

Wine

RED

Fonte da Serrana, 2013, Aragonez, Trincadeira, Portugal
5.00 20.00

Goru, Monastrell-Syrah-Petit Verdot, 2012, Spain
6.00 24.00

Croix de Grezard, 2006, Merlot-Cabernet Sauvignon-
Cabernet Franc, France (Bordeaux)
32.00

WHITE

Fonte da Serrana, Antao Vaz, Arinto, 2013, Portugal
5.00 20.00

Griset, Sauvignon Gris, 2012, France
6.00 24.00

Paul Boutinot, Macon-Charnay, 2012, France
32.00

ROSE

Pasquiers, Grenache, Cinsault Rose, 2013, France
6.00 24.00

SPARKLING

Sacchetto, Prosecco, Italy
6.00 30.00

Claude Renoux Brut, Champagne, France
9.00 50.00

Beers

Modelo Especial
4.00

Negra Modelo
4.00

AGAVERIA

EL NIVEL

superior

Welcome to El Nivel, London's first *agavería* dedicated to all things agave. We have a rare & exclusive collection of tequila, mezcal, bacanora, raicilla and sotol, available to taste neat or mixed in a cocktail. Head Chef Eamonn Mullen has devised small plates to pair with our selection of spirits and mixed drinks.

Should you desire a cocktail not featured on our menu, please ask a member of staff. We are fully stocked to make most classic cocktails.

Cocktails

NINE POUNDS STERLING

Durango Gimlet

*Tequila Ocho blanco with homemade grapefruit cordial.
Balanced, complex, and refreshing.*

Mezcal Fix

*QuiQuiRiQui mezcal, roasted pineapple syrup, fresh lime,
Cynar and saltwater spray.*

Siesta

*AquaRiva premium Reposado, fresh lime and grapefruit
juices, almond syrup, Campari and Merlet apricot,
churned over crushed ice. A twist on the contemporary
classic from PDT in New York City.*

TEN POUNDS STERLING

Horchata

*Rice water, condensed milk, cinnamon and vanilla mixed
with Ocho Reposado tequila. Our boozy twist on the
classic Mexican refreshment.*

La Marquesa

*Tequila Ocho Reposado, fresh lime, fresh raspberries,
Chambord liqueur, cranberry juice, egg white. You'll never
say you don't like tequila again after a taste of this
cocktail.*

The Herbaliser

*A blend of fresh herbs, including spearmint, thyme,
rosemary and basil, fresh lime, cloudy apple juice, yellow
Chartreuse, with Calle 23 blanco tequila.*

La Alteña

*Ocho blanco 2013 Los Fresnos, Tapatio 110°, fresh lime
juice, Cointreau, served up with a half salt rim.*

Cocktails

ELEVEN POUNDS STERLING

Diplomat's Downfall

*Tapatio 110°, fresh lemon and orange juices, lemon thyme
and pineapple syrups, pimento dram, churned over crushed
ice with a port float. Remarkably refreshing.*

Hibiscus Highball

*QuiQuiRiQui San Juan del Rio mezcal, fresh lime, agua de
jamaica, topped up with soda.*

TWELVE POUNDS STERLING

La Poderosa

*Vida mezcal, agave nectar, lime juice, cardamom and
lavender bitters, topped up with sparkling wine.*

Fallen Angel

*Gran Centenario Añejo, Carpano Antica Formula sweet
vermouth, Cynar. A heavenly twist on the Sweet Manhattan.*

THIRTEEN POUNDS STERLING

Mulato Margarita

*Maestro Dobel with fresh lime juice, white crème de cacao
and a chipotle salt & cacao sugar rim.*