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# COCKTAILS

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## ❁ CERVEZAS ❁

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### HOUSE MARGARITAS

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**Breakfast Margarita** 8.00  
Ocho Blanco Tequila, Cointreau, orange juice. Straight up. Toast salt rim

**Ahumados Margarita** 8.50  
Quiquiriqui Mezcal, Cointreau, smoked bitters. Straight up. Smoked salt rim

**Strawberry & Maple Margarita** 8.00  
Herradura Blanco Tequila, maple syrup, strawberries. Frozen. Salt rim

**Watermelon & Pear Margarita** 8.00  
Herradura Blanco Tequila, Watermelon, Pear, agave. Straight up. 8.00

**Montelobos Margarita** 8.50  
Montelobos Mezcal, Agave, tangerine, basil. Rocks. Sal de Gusano rim

**De Copa Margarita** 9.00  
Our classic margarita made with Ocho Blanco Tequila and served in a copa de Balón topped with Fever-Tree Indian tonic

### MEXICAN BULLDOG

Our classic Margarita made with Ocho Blanco Tequila and served in a giant margarita glass with a bottle of Corona  
10.00

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### AGAVE COCKTAILS

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**Soda Can Paloma** 8.50  
Herencia Blanco Tequila, Lime, Squirt grapefruit soda

### TEQUILA COLADA

Herradura Blanco Tequila, horchata concentrate, coconut cream, manzanilla sherry, fresh pineapple juice. Served frozen in a fresh young coconut  
13.50

**Five Point Palm Exploding Heart Technique** 8.50  
Sotol Hacienda de Chihuahua Blanco, Crème de Cassis, lemon, fresh berries, Cava

**The Pancho Villa** 6.50  
House-made Mexicampari, fresh orange juice

**Pasado de Moda** 9.50  
Del Maguey Vida Mezcal, Calle 23 Anejo Tequila, sweet vermouth, smoked bitters

**Mezcal Negroni:**  
**AKA, are you a bartender?** 10.00  
Meteoro Mezcal, House-made 'mexicampari', Dubonnet





## ◆ MALINCHISMOS ◆

The word malinchismo is used by modern-day Mexicans to identify countrymen who betray their race and country. Here we have adapted it to describe those drinks we offer which are not powered by Tequila or Mezcal, although they do all have a distinct Mexican feel.

**An Englishman, A Mexican and A Frenchman Walk Into A Bar** 8.50  
Portobello Road Gin, Ancho Reyes, Cointreau, smoked bitters, egg white. Smoked salt rim

**Dahlia Pinnata** 8.00  
Black Cow Vodka, Lillet Blanc, Hibiscus syrup. Topped with effervescent water

**Soooo Pineapple** 9.50  
Plantation Pineapple Rum, Pineapple Liqueur, Pineapple Jarritos

**El Che** 8.00  
Raisin-infused Santa Teresa Rum, Pimento Dram, lime, ginger beer

**Scorchio** 8.00  
Velho Barreiro cachaça, Passion Fruit Liqueur, lime, grenadine

## ◆ CERVEZAS / BEERS ◆

**Corona** 4.00  
Light, thirst-quenching, pale lager

**Pacifico 4.5%** 4.40  
Hoppy and honey, pilsner-style lager

**Modelo Especial 4.5%** 4.20  
Golden, light bodied & citrus

**Dos Equis XX 4.2%** 4.80  
Crisp, light, floral, well-balanced lager

**Tecate 4.5%** 5.50  
Pilsen-style, crisp and refreshing - the way Mexican cerveza should be

**Flying Dog Easy IPA 4.7%** 5.80  
Grapefruit and subtle spice, lemon and pine. Light and flavourful

**Flying Dog Heat Series**  
Seasonal - Subject to Availability

## ◆ MICHELADA'S ◆

'Mi chela helada' meaning 'my cold, light beer' is a Mexican cerveza preparanda made with beer, lime juice and assorted sauces, spices and peppers served in a chilled, salt rimmed glass

**Classic Michelada** 4.80  
Lime and sea salt

**Michelada Cubana** 4.80  
Worcester sauce, hot sauce, chile and sea salt

**Clamato** 5.80  
A Michelada Cubana with clam juice and tomato juice





# Agave Spirits

Agave, Maguey, Century Plant: A succulent native to Mexico. The heart of the plant is harvested, cooked, fermented and distilled into alcohol

Here is a selection of some of our favorites, sip them neat or try them in one of our fresh pressed juices or Agua Frescas

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## ◆ MEZCAL ◆

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Mezcal is any distilled spirit made from the cooked and fermented juice of the agave plant. Over 50 different species of Agave can be used in Mezcal production. Mezcal is typically produced by baking the hearts of the agave in earthen pits, which imparts a smoky flavor

- Meteoro** 5.50
- Del Maguey Vida** 5.00
- Marca Negra Espadin** 6.80
- Montelobos Joven** 5.50
- Marca Negra Tobala** 9.50
- Pierde de Almas Tepextate** 12.50

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## ◆ TEQUILA ◆

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Tequila is a subcategory of Mezcal named after the town with the same name. Tequila can only be made from Agave Tequilana Var. Weber Azul and only in 5 Mexican states. Here are some of our favorites:

### BLANCO

Aged for no more than two months in stainless steel or neutral oak barrels

- Ocho Blanco** 3.50
- Herradura Blanco** 4.00
- Fortaleza Blanco** 7.50
- Herencia Mexicana Blanco** 4.00
- Tapatio blanco 110** 4.80
- Herradura Directo de Alambique** 9.50

### REPOSADO

Aged a minimum of 2 months but no more than a year in oak barrels

- Ocho Reposado** 3.50
- Don Julio reposado** 4.80
- Calle 23 reposado** 3.80
- Herradura reposado** 4.50
- Olmecca Altos Reposado** 4.00

**ASK YOUR SERVER FOR A FULL LIST OF OUR AGAVE SPIRITS**





## ANEJO & EXTRA ANEJO

Aged a minimum of 1 year in small oak barrels. After 3 years of maturation the tequila receives Extra Anejo status

**Ocho Anejo** 6.50

**Gran Centenario Anejo** 5.50

**Tapatio Excelencia** 14.50

**Herradura Selección Suprema** 25.00

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## ◆ BACANORA ◆

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Bacanora is produced from the wild agave Pacifica, also called agave Yaquiana, a plant that grows in the mountain range of the State of Sonora, which is the only region where bacanora can be produced. (Subject to availability)

**Cielo Rojo Blanco** 6.50

**Pascola Silver** 6.80

**Pascola Reposado** 7.20

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## ◆ RAICILLA ◆

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Raicilla is produced in seven municipalities of Jalisco and is frequently associated with the Puerta Vallarta area. It can only be made from agave lechuguilla and agave pata de mula

**Estancia Raicilla** 6.80

**La Venenosa Costa** 8.80

**La Venenosa Sierra** 7.50

**La Venenosa Sur** 9.50

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## ◆ SOTOL ◆

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Sotol is made from the Dasylirion wheeleri, or Desert Spoon, and it is also known as the Sotol plant. Dasylirion wheeleri is a stem succulent related to yucca and agave

**Hacienda De Chihuahua**

**Sotol Plata** 4.00

**Hacienda De Chihuahua Sotol Reposado** 4.50

**Hacienda De Chihuahua Sotol Anejo** 5.50

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# ♦♦♦♦♦♦ *Wine List* ♦♦♦♦♦♦

## ♦ **VINO BLANCO** ♦

Glass Carafe Bottle

### **Fauno Blanco, Murviedro, Spain**

Dry, citrusy & super easy-going

4.50 12.50 18.00

### **Pinot Grigio, Los Otros, Chile**

Soft as you like & fresh as a daisy

4.95 14.00 20.00

### **Sauvignon Blanc, Sierra Grande, Chile**

Fruity, zesty & as crisp as a spring morning

5.95 16.50 24.00

## ♦ **VINO TINTO** ♦

### **Fauno Tinto, Murviedro, Spain**

Playful, spicy & made for sharing

4.50 12.50 18.00

### **Merlot, Mucho Mas, Chile**

Soft & juicy, easy going

4.95 14.00 20.00

### **Malbec, Turno de Noche, Argentina**

So popular for a reason... rich, smooth  
& too good to share!

6.95 19.00 28.00

## ♦ **VINO ROSADOS** ♦

### **Sauvignon Blanc Rose, Los Otros, Chile**

Bone dry, pale pink & as classy as they come

5.50 15.00 22.00

### **White Zinfandel Rosé, The Big Top, USA**

Strawberries & cream, with a touch of sweetness

5.95 16.50 24.00

## ♦ **ESPUMOSO** ♦

### **Pere Ventura, Divina Cava Brut, Spain**

Fresh and intense with notes of green apple,  
honey and a refreshing acidity

6.50 25.00

### **Pere Ventura, Tesor Rosado Cava, Spain**

Packed with fruit, long, fruity, soft and elegant

7.95 35.00

### **Laurent Perrier NV, Champagne, France**

This is an outstanding non-vintage with rich,  
complex, soft fruit flavour

55.00





# FRESH PRESSED JUICES

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## ◆ SUPER JUCIES ◆

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Locally sourced, juiced to order

**Amarillo** 3.95

Yellow pepper, pineapple, fresh turmeric & lime

**Zinger** 3.95

Orange, carrot, ginger, lime & agave

**Refuel** 3.95

Spinach, mint, apples, grapes & ginger

**Cleanser** 4.25

Watermelon, strawberry, coriander & pomegranate

**Freshly pressed orange  
or pink grapefruit** 2.95

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## ◆ AGUAS FRESCAS ◆

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Long and refreshing Mexican fruit waters

**Pepino** 3.95

Pomegranate, cucumber, elderflower & raspberries

**Watermelon cooler** 3.95

Watermelon, pear, lemon & agave

**Pina Fresca** 3.95

Pineapple, coconut water & basil

**MMM Bongo** 4.25

Pineapple, mango, lemon & passionfruit

**Agrios** 3.95

Orange, pink grapefruit & lemon

**Agua de Jamaica** 4.25

Hibiscus, lemon & apple

**Agua de Horchata** 4.25

A traditional drink made with rice, almond milk, cinnamon and vanilla

**Add Ocho Blanco tequila** 3.50  
or **Quiquiriqui Mezcal** 4.00



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CIELO BLANCO

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**HOT DRINKS**  
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**Mexican Firing Squad** 8.50  
Mezcal, Mexican coffee liqueur,  
cinnamon syrup, double espresso,  
double cream

**Cafe de olla con piquet** 4.95  
Mexican coffee with cinnamon, cloves,  
brown sugar & a shot of tequila

**Champurrado** 3.95  
Traditional Mexican hot chocolate  
with cinnamon, chili and star anise

**Americano** 2.95

**Cappuccino** 2.95

**Café Solo** 1.95

**Café Cortado** 2.95

**Café descafeinado** 2.95

**Teas** 2.50  
English Breakfast, Earl Grey, Camomile,  
Green Tea, Peppermint and a selection of fruit teas



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