

# UPSTAIRS AT LA BODEGA NEGRA

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£1 TACOS

**When you buy a Tommy's, jalapeno or hibiscus margarita for £9.5  
you can buy a taco for £1**

**Choose from crispy fish, mushroom or chicken pastor tacos**

Tuesday, Wednesday and Thursday - not valid with any other offers

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COCKTAILS 9.5 EACH

**House Margaritas**

**Tommy's, Hibiscus, Jalapeno**

**Frozen Margarita/Paloma**

**20th Century**

Tanqueray, Cocchi Americano, Cacao Blanc, lime

**Las Brisas**

Finlandia vodka, Aperol, grapefruit juice, lime juice, maraschino Cherry

**Acapulco Trip**

Bacardi Carta Blanca, Trip lemon and basil, mint, lime juice

**Espresso Martini**

Finlandia vodka, Kahlua, espresso

**Old Fashionista**

Bulleit bourbon, agave, angostura, citrus peel

Or try with: Bacardi 8, Ojo de Dios Joven, Arette Reposado (£2)

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MEZCAL COCKTAILS

**House Mezcalita** - 12

Ojo de dios, agave, fresh lime juice.

Served on the rocks with orange salt

**Hibiscus Mezcalita** - 12

Ojo de Dios hibiscus, homemade  
hibiscus syrup, fresh lime juice. Served  
on the rocks with hibiscus salt

**Jalapeño Mezcalita** - 12

Ojo de Dios, fresh jalapeno, sugar  
syrup, fresh lime juice. Served on the  
rocks with homemade jalapeno salt

**Oaxaca Old Fashioned** - 15

Bruxo II, agave syrup,  
orange bitters, grapefruit peel

**Hibiscus Mezcaloni** - 13

Ojo de dios hibiscus, Campari,  
Nixta, Lillet blanc, olives

**Pepino Bruxo** - 13

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

TEQUILA COCKTAILS

**Tequirinha** - 13

El Rayo blanco, Chartreuse  
green, fresh lime

**Primavera** - 14

Herradura Blanco, Luxardo  
maraschino, Muyu Jasmine,  
orgeat, lime juice,  
lemon bitters (n)

**Paloma Rosa** - 12.50

El Jimador blanco, Two Keys  
grapefruit soda, lime juice, salt rim



## TEQUILA

AGAVE SOMMELIER SELECTION (25ml each)

- 1. Casamigos Blanco** 20
- 2. Herradura Reposado**
- 3. Cenote Anejo**

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FLIGHTS (25ml each)

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

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PREMIUM SELECTION (25ml each)

- 1. Jose Cuervo Platino** 35
- 2. Dobel Diamante**
- 3. Enemigo Anejo Cristalino**

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### **Arette Blanco** - 11

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

### **Arette Reposado** - 12

Salty, herbal, floral with vanilla hints

### **Calle 23 Blanco** - 11

Citrus, herbs and cooked agave

### **Calle 23 Reposado** - 12

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

### **Calle 23 Anejo** - 13

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

### **Casamigos Blanco** - 14

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

### **Casamigos Reposado** - 15

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

### **Casamigos Anejo** - 16

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

### **Casa Dragones** - 25

Peppery and creamy, hint of pithy citrus, balanced, pure and clean.

### **Codiga Rosa** - 14

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

### **El Rayo Plata** - 11

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** - 12

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

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

**Fortaleza Blanco** - 19

Aromas of caramel, citrus & butter

**Fortaleza Reposado** - 20

Aromas of citrus, caramel, butter, sage & cooked agave. A balanced and unique tasting experience

**Herradura Plata** - 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 Seleccion Suprema** - 60

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

**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

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

Toasty oak and agave, apple turnovers and wood spices

**Patron Silver** - 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



## TEQUILA (CONT.) 50ml

### **Tapatio Blanco** - 10.5

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

### **Enemigo Anejo Cristalino** - 15

Innovative & smooth, rich flavours of vanilla & coconut

### **Enemigo Extra Anejo** - 30

Fruity & spiced, notes of vanilla, cinnamon & banana

### **Ocho Blanco** - 11

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** - 12

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** - 40

Vanilla, sun ripened tropical fruit, and spice undertones

### **Maestro Dobel Diamante** - 14

Full bodied, smooth & complex, notes of oak, vanilla & butterscotch, a touch of spice

# UPSTAIRS AT LA BODEGA NEGRA

## MEZCAL

SOMMELIER SELECTION (25ml each)

<b>1. Ojo de Dios</b>	21	<b>1. Ojo de Dios</b>	16
<b>2. Bruxo II</b>		<b>2. Ojo de Dios cafe</b>	
<b>3. Siete Misterios</b>		<b>3. Ojo de Dios hibiscus</b>	

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FLIGHTS (25ml each)

<b>Choose 3 from Legendas</b>	24	<b>1. Bruxo X</b>	23
		<b>2. Bruxo II</b>	
		<b>3. Bruxo IV</b>	

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### **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** - 12

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



## 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

### **Legendas Maguey 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

### **Legendas Maguey Verde** - 16

It has strong notes of capsicum, specially jalapeños, high acidity with pronounced minerality and sweet finish

### **Legendas Maguey Tobala** - 16

Pronounced peat-like smoke and a creamy roasted agave sweetness on the finish

### **Legendas Maguey Cupreata** - 16

A sweet, fleshy & deep mezcal that comes from the sierra madre mountain range of Guerrero, Mexico

### **Legendas Maguey 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 Espadin** - 12

Delicate dried apricots & plums give way to a rich mouthfeel of toasted pineapple

### **Ojo de Dios Café** - 10

Rich dark chocolate with smoked cinnamon, a hint of liquorice and butterscotch, all entwined with fresh agave notes and smoky coffee

### **Ojo de Dios Hibiscus** - 10

Mellow & sweet with red berries and delicate floral notes

### **Del Maguey San Luis Del Rio Espadin** - 31

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



## MEXICAN SPIRITS

FLAVOURS OF MEXICO FLIGHT (25ml each)

**1. Sotol Balam** 22

**2. Raicilla Balam**

**3. Bacanora Santo Pecado**

**Sotol Balam** - 16

Made from Delylirion, 'the desert spoon', cooked in wood fired ovens, and distilled in a still, this is a vegetal, but refined spirit, mineral touches and herbal notes

**Raicilla Balam** - 16

Using rhodacantha agave, cooked in a wood fired oven, before hand crushed with mallets, fermented for 23 days and double distilled in a direct fired clay still before being aged in glass carboys for up to three years to mellow the spirit.

**Bacanora Santo Pecado** - 12

Earthy, smoky aromas fill the nose at first, followed by soft anise and mesquite wood. Licorice, grassy agave, caramel and wood spice are on the palate.