



Bebidas

Delicious wines and cocktails inspired by South America

CERVEZAS / Beers



Quilmes
Argentina, 340ml
4.25



Estrella Damm
Spain, 330ml
3.95



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



Estrella Free Damm
(alcohol free)
Spain, 250ml
2.95



Sol
Mexico, 330ml
3.95



Rothammer Nacza IPA
Peru, 330ml
4.50



Maeloc Dry Cider
Spain, 330ml
3.95



Maeloc Strawberry Cider
Spain, 330ml
3.95



Chelada +50p
your beer in a glass with fresh
lime juice and a salt rim



Michelada +60p
as a Chelada but with added
spices

GASEOSAS / Softs

Pepsi & Diet Pepsi 2.50
Lemonade 2.50
Ting Grapefruit Soda 2.50
Old Jamaica Ginger Beer 2.50
Eager 100% Juices 2.75
(Cranberry, Orange,
Apple, Pomegranate
or Pineapple)

NIBBLES

Guacamole served with fresh
tortilla chips (v) 3.95
Salsa Fresca served with
tortilla chips (v) 3.00
Refried Beans served with
tortilla chips (v) 3.50

MOCKTAILS

Horchata 3.25
A Mexican classic; almond syrup,
rice milk and vanilla with a touch of
cinnamon
Very Berry Agua Fresca 3.25
Mixed berries, lime and grenadine
in an icy smoothie style
Virgin Colada 3.25
Fresh pineapple juice mixed with
coconut cream
Elderflower Fizz 3.25
Fresh lemon and mint topped with
elderflower cordial and soda
Passionfruit Twist 3.25
A refreshing mix of apple and lemon
juices with passionfruit syrup
Hummingbird 3.25
Strawberries, lime and watermelon
syrup with pomegranate and soda

Gin Copa de Balon

Served as 50ml with loads of ice, London Essence mixers and unique garnishes.

Bombay Sapphire 8.00

Served with lemon, juniper berries & London Essence Classic tonic. (40% abv)

Hendrick's 8.50

Served with a sliced cucumber & London Essence Classic tonic. (41.4% abv)

Bulldog 8.50

Served with a grapefruit slice & London Essence Classic Grapefruit & Rosemary tonic. (40% abv)

Bosford Pink Gin 8.50

Served with sliced strawberries & London Essence Bitter Orange & Elderflower tonic (37.5% abv)

Mezcal Cocktails

Mezcal Burst 7.00

Monte Alban Mezcal, strawberry puree, blueberry syrup and fresh lime juice. A delicious smoky fruit combo.

Mezcal & Tonic 6.00 🧠

Monte Alban Mezcal served with Brtivic tonic water and a twist of grapefruit. Refreshing yet sophisticated.

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!

Mezcalarita 7.00

The Margarita's smoky sister Monte Alban Mezcal shaken with orange liqueur, agave nectar and fresh lime juice.

Happy Hour is 4-7pm & 10pm 'til close – all cocktails marked 🧠 are 2 for £9

Tequila Cocktails

Classic Margarita 7.00 🧠

The tequila original

Olmecca Blanco tequila, orange liqueur and fresh lime. Served straight up with a salt rim

> Try it with Patrón Silver for 8.00

Blueberry & Elderflower Margarita 7.00 🧠

Olmecca Blanco tequila, orange liqueur and elderflower cordial with fresh lime juice and blueberries

Passionfruit Margarita 7.00 🧠

Olmecca Blanco tequila, orange liqueur, Passoa passionfruit liqueur

Rude Cosmopolitan 7.00 🧠

Olmecca Gold tequila and orange liqueur with agave syrup and cranberry and lime juices

> Prefer a vodka Cosmo, just ask!

El Diablo 7.00 🧠

Olmecca Blanco tequila, fresh lime, crème de cassis and topped off with ginger beer. Served long over ice

Paloma 6.50 🧠

Olmecca Blanco tequila with fresh limes, topped with Ting grapefruit soda

TEQUILA TASTERS *accompanied with a delicious fruity sangria*

Espolon

One of Mexico's favourite tequilas. Smooth with notes of vanilla.

• Blanco 3.75 • Reposado 4.25

Olmecca

Tequilas that follow traditions but also taste fresh and vibrant

• Silver 3.50 • Gold 4.00 • Altos 4.50 •

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

Try a tasting boards of 4 tequilas for £13 or 4 premium tequilas for £16 (chosen by the team, limit of one each of the Patrón premium options)

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Rum Cocktails

Classic Mojito 7.00 🧠

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

White Choc & Passionfruit Mojito 7.00 🧠

Bacardi Carta Blanca rum mixed with fresh limes, mint, passionfruit syrup and white chocolate liqueur

Raspberry Mojito 7.00 🧠

Bacardi Carta Blanca rum mixed with fresh limes, mint, raspberry liqueur and fresh raspberries

Pina Colada 7.00 🧠

Bacardi Blanca rum shaken with pineapple juice and coconut cream

Dark n' Stormy 7.00 🧠

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.

Zombie 7.50 🧠

Appleton Signature Blend & Reserve 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 7.00 🧠

Appleton's Signature Blend rum mixed with grenadine, banana and blackcurrant liqueurs, pineapple and lime juices. Seriously tropical.

Pornstar Daiquiri 7.00 🧠

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

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.

The Peruvian Pinch 6.50 🍷

Pisco ABA, apple juice and a dash of absinthe

Cachaça Cocktails

Caiprinha 6.50 🍷

Sagatiba Organic Cachaça muddled with fresh lime and sugar.

Your choice of:

- Classic lime
- Raspberry
- Passionfruit

Batida 6.50 🍷

Sagatiba Organic Cachaça, coconut milk, condensed milk, raspberries and a dash of sugar syrup

Blue Brazil 6.50 🍷

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

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.

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SPARKLING WINES

Galanti Prosecco 10.5% abv - Italy
Apple and pear notes with a hint of peach. **Bottle:** 24.95 • **125ml:** 4.50

Perrier Jouet, Brut 12% abv - France
Appley nose with a zesty mousse finish. **Bottle:** 45.95

WHITE WINES

Antonio Rubini Pinot Grigio
12.5% abv - Italy
Apple and pear flavours with hints of peach and elderflower
Bottle: 16.00 • **250ml:** 5.50 •
175ml: 4.25 • **125ml:** 2.75

Borsao Macabeo
12.5% abv - Spain
Delicately fruity and floral nose with ripe peach and lemon
Bottle: 18.00 • **250ml:** 6.25 •
175ml: 4.50 • **125ml:** 3.25

Terrameter Sauvignon Blanc
12.5% abv - Chile
Crisp and vibrant with aromas of green apple, citrus, pear and passionfruit.
Bottle: 20.00 • **250ml:** 7.00 •
175ml: 5.25 • **125ml:** 3.75

Eldosela Albariño Rias Baixas
13% abv - Spain
Full of evocative summery flavours: apricots, honeysuckle and juicy white peaches. Wonderful sense of lightness; fresh and refreshing with great length of flavour. **Bottle:** 24.00

RED WINES

Borsao Gamacha 13.5% abv - Spain
Bright juicy plum and blackberry aromas
Bottle: 16.00 • **250ml:** 5.50 •
175ml: 4.25 • **125ml:** 2.75

Pico a Pico Merlot-Carmenère
13% abv - Chile
A deliciously earthy nose of complex hints of cherry and blackberry.
Bottle: 18.00 • **250ml:** 6.25 •
175ml: 4.50 • **125ml:** 3.25

Viña Alarde Crianza Rioja
12% abv - Chile
Deep ruby red, with ripe supple Tempranillo fruit, balanced by good acidity and oak flavours
Bottle: 20.00 • **250ml:** 7.00 •
175ml: 5.25 • **125ml:** 3.75

Alta Vista Vive Malbec
13.5% abv - Argentina
Layered aromas of ripe, red fruits with black pepper and toasted oak; medium-bodied and balanced.
Bottle: 22.00

ROSÉ WINES

Paso del Sol 12.5% abv - Chile
Crisp refreshing strawberry, red berry and juicy citrus notes
Bottle: 18.00 • **250ml:** 6.25 •
175ml: 4.50 • **125ml:** 3.25

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

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

- Buffet food menu
- Full bespoke cocktail menu available plus beers, wines and softs
- Comprehensive sound system available (venue specific)
- Private dining (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