
♦ ❁ ♦

COCKTAILS

♦ & ♦

❁ CERVEZAS ❁

HOUSE MARGARITAS

Breakfast Margarita 8.50
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 8.50
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 8.95
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

AGAVE COCKTAILS

Soda Can Paloma 8.95
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 8.95
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 8.50
Black Cow Vodka, Lillet Blanc, Hibiscus syrup. Topped with effervescent water

Soooo Pineapplepy 9.95
Plantation Pineapple Rum, Pineapple Liqueur, Pineapple Jarritos

El Che 8.50
Raisin-infused Santa Teresa Rum, Pimento Dram, lime, ginger beer

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

CERVEZAS / BEERS

Corona 4.20
Light, thirst-quenching, pale lager

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

Modelo Especial 4.5% 4.50
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 5.00
Lime and sea salt

Michelada Cubana 5.00
Worcester sauce, hot sauce, chile and sea salt

Clamato 6.00
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

◆ MEZCAL ◆

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** 5.60
- 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

◆ TEQUILA ◆

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** 4.00
- Herradura Blanco** 4.50
- Fortaleza Blanco** 7.50
- Herencia Mexicana Blanco** 4.20
- 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** 4.50
- Don Julio reposado** 4.80
- Calle 23 reposado** 4.50
- Herradura reposado** 4.50
- Olmecca Altos Reposado** 4.20

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

◆ BACANORA ◆

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

◆ RAICILLA ◆

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

◆ SOTOL ◆

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 4.25

Hacienda De Chihuahua Sotol Reposado 4.50

Hacienda De Chihuahua Sotol Anejo 5.50

ASK YOUR SERVER FOR A FULL LIST OF OUR AGAVE SPIRITS





Wine List

◆ VINO BLANCO ◆

Glass Carafe Bottle

Fauno Blanco, Murviedro, Spain

Dry, citrusy & super easy-going

4.95 12.95 18.50

Pinot Grigio, Los Otros, Chile

Soft as you like & fresh as a daisy

5.25 14.50 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

4.95 13.00 18.50

Merlot, Mucho Mas, Chile

Soft & juicy, easy going

5.25 14.50 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

7.95 28.00

Pere Ventura, Tesor Rosado Cava, Spain

Packed with fruit, long, fruity, soft and elegant

8.50 35.00

Laurent Perrier NV, Champagne, France

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

55.00





FRESH PRESSED JUICES

◆ SUPER JUCIES ◆

Locally sourced, juiced to order

Amarillo 4.50

Yellow pepper, pineapple, fresh turmeric & lime

Zinger 4.25

Orange, carrot, ginger, lime & agave

Refuel 4.25

Spinach, mint, apples, grapes & ginger

Cleanser 4.25

Watermelon, strawberry, coriander & pomegranate

**Freshly pressed orange
or pink grapefruit** 2.95

◆ AGUAS FRESCAS ◆

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 4.00
or **Quiquiriqui Mezcal** 4.30



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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 5.50
Mexican coffee with cinnamon, cloves,
brown sugar & a shot of tequila

Champurrado 4.95
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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