

UPSTAIRS AT  
**LA BODEGA NEGRA**



**Herbed guacamole, heritage pico de gallo, totopos - 8.5**

**Sea bass ceviche, amarillo, leche de tigre, totopos - 9**

**Mango ceviche, amarillo, leche de tigre, totopos - 7**

**Tuna tostada, guacamole, salsa criolla - 9.5**

**Mushroom taco, burnt aubergine, cashew crema, pico de gallo - 6.5**

**Fish taco, avocado salsa, jalapeño crema, pico de gallo - 7.5**

**Tacos al pastor, pineapple pico de gallo, salsa verde - 6.5**

**Lamb barbacoa taco, salsa verde - 9.5**

**Chicken guajillo taco, black bean puree, crema - 6.5**

**Truffle & black mole quesadilla, monterrey cheese, salsa verde - 12**

**Crispy squid, galangal, lime mayo - 11**

**Quesadilla rustica, provolone, goats cheese, monterrey, chimichurri,  
sour cream, tomato, epazote - 11**

**Grilled asparagus, mushroom, green mole - 11.50**

**Green goddess salad, papaya, baby gem, cucumber, peanuts -9.5**

with chicken or avocado 11.5, or both 15.50 served until 6pm

**Mayan poke, black beans, sweetcorn, brown & wild rice, chipotle crema**

with spiced chicken or avocado 14

**La Bodega beef burger, guacamole, cheddar, lettuce,  
tomato, spicy slaw - 15**

**Pork rib eye, pasilla negra salsa, sweet potato - 18.5**

**Rib eye steak chimichurri, grilled sweetcorn with miso mayo - 30**

**Matcha cheesecake, raspberries - 6**

**Chocolate cake, creme fraiche - 6**

**Ice cream selection - 2 scoops - 6**

If you have any allergies or dietary requirements, please speak to a member of staff

# UPSTAIRS AT LA BODEGA NEGRA



## TEQUILA COCKTAILS

### **House Margarita** - 10

Batanga blanco, triple sec  
fresh lime juice. Served on  
the rocks with salt

### **Hibiscus Margarita** - 10

Batanga blanco, homemade  
hibiscus syrup, fresh lime juice.  
Served on the rocks with hibiscus  
salt

### **Jalapeño Margarita** - 10

Batanga blanco, fresh jalapeno,  
Fresh lime juice. Served on the  
rocks with chilli salt

### **Frozen Margarita** - 10

### **Amarillo** - 13

Herradura blanco, fresh  
yellow pepper, passion fruit  
and fresh lime juice

### **Diamante** - 12

Batanga blanco, maraschino  
liqueur, agave syrup, lime juice,  
Peychaud bitters

### **Masacuata** - 12

Batanga Blanco, raspberry,  
prosecco, vanilla, lime

### **Paloma Rosa** - 12.50

Codigo rosa, grapefruit  
juice, lime juice, soda water

## MEZCAL COCKTAILS

### **Mezcalita** - 12.50

Ojo de dios, triple sec,  
fresh lime juice.  
Served on the rocks  
with worm salt

### **Santo Mezcaloni** - 11

Ojo de dios, campari  
and antica formula

### **Pepino Bruxo** - 12

Bruxo X, pineapple juice,  
fresh cucumber, fresh chilli  
and agave syrup

### **Tiliche** - 13

Ojo de dios, cranberry juice,  
lime juice, triple sec,  
maraschino cherries

## AGUAS FRESCAS

### **Hibiscus** - 4

### **Horchata** - 4

### **Limon** - 4

## SOFT DRINKS

### **Still or sparkling water** - 1.50

### **Coca-cola** - 3.50

### **Diet coke** - 3.50

### **Juice** - 3.50

cranberry, orange,  
apple, lychee, pineapple

## COFFEE

### **Single espresso** - 3

### **Double espresso** - 3

### **Cappuccino** - 3.50

### **Latte** - 3.50

### **Macchiato** - 3.50

### **Cortado** - 3.50

### **Latte macchiato** - 3.50

### **Marochino** - 3.50

## TEA

### **English breakfast** - 3.50

### **Earl grey** - 3.50

### **Chamomile** - 3.50

### **Green tea** - 3.50

### **Hibiscus** - 3.50

# UPSTAIRS AT LA BODEGA NEGRA



## VODKA

- Finlandia** - 8
- Ketel One** - 9
- Grey Goose** - 11
- Belvedere** - 11

## GIN

- Tanqueray** - 8
- Tanqueray 10** - 9
- Hendrick's** - 9

## RUM

- Bacardi Carta Blanca** - 8
- Bacardi 8yrs** - 10
- Sailor Jerry** - 8
- Zacapa 23yrs** - 17
- Cachaça Leblon** - 8
- Machu Pisco** - 11

## WHISKY

- Bulleit Bourbon** - 8
- Johnnie Walker Black Label** - 9
- Jack Daniel's** - 8
- Jack Daniel's Single Barrel** - 11
- Auchentoshan 12yo Single Malt** - 11
- Rittenhouse** - 18

## BEER

- Sol** - 5.5
- Modelo** - 6
- Pacifico** - 6
- Curious Session IPA** - 6.5

## LA BODEGA COCKTAILS

- Renata** - 14  
Tanqueray 10, limoncello, fresh strawberry, egg white, fresh lemon juice
- Lomas** - 10  
Finlandia vodka, apple juice, fresh mint orgeat syrup and fresh lime juice
- Horchata con Ron** - 9  
Homemade horchata with rice milk and cinnamon, sugar syrup and sailor jerry spiced rum
- Media Noche Mexicana** - 11  
Herencia de plata, finlandia vodka, espresso shot, vanilla and cacao blanc
- Paramo** - 13  
Bulleit Bourbon, Ancho Reyes chilli liqueur, agave syrup and lime juice

## ALCOHOL FREE COCKTAILS

- Raspado** - 6  
Lychee juice, vanilla syrup, lime juice and fresh raspberry
- Nocolada** - 6  
Pineapple juice, coconut cream and a touch of lime
- Citrus Loco** - 6  
Fresh lime, orange, lemon and grapefruit, sugar syrup and cranberry juice

# UPSTAIRS AT LA BODEGA NEGRA



	175ml	Bottle
<b>BUBBLES</b>		
<b>Prosecco Superiore Biologico Veneto, Italy Glera 2020</b>	9	42
<b>Billecart Brut France NV</b>	-	75
<b>Billecart Salmon Rose France NV</b>	-	90
<b>Dom Perignon France 2010</b>	-	200
<b>WHITE WINE</b>		
<b>Echeverria Valle de Curico Chile Sauvignon Blanc 2020</b>	7	28
<b>Andrea Di Pec Friuli-Venezia, Italy Pinot Grigio 2020</b>	9	34
<b>Gérard Bertrand Languedoc-Roussillon, France Picpoul Blanc 2020</b>	10	38
<b>Ad Hoc Hen &amp; Chicken Pemberton Western Australia Chardonnay 2020</b>	12	45
<b>Michele Chiarlo Palas Piedmont, Italy Gavi di Gavi 2020</b>	-	44
<b>Raymond California USA Chardonnay 2019</b>	-	56
<b>Nussbaumer Alto Adige, Italy Gewürztraminer 2019</b>	-	80
<b>ROSE WINE</b>		
<b>Chateau de Campuget Rhone, France Syrah - Grenache 2020</b>	9	32
<b>Cuvée Marie Christine' Rosé Cote de Provence, France Cinsault-Grenache 2020</b>	-	43
<b>RED WINE</b>		
<b>Doña Paula Mendoza, Argentina Malbec 2019</b>	7	28
<b>San Marzano 'IL Pumo', Apulia, Italy Salento Primitivo 2019</b>	8	29
<b>Odarre Reserva Rioja, Spain Tempranillo 2016</b>	10	38
<b>Piattelli Salta, Argentina Premium Malbec 2019</b>	11	40
<b>Ernst Gouws &amp; Co Western Cape, South Africa Pinot Noir 2017</b>	-	48
<b>Château Au Pont De Guitres Bordeaux, France Merlot 2016</b>	-	60
<b>Raymond California, USA Cabernet Sauvignon 2016</b>	-	100

## MEZCAL (CONT.) 50ml

- Corte Vetusto Tobala** - 22  
Dried flower petals are present in a faint smoke, that makes for vanilla and ripe apple
- Corte Vetusto Espadin** - 16  
Subtly creamy at points, with robust wafts of smoke maintaining dominance of the palate
- Corte Vestuto II Espadin/Tobala/Madrecuishe** - 22.50  
Black peppercorn prickles through vanilla, garden herbs and caramel
- Ojo de Dios Espadin** - 10  
Delicate dried apricots & plums give way to a rich mouthfeel of toasted pineapple
- Leyenda Oaxaca Espadin** - 16  
An earthy, lightbodied mezcal with great character that comes from a small town located on the gentle slopes of the sierra madre of oaxaca
- Leyenda San Luis Potosi Salmiana** - 16  
It has strong notes of capsicum, specially jalapeños, high acidity with pronounced minerality and sweet finish
- Leyenda Puebla Tobala** - 16  
Pronounced peat-like smoke and a creamy roasted agave sweetness on the finish
- Leyenda Guerrero Cupreata** - 16  
A sweet, fleshy & deep mezcal that comes from the sierra madre mountain range of guerrero, mexico
- Leyenda Durango Cenizo** - 16  
A hearty, warm & full-bodied mezcal that comes from rich volcanic fields located in the central valleys of durango, mexico
- Ojo de Dios Café Espadin** - 10  
Rich dark chocolate with smoked cinnamon, a hint of liquorice and butterscotch, all entwined with fresh agave notes and smoky coffee
- Del Maguey San Luis Del Rio Espadin** - 20  
Cedar, cinnamon and black forest honey. Notes of creamy, buttery toffee with cloves and ginger
- Del Maguey Chicichapa Espadin** - 19  
Smoke is more potent, and it's sweeter than the nose, with cooked agave, sugarcane syrup, lychee, apricot, citrus peel and roasted green bell peppers. Mouthfeel is creamy and full
- Del Maguey Santo Domingo Albarradas Espadin** - 19  
Cedar and potpourri notes, quite full-bodied with hints of chipotle chillies and turmeric
- Del Maguey Pechuga Espadin** - 50  
Rustic and full, herbal. Hints of lavender, agave nectar
- Del Maguey Minero Espadin** - 20  
Very soft and elegant, with wonderfully pure stone fruit flavours upheld by soft vanilla and agave richness

25 ml available on request

# UPSTAIRS AT LA BODEGA NEGRA



## MEZCAL

SOMELIER SELECTION (25ml each)

1. **Ojo de Dios** 21
2. **Bruxo II**
3. **Siete Misterios**

FLIGHTS (25ml each)

- |  |   |
|--|---|
| <p><b>Choose 3 from Legendas with 3 different salts</b> 24</p> | <p>1. <b>Bruxo X</b> 23<br/>2. <b>Bruxo II</b><br/>3. <b>Bruxo IV</b></p> |
|--|---|

### **Alipus San Baltazar Espadin** - 14.50

Citrus, with heavy emphasis on roasted maguey and banana. Medium acidity with strong lingering flavour

### **Alipus San Juan Espadin** - 14.50

Herbal and mineral notes. Light, rugged flavours. Fresh acidity with medium lingering flavour

### **Alipus Santa Ana Espadin** - 14.50

Pineapple, tamarind, nanche, jocote, toasted pumpkin seeds, and light smoky notes

### **Illegal Joven Espadin** - 12

Thinnish mouthfeel, light smoke. Slight citrus sweetness, black pepper, slight spice, minerally

### **Illegal Reposado Espadin** - 14

Butterscotch and caramel. Soft wood smoke, cedar, pipe tobacco and agave. Dried herbs

### **Illegal Anejo Espadin** - 22

Fresh flowers, orange rind and peppermint oil. Slightly salty and very herbal. Smoke develops

### **Siete Misterios Doba Yej Espadin** - 13

Scents of citrus to medium character with great stay in the mouth. It tends to improve with air and power develops its sweet and floral

### **Bruxo X** - 11

Citrus, flowers and peanuts are followed by orange peel, fresh fruit, chamomile, mineral and honey notes

### **Bruxo II** - 15

A roasted maguey heart is infused in the spirit, adding extra intense agave notes. Less smoky than most mezcals, this has notes of chocolate and spice

### **Bruxo IV** - 19

Bruxo's No.4 is a blend of Espadin, Cuiche and Barril agave. This has notes of pepper, tropical fruit and vanilla

### **Casamigos Espadin** - 17

Delicate notes of smoke and black pepper

25 ml available on request

## TEQUILA

AGAVE SOMELIER SELECTION (25ml each)

1. **Casamigos Blanco** 18
2. **Herradura Reposado**
3. **Cenote Anejo**

FLIGHTS (25ml each)

- |   |   |
|---|---|
| <p>1. <b>Don Julio Blanco</b> 20<br/>2. <b>Don Julio Reposado</b><br/>3. <b>Don Julio Anejo</b></p> | <p>1. <b>Casamigos Blanco</b> 22<br/>2. <b>Casamigos Reposado</b><br/>3. <b>Casamigos Anejo</b></p> |
|---|---|

PREMIUM SELECTION (25ml each)

1. **Jose Cuervo Platinum** 28
2. **Dobel Diamante**
3. **Don Julio 1942**

### **Arette Blanco** - 8

Roasted agave and cedar. Soft notes of honey and dried herbs

### **Arette Reposado** - 9

Salty, herbal, floral with vanilla hints

### **Arette Anejo** - 10

Flowery, citrus fruit, caramel, chocolate and a little smoke

### **Calle 23 Blanco** - 10

Citrus, herbs and cooked agave

### **Calle 23 Reposado** - 11

Wood spices float up from the glass first, lively and fresh

### **Calle 23 Anejo** - 12

Carnival-style fudge with lots of vanilla and sugar. Hints of coffee and spice

### **Casamigos Blanco** - 13

Creamy, lifted by warm, earthy agave, chilli spice, black peppercorn and vanilla pod notes

### **Casamigos Reposado** - 14

Fresh, with clean notes of lemon, black pepper, and nutmeg

### **Casamigos Anejo** - 15

There's some perky spiciness in there, plus sweet vanilla and custard notes from the barrel and vanilla tone

### **Codiga Rosa** - 12

Bright agave character, soft red wine notes of Cabernet from Napa Valley

25 ml available on request

# UPSTAIRS AT LA BODEGA NEGRA



## TEQUILA (CONT.) 50ml

### **Cenote Blanco** - 11

Citrus, fresh, peppery

### **Cenote Reposado** - 13

Vanilla, wood, spices, green vegetables

### **Cenote Anejo** - 15

Smoked woody notes. Vanilla, spices, chocolate

### **Herradura Blanco** - 11

Roasted agave and cedar. Soft notes of honey and dried herbs. Creamy, full palate with very faint hints of oak and spice

### **Herradura Reposado** - 12

Slightly tangy palate, hints of dry oak, sandalwood and roasted agave

### **Herradura Anejo** - 14

Rich aromas of agave, chocolate, pineapple and dried cherry appear along with oak

### **Herradura Suprema** - 60

Full bodied and oily with notes of dry oak, baked agave plants, more floral notes and allspice

### **Patron Blanco** - 12

Almost earthy nose with soft spices and zesty citrus. Bright

### **Patron Reposado** - 15

Nice linger, full of pepper and spice, lingering sweetness of honey and caramel

### **Patron Anejo** - 17

Medium oak wood, vanilla and raisins with faint hint of citrus

### **Tapatio Blanco** - 9

Hints of tea and citrus, buttered new potatoes and a cream soda aroma. With time some apple and floral notes appear

### **Tapatio Reposado** - 11

Mellow agave, with more pronounced apple character than the blanco.. Spices, grilled peppers and a faint trace of woodsmoke as it develops

### **Tapatio Anejo** - 13

Deliciously smooth, with some cocoa and extra wood spices (cinnamon, some clove) perfectly mingling with the ever-present pepper and vegetal notes from the agave. Worryingly drinkable

### **Tapatio Excelencia Gran Reserva** - 37

Hot caramel apples, intense agave and hidden floral flourish

### **Jose Cuervo Reserva de la Familia Platino** - 17

Light, peppery, sweet, honeyed agave on the nose, parsley and honey, toffee apple and nutmeg, a little charcoal

## TEQUILA (CONT.) 50ml

### **Jose Cuervo Reserva de la Familia Extra Anejo** - 28

Toasty oak and agave, apple turnovers and wood spices

### **1800 Blanco** - 10

Flavour is clean and refreshing with notes of angelica root

### **1800 Reposado** - 11

Sweet, creamy and rounded, with cinnamon, nutmeg, allspice and spicy cocoa flavours

### **1800 Anejo** - 13

Roasted and stewed agave flavours mix in with chocolate malt, vanilla, caramel and cinnamon, reminiscent of a mexican hot chocolate

### **Ocho Blanco** - 8

Sweet and very fruity, quite tangy too with notes of damson, black pepper, pine forests and more of that zest from the nose

### **Ocho Reposado** - 9

Mouthfeel is perfect, with big green earthy agave flavour complimented by soft notes of vanilla and oak to round it out

### **Ocho Anejo** - 13

Notes of lavender, orange marmalade, caramel, maple, and oak with natural iodine acidity

### **Don Julio Blanco** - 12

Crisp agave aromas blended with hints of fresh citrus notes - lemon, lime and grapefruit

### **Don Julio Reposado** - 13

Incredibly soft and elegant hints of dark chocolate, vanilla and light cinnamon balanced with subtle notes of pear, apple and lemon for a lightly honeyed and smooth flavour to be savoured

### **Don Julio Anejo** - 15

This alluringly fragrant, aged tequila has a fresh blend of lime, grapefruit and mandarin citrus aromas with a rich touch of caramel

### **Don Julio 1942** - 30

Vanilla, sun ripened tropical fruit, and spice undertones

### **El Rayo Blanco** - 10

Exceptionally smooth and gentle, with an almost oily mouthfeel, notes of citrus, lots of earthy agave and a hint of flinty minerals

### **El Rayo Reposado** - 11

Fresh and complex, combining herbal agave with a caramelised smokiness with underlying orange