus wood and ash, balanced with a floral sweet palate



## **PART IV: OLD AND GOLD**

### **MEZCAL S WITH AN AGED STATEMENT**

#### **ALIPUS SAN BALTAZAR GUELAVILA BLANCO 20**

Rich notes of caramel, sweet cream and hazelnut, well balanced and evenly textured

#### **LOS DANZANTES REPOSADO 22/270**

Subtle aroma with smoky earthen accents and touches of vanilla and maple syrup

#### **SE BUSCA REPOSADO 23**

Notes of coconut, almond, hazelnut along with oak and mesquite

#### **SE BUSCA AÑEJO 26**

Rich agave flavours along with notes of sweet oak, dates and raisins

#### **DON AMADO REPOSADO 27/320**

Notes of fresh lime, green olives, peppercorn, green tea and minerals

#### **MEZCAL MAYALEN WILD CUPREATA 27**

Citrus, silky texture, sweet and citrus flavours with a subtle aftertaste of dark chocolate

#### **DON AMADO AÑEJO 30/340**

Earthy with sweet caramel notes that mix with smoke

#### **LOS DANZANTES AÑEJO 30/340**

Notes of caramel, flowers, cooked agave and deep fried banana

#### **MEZCAL MAYALEN WILD TOBALA 34**

An earthy expressions with hints of tobacco, cacao, vanilla and leather



# TEQUILA

## PART I: BLANCO

### LOS ARCOS EL VALLE 13

Aromas of herbal agave, vanilla and black pepper

### DON JULIO BLANCO 16/210

Bright and sassy with fresh agave, dry smooth finish with pepper notes

### ARQUITECTO BLANCO 17/220

Aromas of herbal agave, vanilla and black pepper, alongside wood smoke and earthy minerals

### CODIGO 1530 ROSA 18/230

Robust agave character, aged 1 month in uncharred French white oak barrels previously used for cabernet

### LA COFRADIA BLANCO 19/240

Clear silver, medium body, sweet and herbal aroma

### ARTENOM 1579 BLANCO 26/355

Green agave, orange zest, hay on the nose, sweet cooked agave, citrus lime, pepper on the tongue

## PART II: REPOSADO

### DON JULIO REPOSADO 18/240

Funky vegetal notes lead to flavours of stewed fruits, caramel and baking spice

### LA COFRADIA REPOSADO 19/250

Aged 6 months in bourbon oak barrels

### ARTENOM 1414 REPOSADO 25/320

Notes of figs and garden herbs, a pleasant sweetness across the palate

### TEQUILA CLASE AZUL REPOSADO 45

Aged for 8 months in hand-selected oak barrels, accompanied by some caramel, nutmeg and vanilla



## **PART III: AÑEJO**

### **DON JULIO AÑEJO 21/260**

Sweet and floral flavours of pear, white pepper, wood and cigar

### **ARTENOM 1146 AÑEJO 30/350**

Oaky sweetness with white pepper, clove, toffee and roasted nut

### **DON JULIO 1942 AÑEJO 40/470**

Notes of tropical fruit, agave and a hint of cinnamon spices

### **LA COFRADIA AÑEJO 25/270**

Aged 12 months in bourbon oak barrels

## **PART IV: EXTRA AÑEJO**

### **FUENTESECA 8 YEAR TEQUILA EXTRA AÑEJO 53**

Peppery spice, aroma is light agave, caramel, coconut and minerals

### **FUENTESECA 21 YEAR TEQUILA EXTRA AÑEJO 182**

Aroma of dried fruit, oak and a bit of earthy mustiness

# SPIRITS

## GIN

Widges Gin	18
Roku Gin	18/200
Hendrick's Gin	20/220
Brass Lion Singapore Dry Gin	25/200

## RUM

Plantation 3 Stars White Rum	16
Plantation Original Dark Rum	16/200
Plantation Pineapple Stiggin's Fancy Rum	18

## VODKA

Tried & True Vodka	16
Grey Goose Vodka	17/200

## BOURBON

Rebel 100 Bourbon	18/210
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## SCOTCH WHISKY

Mackintosh Blended Scotch	18/210
Johnnie Walker Gold Label	19/230
Macallan 12 years Double cask	26/300
Balvenie 14 years	37/450
Johnnie Walker Blue Label	46

## MEXICAN WHISKY

Koch Whisky Mexicano	18/220
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and prevailing government taxes