

AGAVE SPIRITS

Mezcal is a traditional Mexican spirit made from the juice of the heart (piña) from the agave (maguey). A popular type of mezcal is tequila made using only the blue agave in the state of Jalisco. Mezcal is seen to be much more complex than tequila because it can be made from many different types of agaves in several states.

TASTING FLIGHT

3 DIFFERENT MEZCAL TO TASTE

■ Discovery 13

Introduce yourself in the world of mezcal and let us explain you a bit about agave distillates

● Special 22

Experience more refined and complex flavours from different aging and agave types

▲ Extraordinary 30

Prepare for a treat and enjoy top shelf, artisanal and small batch unique bottles

TEQUILA

20ML to nip, taste or shoot

Arette: Blanco	3.5
Arette: Reposado	5.5
Calle 23: Blanco	4
Calle 23: Reposado	5
Calle 23: Anejo	6
Fortaleza: Blanco	7
Fortaleza: Reposado	8
Fortaleza: Anejo	12

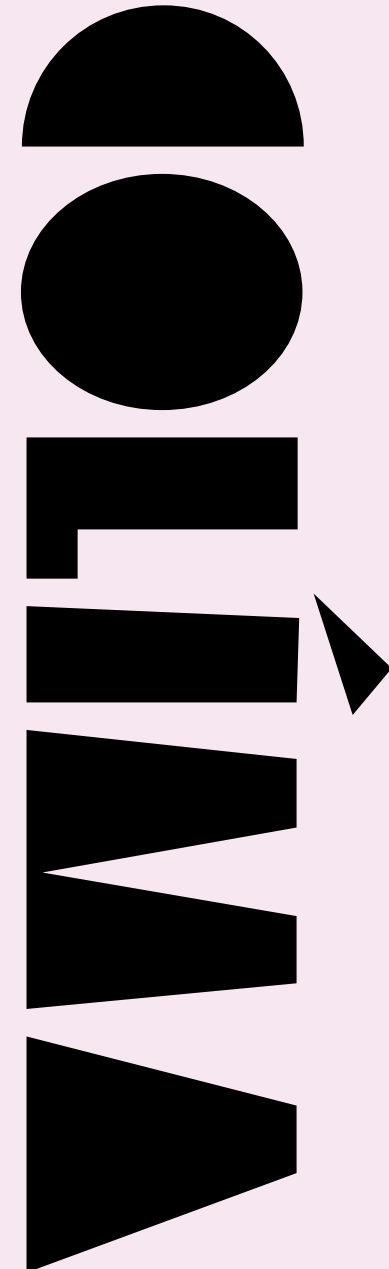
MEZCAL

20ML to nip, taste or shoot

With taste notes as described below mezcal is perfect to pair with Mexican food.

1 Earthy 2 Fruity 3 Minerality 4 Smoky
5 Peppery 6 Floral 7 Citrus 8 Sweet

Agave de Cortes: Espadin 2 4 7	4.5
Verde Amarás: Espadin 1 2 4	5
Derrumbes: San Luis Potosi 1 4 5 8	5
Nuestra Soledad: Matatlan 1 3 4 5	5
Montelobos: Espadin 1 4 6 8	5.5
Derrumbes: Oaxaca 2 4 5 7	6.5
Derrumbes: Durango 1 2 3 8	6.5
Nucano: Reposado 2 7 8	6
Nucano: Anejo 1 2 8	7
Nuestra Soledad: Zoquitlan 2 5 7	6.5
Nuestra Soledad: Miahuatlan 1 4 5 7	6.5
La Escondida: Reposado 1 4 5 8	7
Nucano: Cuishe 1 5 6	8,5
Nucano: Tobala 1 2 7	8,5
Nucano: Barril 1 4 7	9,5
Nucano: Tepeztate 1 5 6	9,5
Nucano: Arroqueño 2 6 7	9,5
Del Maguey: Wild Papadome 1 4 5 7 8	10
Rey Campero: Tepeztate 1 2 6 7	12
Rey Campero: Jabali 2 5 7	12
El Jolgorio: Barril 1 5 7 8	13
El Jolgorio: Madre Cuishe 1 3 6	13
El Jolgorio: Pechuga 2 4 7	14
El Jolgorio: Tobala 2 7 8	14
Pescador de Sueños: Arroqueño 1 2 8	15
El Jolgorio: Coyote Especiales 1 2 5 8	19



BEERS

San Miguel Especial 0,33L, 5,4%, Pilsner, Spain	5
Corona 0,355L, 4,5%, Lager, Mexico	5.5
Pacifico Clara 0,355L, 4,5%, Pilsner, Mexico	6.5
Erdinger - Hefe alkoholfrei 0,33L, 0,5%, Weizen, Germany	4.5

WINES

BLANCO

Monte Real Viura, Malvasia - Rioja, Spain	G / B 6 / 32
Hacienda Alcaraz Verdejo - Rueda, Spain	6.5 / 34

TINTO

La Gavacha Tempranillo - Castilla la Mancha, Spain	G / B 6 / 32
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NON-ALCOHOLIC

Agua de Jamaica Our homemade Mexican hibiscus ice-tea, strawberry, roasted five spice, lime	6.5
Homemade green ice-tea Green tea with ginger & lemon, honey, citrus, mint	4.5
Coca-Cola (Zero) - Apple juice	3.5
Old Jamaican Ginger Beer	4.5
Three Cents Grapefruit soda - pineapple soda - Indian tonic	4.5
Spa water Still / sparkling 0.25L - 1L	3 / 6.5

MARGARITA / MEZCALITA

Colima's Margarita (Spicy + €0,50) Tequila, dry orange liqueur, lime & simple syrup infused with verbena	13
Sweet Hibiscus Margarita Colima's Margarita + homemade hibiscus tea	14
Strawberry Margarita Colima's Margarita + strawberries	14
Colima's Mezcalita Mezcal, dry orange liqueur, lime & homemade chipotle syrup	14.5

Ask your waiter for any other drink. We know our classics.

LONGDRINKS

Gin & Tonic Tanqueray gin, tonic & lime	11
Cherry Mule Vodka, Maraschino liqueur, ginger beer & lime	11
Batanga (Mexican Cuba Libre) Tequila, Ancho Reyes Rojo, coke & lime	12
Dark & Stormy Jamaican rum, ginger beer, lime & angostura bitters	11

OTHER COCKTAILS

Michelada Spiced clamato, celery salt, chipotle, Cholula hot sauce, lime, tajin & beer	9.5
Colima's Paloma Tequila, Cherry Heering, grapefruit, lime & Grapefruit soda	12.5
Spicy Chocolate Daiquiri Barbados rum infused with Madame Jeanette, chocolate liqueur, lime & simple syrup	13.5
Colima's Pisco Sour Pisco, Ancho Reyes Verde, lime, simple syrup & egg white	14.5
Revolution Sour Abasolo Mexican whisky, Nixta corn liqueur, mole, lime, orange bitters & egg white	15.5
Espresso Martini (Mexican + €0,50) Vodka, shot espresso, coffee liqueur & simple syrup	12.5