



Bodega CANTINA

Bebidas

Delicious wines and cocktails inspired by South America

CERVEZAS / Beers



Quilmes
Argentina, 355ml
3.95



Estrella Damm
Spain, 330ml
3.95



Estrella Daura Damm
(gluten free)
Spain, 330ml
4.25



Cusqueña
Peru, 330ml
3.95



Pacifico
Mexico, 355ml
3.95



Sol
Mexico, 330ml
3.80



Longhorn IPA
England, 330ml
4.25



Queen of the Night APA
Mexico, 330ml
4.50



Estrella Free Damm
Spain, 250ml
2.95 (Alcohol Free)



Maeloc Dry Cider
Spain, 330ml
3.95

GASEOSAS / Softs

Pepsi & Diet Pepsi 2.50

Lemonade 2.50

Eager 100% Juices 2.75

(Cranberry, Orange,
Apple or Pineapple)

Ting Grapefruit Soda 2.50

Old Jamaica Ginger Beer 2.50

Horchata 3.00

A Mexican classic; almond syrup,
rice milk and vanilla with a touch of
cinnamon

Very Berry Agua Fresca 3.00

Mixed berries, lime and grenadine
in an icy smoothie style

MOCKTAILS

Citrus Fizz 3.00

Fresh limes, sugar and mint
topped with soda

Elderflower Fizz 3.00

Fresh lemon and mint topped with
elderflower cordial and soda

Passionfruit Twist 3.00

A refreshing mix of apple and lemon
juices with passionfruit syrup

Hummingbird 3.00

Strawberries, lime and watermelon
syrup with pomegranate and soda

NIBBLES

Guacamole served with fresh
tortilla chips 2.95 (v)

Salsa Fresca served with
tortilla chips 2.50 (v)

Refried Beans served with
tortilla chips 2.75 (v)

Gin Copa de Balon

Served as 50ml with loads of ice, Fentiman's mixers and unique garnishes.

Bombay Sapphire 8.00

Served with lemon, juniper berries & Fentiman's herbal tonic. (40% abv)

Hendrick's 8.00

Served with lemon, rosemary & Fentiman's herbal tonic. (41.4% abv)

Star of Bombay 9.00

Served with fresh orange zest, dehydrated orange & Fentiman's light tonic. (47.5% abv)

Tanqueray 10 10.00

Served with lemon, rosemary & Fentiman's herbal tonic. (47.3% abv)

Mezcal Cocktails

Negringo (Negroni Twist) 7.50

Monte Alban mezcal stirred down with Aperol and Cocchi Torino vermouth. It's dry, smoky and sophisticated. Don Draper would drink this in Mexico!

Pomegranate Cooler 8.00

Neustra Soledad mezcal shaken with pomegranate and lime juices, a touch of agave and poured over refreshing Ting grapefruit soda.

Mezcalarita 6.50

The Margarita's smoky sister Monte Alban mezcal shaken with orange liqueur, agave nectar and fresh lime for a smoky hit of agave on the rocks.

Paloma-esque 7.00

The Paloma's bigger brother Monte Alban mezcal, Cocchi Americano dry vermouth, fresh lime and topped with grapefruit soda.

Tequila Cocktails

Classic Margarita 6.50 🧠

The tequila original

Azteca Azul Blanco tequila, orange liqueur and fresh lime. Served straight up with salt rim.

> Try it with *Patrón Silver* for 8.50

Rude Cosmopolitan 6.50 🧠

Azteca Azul Gold tequila and orange liqueur with agave syrup and cranberry and lime juices.

> Prefer a vodka *Cosmo*, just ask!

XO Espresso Martini 7.00

Patrón XO Café, Finlandia vodka, fresh espresso coffee and a touch of sugar. Perfect with dessert.

Bebito 6.50 🧠

Azteca Azul Blanco tequila and Aperol mixed with pineapple juice, sugar, fresh mint and a touch of spice.

Blueberry & Elderflower

Margarita 6.50 🧠

Azteca Azul Gold tequila, orange liqueur and elderflower cordial with fresh lime juice and blueberries.

El Diablo 6.50 🧠

An iconic cocktail with Azteca Azul tequila, fresh lime, crème de cassis and topped off with ginger beer. Served long over ice

Paloma 6.50 🧠

Azteca Azul Blanco tequila with fresh limes, topped with Ting grapefruit soda.

Tommy's Margarita 6.50

Azteca Azul tequila, agave syrup and lime juice. No salt, no faff, no worries.

TEQUILA TASTING MENUS

Espolon

100% agave and one of Mexico's favourite tequilas. Smooth with notes of vanilla.

• Blanco 3.75 • Reposado 4.25

1800

A 100% agave sipping tequila with smoke and pear aromas and a touch of spice.

• Silver 3.75 • Reposado 4.00 •

Añejo 4.50 •

Tasting Board (x3 tequilas): 10.00

Azteca Azul

A mixto tequila from the Camarena family plantation.

• Silver 3.25 • Reposado 3.75

Patrón

Considered the first ultra premium tequila.

• XO Café 4.00* • XO Café Incendio 4.00* • Silver 5.00* • Reposado 6.00

• Añejo 7.00 •

Tasting Board (x3* tequilas): 10.00

Rum Cocktails

Dark n' Stormy 6.50

Gosling's Black Seal rum floated over fresh lime and ginger beer with a touch of Angostura's aromatic bitters.

Mai Tai 7.00

Appleton Signature Blend & Reserve rum's shaken with orange liqueur, almond syrup and lime juice, served on the rocks.

Zombie 7.50

Our house blend of Jamaican rums, Velvet Falernum and apricot liqueur mixed with pineapple and lime juices with a hint of Orgeat. Topped with flaming absinthe, Tiki-style!

Brum Runner 6.50

Appleton's Signature Blend VX rum mixed with banana and blackcurrant liqueur, pineapple and lime juices. Tropical and cool.

Pornstar Daiquiri 7.00

Bacardi Blanca rum shaken with fresh lime and pineapple juice, a splash of passionfruit and topped with Prosecco.

Mojito 6.50

Bacardi Carta Blanca rum mixed with fresh mint leaves, lime juice and sugar, topped with soda; served long over ice.

White Choc & Passionfruit

Mojito 7.00

Fresh limes, mint, passionfruit syrup and white chocolate liqueur fortified with Bacardi Carta Blanca rum.

The History

Rum is a spirit that is made by distilling sugar and water - the sugars used are either from cane juice, concentrated cane juice, or molasses.

Molasses, the main ingredient, is a dark treacle like syrup that tastes a lot like liquorice. Although unsightly and quite bitter, the end result of fermentation, distillation, ageing and blending creates one of the most varied categories of spirit.



Pisco Cocktails

Pisco Sour 6.50

Pisco ABA shaken with egg white foam, lime juice and sugar garnished with Chuncho Amaro bitters.

Pepino 6.50 🍷

Fresh cucumber, Chilean Pisco ABA, elderflower cordial, Orgeat syrup and lemon juice. Fresh and light, this is one of our bartender's favorites.

Peruvian Cobbler 6.50

A delicate blend of Pisco ABA, Sauvignon blanc, lychee liqueur and apple juice

Cachaça Cocktails

Caiprinha 6.50 🍷

Sagatiba Organic Cachaça muddled with fresh lime and sugar.

Your choice of:

- Classic lime
- Raspberry
- Passionfruit

Lychee & Passionfruit Cooler 6.50

Fresh passionfruit mixed with lychee liqueur, fresh lime, Sagatiba Gold Cachaça and pressed apple juice

Blue Brazil 6.50 🍷

Muddled fresh lime and blueberries churned with Sagatiba Silver Cachaça and crème de cassis, topped with pomegranate.

The History

Pisco is a white spirit commonly referred to as a white wine (or grape) brandy and is the national drink of Peru and Chile; both located on the Western coast of South America.

Whoever first made this amazing spirit – we love it!

Cachaca is Brazil's most popular alcoholic beverage. It is made from sugar cane juice, similar to some styles of rum. As they distill the spirit to a much lower strength than rum, it retains a lot of the flavours from the cane. This gives cachaça a more earthy flavour, making it perfect for cocktails like the caiprinha.

WINES INSPIRED BY SOUTH AMERICA

SPARKLING

Stelle d'Italia Prosecco 11% abv - Italy

A lively crisp sparkling wine with a delicate lemony character

Bottle: 24.95

Perrier Jouet, Brut 12% abv - France

Appley nose with a zesty mousse finish.

Bottle: 44.95

WHITE

Los Tortolitos Sauvignon Blanc

12.5% abv - Chile

Aromas of lime and grapefruit, surrounded by passion fruit notes.

Bottle: 16.95 • 500ml: 11.50 • 175ml: 4.25

Melodias Pinot Grigio

13% abv - Argentina

Deliciously elegant with notes of citrus fruits, flavours of peach, apricot and orange peel and spice.

Bottle: 18.50 • 500ml: 12.50 • 175ml: 4.75

Elki Pedro Ximenez 13% abv - Chile

Lime zest, lemon sherbet and floral.

Palate is lively, nectarine fruits, ripe, and creamy.

Bottle: 20.50 • 500ml: 13.95 • 175ml: 5.25

Amaru Torrontes 13% abv - Argentina

A lovely delicate wine with intense floral aromas of roses & citrus peel with tropical fruit notes on the palate.

Bottle: 21.95

Alma de Blanco Godello

13% abv - Spain

Delicious peach flavours and apple aroma. Great with seafood.

Bottle: 22.95

RED

Los Tortolitos Merlot 13.5% abv - Chile

A juicy merlot with ripe raspberry fruit. Seriously easy-drinking.

Bottle: 15.95 • 500ml: 10.95 • 175ml: 3.95

Red Boar Bobal 12% abv - Spain

A deliciously earthy nose of complex hints of cherry and blackberry.

Bottle: 17.95 • 500ml: 11.95 • 175ml: 4.50

Elki Sangiovese 12% abv - Chile

Lovely and medium bodied with rich black fruits on the nose leading to a rich and voluptuous palate.

Bottle: 19.95 • 500ml: 13.50 • 175ml: 4.95

Amaru Malbec 14% abv - Argentina

A very well balanced wine with soft tannins, notes of baked plums, raisins & hints of chocolate and vanilla oak.

Bottle: 21.95

Monastrell Reserva 14.5% abv - Spain

A rich, vibrant and full-bodied fruit bomb with aromas of black forest fruits and a palate of dark mocha, smooth vanilla and subtle spices.

Bottle: 22.95

ROSÉ

La Copa de Bobal 12% abv - Spain

A beautiful bright raspberry pink with wild strawberry and black cherry on the nose with a trace of rosewater.

Bottle: 16.95 • 500ml: 11.50 • 175ml: 4.25

*125 ml & 250 ml measures available
on all wines served by the glass*

Cocktail Masterclasses

Join us as our talented bartenders take you through the who's, how's and why's of cocktail making ...

You'll then get the chance to jump behind the bar and shake up your own creations. Classes last up to 2 hours and start from £25 per person, we can also tailor to include food packages. Please enquire at the venue for availability and details

Venue Hire

Whatever the function we've the space for you!

We have spaces to suit all parties and are available 7 days a week and offers you the following free of charge*

- Fully seated with space for a designated dance floor (venue specific)
- Buffet options available
- Full bespoke cocktail menu available plus beers, wines and softs
- Comprehensive sound system available (venue specific)

We also offer unique and quirky space for all networking events, daytime conferences, meetings, events, product launches etc and can tailor around each and every requirement (venue specific). Please enquire at the restaurant for availability and details.

**Subject to deposit & minimum spend.*

bodegacantina.co.uk