

AÑEJO

These golden Tequilas are "Aged" for a minimum of 1 year (up to a maximum of 3 years) in oak barrels that must not exceed 600 litres in size. Through this prolonged period in oak the Tequila takes on a variety of rich, complex flavours unmatched by their younger Blanco and Reposado counterparts. Sip these Tequilas to truly enjoy their balanced, smooth flavours and textures.

Tapatio£4.20 Vanilla / cinnamon / chocolate	Gran Centenario£4.75 Cinnamon / charred wood / caramel
Don Agustín£5.00 Toffee / wood chips / butterscotch	Maracame£5.75 Caramel / roasted nuts / golden raisins
Don Julio£6.00 Caramel / cooked Agave / butterscotch	Patron£5.50 Oak / vanilla / caramel
Kah£6.50 Caramel / vanilla / milk chocolate	Don Fulano£6.50 Dried fruit / peppery Agave / banana
Fortaleza£9.50 Caramel / toffee / hazelnut	Don Julio 1942£9.95 Warm oak / rich vanilla / cooked Agave

EXTRA AÑEJO

The introduction of the new Extra Añejo category in 2006 is a reflection of Tequila's growing status as a true luxury spirit increasingly appreciated by connoisseurs across the globe. Aged for a minimum of three years, extra Añejo Tequila can develop bold, complex aromas of vanilla, baked fruit and oak resin, complemented by notes of sweet spice. The full bodied palate offers caramel, toffee, cocoa and spice, backed by the earthy, vegetal flavour of mature Agave.

Don Fulano Imperial£8.50 Dark chocolate / maraschino cherry / vanilla
Tapatio Excelencia£11.50 Spiced sponge cake / brown sugar / Turkish delight
Maracame Extra Añejo£14.00 Mellow / honey / intense Agave

MEZCAL

The bad-ass big brother of Tequila. Small scale production of Mezcal is largely centred in Oaxaca, Mexico's most Southerly state. Mezcal gains its distinctive character by roasting the Agave over wood in underground fire pits. This cooking method lends a smoky, earthy complexity to Mezcal which can be offset by the sweetness of the Agave in younger examples, whilst as the Mezcal ages (Reposado and Añejo) this smokiness intensifies.

Illegal Joven£4.50 Pepper / minerality / eucalyptus	Derrumbes Oaxaca Joven£4.50 Smoke / pine / cooked Agave
Illegal Reposado£5.00 Butterscotch / toffee / tobacco	Derrumbes Michoacan£4.95 Agave / pepper / tropical juice
Illegal Añejo£7.50 Dried figs / caramel / leather	

HOT DRINKS

Espresso £2.10 Double £3.00	Flat White £2.80
Macchiato £2.30 Double £3.20	Americano £2.80
Latte £3.00	Cappuccino £3.00
Tea £2.50	
Herbal Tea £2.80 (Chamomile, Peppermint, Green)	
Hot Chocolate £3.50	

Liqueur Coffees £5.50 Your choice of spirit/ liqueur with espresso and double cream float: Irish, Gaelic, Brandy, Amaretto, Baileys, Tia Maria, Patron Café XO.

SPARKLING WINE

	Bottle	125ml
Prosecco Spumante (DOC Veneto, Italy) Classic Italian sparkling wine with notes of white peach and lemon. Perfect as an aperitif or to enjoy throughout your meal. (Also available with various fruit liqueurs as a Bellini, see cocktails).	£20.95	£4.25

WHITE WINES

	Bottle	175ml	250ml
Chenin Blanc (Veldt Range. South Africa) Soft tropical fruits, melon and lychee, dominate the palate with a refreshing, elegant acidity on the finish.	£16.50	£4.50	£5.95

Chardonnay (Goyenechea. San Rafael, Argentina) This Chardonnay sees minimal oak ageing allowing the fruit to take centre stage. Creamy, well balanced mouth feel with notes of fresh citrus, tropical fruit and an elegant finish.	£17.95		
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Pinot Grigio (Cosmina. Romania) Produced from hand harvested grapes from the premium Cramele Recas wine estate. An excellent example of Pinot Grigio with opulent aromas of grapefruit and peach and an abundance of melon, apple and citrus character on the palate.	£17.95	£5.00	£6.50
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Sauvignon Blanc (First Dawn. Marlborough, New Zealand) A classic Kiwi Sauvignon bursting with gooseberry and passion fruit aromas. Mouth-watering high acidity and a lingering finish leaves you wanting more.	£21.95	£6.00	£7.50
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Riesling (St Urbans-hof QbA. Mosel, Germany) Wonderful peach and apricot fruit upfront backed by mouth-watering acidity and an underlying mineral note typical of Mosel Rieslings. Off-dry in style, this wine lends itself wonderfully to richly flavoured spicy foods. Highly recommended.	£24.50		
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ROSÉ WINE

	Bottle	175ml	250ml
Merlot Rosé (Goyenechea. San Rafael, Argentina) This Rosé develops an intense flavour of crushed strawberries on the palate. The residual sweetness makes this wine equally wonderful to drink on its own or as a counterpoint to some of our spicier dishes on the menu.	£18.95	£5.50	£6.95

RED WINES

	Bottle	175ml	250ml
Garnacha (Borsao. Campo de Borja, Spain) Deliciously easy drinking Garnacha (Grenache). Packed with layers of juicy bramble, raspberry and cherry flavours giving way to soft tannins and the merest hint of spice. A real crowd pleaser.	£16.50	£4.50	£5.95

Carmenère Reserva (Torreón de Paredes. Cachapual Valley, Chile) Aromas of ripe black fruits, cherries, blackberries, cassis, chocolate and vanilla. The palate is round, supple and complex with good structure. For those who love Merlot, this is the wine for you.	£19.95		
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Petite Sirah (L.A. Cetto Valle de Guadalupe - Baja California, Mexico) Ripe, rich and dense, you can almost taste the Mexican sunshine in this bottle. A medley of black and red fruits are packed into the palate of this wine with silky smooth tannins, great weight and concentration. Superb.	£20.95		
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Rioja Crianza (Bodegas LAN. Rioja Alta, Spain) Intense aromas of red fruits, strawberry, raspberry and cranberry touched by fine nuances of vanilla and liquorice. Silky palate, with good structure and fleshiness. Pleasant and long-lasting finish.	£21.95	£6.00	£7.50
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Shiraz-Cabernet (Woodstock. Margaret River, Australia) Classic Aussie Shiraz and Cabernet Sauvignon blend. Black fruits, spice and body from the Shiraz is complimented by acidity and tannins from the Cabernet. Plum, cassis and savoury spice on the palate are backed up by warmth and complexity added by the oak.	£22.95		
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Malbec (Ben Marco. Mendoza, Argentina) The creation of pioneering winemaker Susana Balbo, this expressive Malbec has concentrated, complex aromas of ripe red fruits. Cherry, currants and blackberries all combine with notes of vanilla and coffee. Firm, sweet tannins give way to a delightful long finish.	£24.95	£6.50	£8.50
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MARIACHI



DRINKS MENU

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MARGARITAS

De la casa £6.95
Casco Viejo Blanco shaken with Triple Sec, fresh lime and sugar syrup to produce a delicious, easy drinking Margarita.

*Add a flavour to your Margarita +50p (Strawberry - Passion Fruit).

'The Don' £7.95
Grand Marnier liqueur gives this variation its distinctive orange base flavour. Shaken with Don Julio Reposado and fresh lime, it goes down smooth.

Tommy's Margarita £7.25
Agave nectar replaces the orange liqueur in this famous variation of the classic created by Julio Bermejo of Tommy's Bar in San Francisco. Shaken with Tapatio Blanco and fresh lime, it's simply perfect.

Margarita '110' £7.95
Cointreau, fresh lime and Tapatio 110, distilled and bottled at 55% ABV, make this a Margarita to be reckoned with. Bursting with fresh Agave flavour, this is one for the true Tequila lover.

Raspberita £7.50
House infused raspberry Tequila shaken with Chambord raspberry liqueur, fresh lime juice and sugar syrup. Delicioso!

Coconut Margarita £7.25
José Cuervo 1800 Coconut Tequila and Agave nectar give this Margarita its sweet edge that is balanced with freshly squeezed lime juice. Totally tropical.

Elderflower Margarita £7.25
The sweetness of St-Germain elderflower liqueur works in perfect harmony with the tart lime juice and Casco Viejo Blanco in this delicious variation of the Margarita. Summer in a glass.

COCKTAILS

Paloma £6.95
Mexico's most popular cocktail. Tapatio Blanco, freshly squeezed lime juice and Ting grapefruit soda. Refreshing.

T&T £6.95
Tequila and Tonic. Patron Silver served long with tonic and fresh pink grapefruit. Perfect Mexican alternative to a G&T.

El Diablo £6.95
Casco Viejo Blanco and fresh lime juice lengthened with ginger beer and a flourish of Chambord raspberry liqueur.

Mojito £7.95
An all-time favourite. Fresh mint leaves muddled with sugar, lime wedges, Bacardi rum and a splash of soda water.

*Add a flavour +50p (Strawberry - Passion Fruit).

Daiquiri £6.95
Bacardi rum shaken with lemon juice and sugar syrup, strained over crushed ice.

*Add a flavour to your Daiquiri +50p (Strawberry - Passion Fruit).

Mariachi Dark & Stormy £6.95
Mexican El Ron Prohibito muddled with lime wedges and topped with a fiery ginger beer.

Piña Colada £7.50
A creamy concoction of Bacardi rum, coconut liqueur and double cream topped with pineapple juice.

Vampiro £6.95
Mexican Bloody Mary. Casco Viejo Blanco lengthened with our house Sangrita mix, fresh lime, Worchester and Tabasco.

Caipirinha £7.50
A Brazilian speciality. Sagatiba Pura Cachaca muddled with fresh lime wedges and sugar.

*Add a flavour +50p (Strawberry - Passion Fruit).

Bellini £6.75
Fresh Fruit liqueur topped with Prosecco. Your choice of; Crème de Framboise (Strawberry), Chambord Raspberry, Peach Schnapps or St-Germain Elderflower.



SANGRIA

Classic Sangria Roja – House recipe of red wine, Bacardi rum, Gin, Brandy and orange liqueur topped with fruit juices.

White Peach Sangria – White wine, peach liqueur, peach puree, Brandy, orange liqueur and Bacardi rum topped with fruit juices.

Glass £4.95
Jug (Serves 2-4) £19.95

AFTER DINNER DRINKS

Estillo Viejo £7.95
Our version of that all-time classic, The Old Fashioned. Don Agustin Añejo Tequila takes centre stage, stirred with Agave nectar and Angostura bitters.

Jalisco Espresso Martini £7.50
Patron XO Café and Casco Viejo Reposado shaken with a shot of hot, freshly ground espresso. Finished with a dusting of chocolate powder.

White Russian £6.95
We replace Kahlua with Patron XO Café in our variation of this classic cocktail. Finished with the ever-present vodka and milk, we think The Dude would certainly abide.

BEER & CIDER

- Corona** (Mexico, 4.5%) £3.95
- Pacifico Clara** (Mexico, 4.5%) £4.20
- Modelo Especial** (Mexico, 4.5%) £4.00
- Negra Modelo** (Mexico, 4.5%) £4.00
- Innis & Gunn Original** (Scotland 6.6%) £4.00
- Innis & Gunn Toasted Oak IPA** (Scotland 5.6%) £4.00
- San Miguel** (Spain 5%) £3.95
- Becks Blue** (Germany, 0.05%) £3.50

* Have the beer of your choice served Michelada style. A typical Mexican beer cocktail known to cure even the most serve of hangovers. Ice, salt rimmed glass, fresh lime juice, Tabasco and Worchester sauce. + £1.00

- Magners Irish Cider** (Ireland, 4.5%) £4.50
- Old Mout Fruit Cider** (NZ, 4%) £4.50

MOCKTAILS (NO ALCOHOL)

- Apple Mojito** £3.95
Fresh mint leaves muddled with sugar, lime wedges, finished with apple juice.
- San Francisco** £3.95
Orange and pineapple juice shaken with peach puree and a touch of grenadine.
- Strawberry-Passion Cooler** £3.95
Passion fruit and strawberry puree served long over ice with orange juice and lemonade.
- Bora Bora Brew** £3.95
Pineapple juice, grenadine and a few drops of Angostura bitters, topped with ginger ale.
- Virgin Colada** £3.95
Coconut syrup, double cream and pineapple juice.

SOFT DRINKS

- Fizzy** £2.00
Pepsi, Diet Pepsi, Fanta, Irn-Bru, Lemonade, Tonic, Slim-line Tonic, Ginger Beer, Ting Grapefruit Soda, Ginger Ale.
- Fruit Juices** £2.00
Orange, Pineapple, Cranberry, Apple, Tomato.
- Cordials (with water or soda-water)** £1.25
Orange, Lime, Blackcurrant.
- Mineral Water – Still and Sparkling**
- 330ml** £2.00
- 1 Litre** £4.50



TEQUILAS & MEZCALS

Here at Mariachi we only serve 100% Agave Tequilas. What does this mean? Let us explain...

Mexican law requires that all Tequilas contain at least 51% fermented sugars from the Weber Blue Agave plant. Tequilas of lesser quality rarely contain more than the minimum, meaning the remaining 49% will be made up of other sugar sources and often colourings to mimic the effect of wood ageing. The result? Minimum flavour, maximum hangover! 100% Agave tequilas, however, use only sugars extracted from the Agave plant. The resulting Tequilas are the stuff of the Gods; smooth, pure and a pleasure to drink.

We've listed our Tequilas into their 4 basic categories, defined by age, followed by a short tasting note for each.

BLANCO (SILVER/PLATA)

Enjoy the Agave spirit in its purest form. This clear spirit is often bottled straight from distillation, on occasion though, it may be stored for up to 2 months in stainless steel or neutral oak barrels before bottling. Expect the bright, fruity, peppery flavours of the Agave to shine here, supplemented by vegetal or earthy notes (depending on style/region).

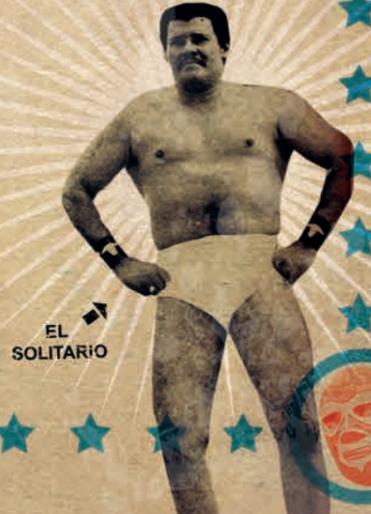
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| Casco Viejo £3.10
Toasted corn / vanilla / Agave | Tapatio £3.50
Agave / apple / pepper |
| Don Agustin £3.95
Dry Agave / honey | Patron £4.50
Citrus / sweet Agave / pepper |
| Maracame £4.20
Coconut / peach / black pepper | Tapatio £4.00
110 capsicum / roasted Agave / cinnamon |
| Kah £4.95
Marzipan / orange / cinnamon | Don Fulano £4.95
Fresh Agave / citrus / herbal |
| Don Julio £5.00
Citrus / grassy / sweet Agave | Fortaleza £5.80
Basil / olive / butter |

REPOSADO

The most popular category of Tequila in Mexico. These tequilas are "rested" in oak barrels from 2 months up to a year. These barrels may have previously held Bourbon or Cognac which will contribute to a wonderful spectrum of flavour. Expect a rounder, smoother Tequila than a Blanco with a noticeable wood influence.

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| Casco Viejo £3.20
Fudge / earth / vanilla | Maracame £4.50
Vanilla pod / Agave / fudge |
| Don Agustin £4.20
Agave / oak / pepper | Patron £5.00
Honey / floral / vanilla |
| Tapatio £3.80
Wood smoke / pepper / apple | Don Julio £5.50
Dark chocolate / vanilla / dried fruit |
| Don Fulano £5.30
Cooked Agave / maple syrup / vanilla | Fortaleza £6.50
Citrus / apple / cinnamon |
| Kah £5.80
Toffee / nougat / cinnamon | |
| Herradura £3.80
Dry wood / vanilla / cinnamon | |

OUR SELECTION OF TEQUILAS & MEZCAL CONTINUES ON THE NEXT PAGE



EL SOLITARIO

