



TINGA

# WE'RE NOT ONLY LOCO ABOUT FOOD, OUR BAR IS JUAN IN A MILLION!

We've invested a lot of time researching and testing weird and wonderful recipes for you to enjoy in the little slice of heaven that is Tinga! Freshly made cocktails ranging from frozen margaritas to our signature specialities, all crafted to tickle your taste buds and take you on a journey to central America.

Along with Mexican delights on the menu, you can also order the usual classics and mocktails from our talented bar team. We spend a lot of time training the team and only use premium

ingredients in our drinks to ensure you get the best every time!

We also have a wide range of beers, wine, sparkling wines and soft drinks. These are a mixture of Mexican imported products and some other favourites that pair well with our food. If you're peckish, we have a bar menu of small eats from our kitchen that aren't too messy or filling and go fantastically with our drinks. This list can be found at the back of this menu. **¡SALUD!**

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## BAR FOOD

Please order at the bar

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<b>GUACAMOLE CLÁSICO</b>	<b>£4.50</b>
Avocado, red onions, coriander, tomatoes and corn tortilla chips. (V)(GF)(Ve)	
<b>GUACAMOLE CON CHILE SERRANNO</b>	<b>£4.75</b>
Not for the faint hearted! Serrano chillis, avocado, red onions, coriander, tomatoes and corn tortilla chips. (V)(GF)(Ve)	
<b>GUACAMOLE CON CHAPULINES</b>	<b>£5.25</b>
This dish can be found on every menu in Mexico! Avocado, red onions, coriander, tomatoes topped with crunchy Grasshoppers and corn tortilla chips. (GF)	
<b>CROQUETAS DE BATATA</b>	<b>£4.95</b>
Sweet potato and cheese croquettes served with jalapeño mayo. (V)	
<b>CROQUETAS DE CHORIZO</b>	<b>£5.50</b>
Baby potato and chorizo croquettes served with chipotle mayo.	
<b>EMPANADAS DE ESPINACAS</b>	<b>£5.50</b>
Feta cheese and spinach in pastry served with tomatillio guacamole. (V)	
<b>EMPENADAS DE POLLO</b>	<b>£5.75</b>
Ancho chicken breast in pastry with chipotle mayo.	
<b>NACHOS</b>	<b>£5.95</b>
Warm corn tortilla chips, melted cheese, pink onion, red and green jalapeños.	
<b>CHURROS</b>	<b>£5.95</b>
Churros dusted in cinnamon sugar served with dulce de leche. (V)	

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## QUESADILLAS

Flour tortilla, filled, folded & toasted

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<b>PORK PIBIL</b>	<b>£5.95</b>
Slow cooked pork, pink onion and monterey jack cheese.	
<b>CHICKEN TINGA</b>	<b>£5.85</b>
Chicken Tinga and monterey jack cheese.	
<b>ROASTED PEPPERS AND CHILLI</b>	<b>£4.95</b>
Roasted peppers, mushrooms and chilli with cheese. (V)	
<b>BLACK BEANS AND THREE CHEESES</b>	<b>£5.50</b>
Smokey turtle beans with two types of cheddar and mozzarella. (V)	

(V) Suitable for vegetarians (GF) Gluten free (Ve) Vegan (N) Contains nuts

For all allergy & dietary requirements, please ask your server when ordering. Allergen information is available & should be checked.

We cannot guarantee any of our products are free from traces of nut & flour. All prices include VAT.

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## FROZEN MARGARITAS

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Tinga's speciality. A frozen blend of Tequila, triple sec and fresh lime. Available in four different flavours. All are £8.50 each.

# CLASSIC STRAWBERRY MANGO PASSIONFRUIT

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## MARGARITAS – ON THE ROCKS

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### **CUCUMBER AND JALAPEÑO MARGARITA**

**£8.50**

A refreshing blend of Tequila, triple sec, cucumber and fresh lime with a hint of jalapeño spice.

### **ST GERMAIN MINT MARGARITA**

**£8.50**

Tequila shaken with St-Germain Elderflower liqueur, fresh lime and agave syrup finished with a sprig of mint.

### **GINGER AND LIME MARGARITA**

**£8.00**

This margarita is a zingy mix of Tequila, triple sec, fresh lime, fresh ginger, apple juice and sugar syrup.

### **PORN STAR MARGARITA**

**£8.50**

Everyone's favourite cocktail with a twist! Tequila, triple sec, fresh lime, vanilla syrup, passion fruit juice and egg white.

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## SIGNATURE COCKTAILS

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<b>EL DIABLO</b>	<b>£8.00</b>
The devil. Finlandia cranberry, triple sec, cranberry juice, grenadine and red jalepeños.	
<b>PIÑA COLADA</b>	<b>£8.00</b>
A classic. A generous helping of coconut crème is complemented by Bacardi Carta Blanca, Koko Kanu coconut rum, pineapple juice and coconut milk.	
<b>DAY OF THE DEAD</b>	<b>£8.25</b>
Finlandia vodka, passion fruit syrup and grenadine topped with Ginger beer.	
<b>ZOMBIE</b>	<b>£9.50</b>
Not for the faint hearted. A serious mix of Bacardi Carta Blanca rum, Bacardi Carta Negra rum, Bacardi Anejo Cuatro rum, apricot brandy, pineapple juice, orange juice and a dash of grenadine.	
<b>MOJITO</b>	<b>£7.95</b>
Bacardi rum, demerara sugar, fresh lime, mint and soda. Simple and delicious.	
<b>DAISY</b>	<b>£8.50</b>
A light and refreshing cocktail inspired by the national flower of Mexico; the daisy. Bombay Sapphire gin, St-Germain Elderflower liqueur, fresh lime and cloudy apple juice.	
<b>NACIONAL DE TINGA</b>	<b>£8.50</b>
An exquisite Bacardi Carta Blanca rum-based cocktail; with crème d' apricot, lime juice, sugar syrup and finished with orange bitters.	

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## MOCKTAILS

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<b>MAI TAI MOCKTAIL</b>	<b>£4.50</b>
Pineapple juice, orange juice and grenadine topped with Schweppes Lemonade.	
<b>VIRGIN ZOMBIE</b>	<b>£4.95</b>
Our signature Zombie cocktail without alcohol. Pineapple juice, orange juice and grenadine topped with Fevertree Ginger Beer.	
<b>VIRGIN MARGARITA</b>	<b>£4.50</b>
A little taste of Mexico. Triple sec syrup, lime juice and a choice of homemade flavouring's. Have it your way; frozen or on the rocks.	
<b>VIRGIN MOJITO</b>	<b>£4.50</b>
A deliciously refreshing mix of fresh mint, fresh lime, demerara sugar, lemonade and topped up with soda water.	

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## CHAMPAGNE & SPARKLING

125ml Bottle

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<b>ALBERTO NANIN PROSECCO BRUT 'ORGANIC'</b> <b>Italy</b> DOC. Crisp with floral notes, nicely savory and complex.	<b>£4.95</b>	<b>£23.95</b>
<b>COATES &amp; SEELY BRITAGNE BRUT RESERVE</b> <b>England</b> A great English sparkling wine, bottle aged for 3 years. Dry and light with apple and elderflower aromas.	<b>£6.00</b>	<b>£35.00</b>
<b>JACQUART BRUT MOSAÏQUE CHAMPAGNE</b> <b>France</b> Elegant and uncompromising. Rich, soft and creamy flavours of honeyed fruits, candied lemon and peach.		<b>£49.95</b>
<b>LAURENT-PERRIER CUVÉE ROSÉ BRUT NV</b> Unquestionably the most popular rosé champagne.		<b>£69.95</b>

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## WHITE WINE

175ml 250ml Bottle

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<b>FINCA LAS MORAS SEREMOS TORRONTES</b> <b>Argentina</b> From one of the top wineries in San Juan. Rose and peach aromas, honeyed citrus and tropical fruit flowers.	<b>£4.50</b>	<b>£6.50</b>	<b>£18.95</b>
<b>VINE TRAIL VIOGNER</b> <b>Chile</b> Notes of peach, apricot, pear and white blossom balanced with citrus notes.	<b>£4.65</b>	<b>£6.65</b>	<b>£19.95</b>
<b>LUNARIS BY CALLIA PINOT GRIGIO</b> <b>Argentina</b> Pale and dry with hints of white flowers and peach.	<b>£5.20</b>	<b>£7.45</b>	<b>£21.95</b>
<b>LUIS FELIPE EDWARDS GRAN RESERVA SAUVIGNON BLANC</b> <b>Chile</b> Fresh and full flavoured Sauvignon Blanc with lime, grapefruit and gooseberry flavours.			<b>£22.95</b>
<b>VIÑA POMAL RIOJA BLANCO</b> <b>VIURA-MALVASÍA, SPAIN</b> <b>Spain</b> Medium sweet rose with raspberry, watermelon and strawberry flavours.			<b>£24.95</b>

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## ROSÉ WINE

175ml 250ml Bottle

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**RUGGED RIDGE ZINFANDEL ROSÉ**  
**USA**

£4.50 £6.50 £18.95

Medium-sweet pink with sweet raspberry, watermelon and strawberry fruit.

**VOL D'ANIMA RAIMAT**  
**Spain**

£5.20 £7.30 £21.95

Medium pink with citrus aromas, exotic flavours and notes of peach.

**M DE MINUTY ROSÉ**  
**Côtes de Provence, France**

£29.95

Tinga's favourite rosé! Pale pink, aromatic and fresh. Notes of peach, candied orange and red summer berries.

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## RED WINE

175ml 250ml Bottle

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**MONTE VERDE CABERNET SAUVIGNON**  
**Chile**

£4.50 £6.50 £18.95

Oak aged, vibrant and smooth. Full of blackcurrant fruit flavours.

**VINUVA ORGANIC NERO D'AVOLA**  
**Italy**

£4.65 £6.65 £19.95

Overtly fruity with sweet blueberry and a touch of spice. Made without the use of man-man.

**LUIS FELIPE EDWARDS GRAN RESERVA MERLOT**  
**Chile**

£5.20 £7.45 £21.95

Big, bold and oak aged. Packed with dark plum, cassis, bramble fruits and blueberry flavours.

**LOS INTOCABLES SAN JUAN BLACK MALBEC**  
**Argentina**

£23.95

Direct translation is The Untouchables. This is a serious Malbec aged in bourbon barrels. Aromas of red berries, caramel and vanilla.

**CORONAS, TEMPRANILLO CATALUNYA, TORRES**  
**Spain**

£25.95

Juicy, full bodied and rich with fruity notes.

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# TEQUILA

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Tequila is a Mezcal, but it can only be made from one type of agave called Weber Agave. 25ml servings. Recommended serve is neat or on the rocks. All of our Tequila's originate from Mexico.

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**CANTINERO BLANCO 38%** **£3.60**

Made with 100% Blue Agave. An excellent balance of softness, citrus and thyme flavours.

**CANTINERO REPOSADO 38%** **£3.60**

A beautiful oak aged Tequila, with woody, walnut, vanilla and cinnamon notes.

**CAZCABEL HONEY 34%** **£3.50**

With the fresh, earthy and dry blanc at its heart, Campbell Honey adds a dose of sweet Manual and Yucatan nectar to the blend.

**PATRON XO CAFÉ 35%** **£4.00**

Patron XO Café is an extraordinary blend of ultra-premium Patron Silver Tequila and the pure, natural essence of fine coffee. The taste is dry with subtle notes of chocolate and vanilla.

**PATRON XO CAFE INCENDIO 30%** **£4.00**

Made from Patron Silver, laced with Criollo chocolate and Mexican Arbol Chilli.

**PATRON SILVER 40%** **£4.00**

Patron Silver is the perfect premium Tequila. From the finest 100% Weber blue agave and handmade in small batches.

**PATRON AÑEJO 40%** **£6.00**

Oak aged for over 12 months to produce the perfect sipping Tequila.

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## ULTRA PREMIUM TEQUILA

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Clase Azul is made using only 100% organic Tequilana Weber Blue. Once harvested, the agave is cooked in old-fashioned brick ovens for 72 hours. This ultra-premium line of Tequila is produced in one of the highest points of Los Altos, the town of Jesus Maria, resulting in a very unique flavour. The bottles are handcrafted in Santa Maria Canchesda, where over 100 artisans dedicate their lives to creating one bottle at a time.

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**CLASE AZUL PLATA 40%** **£14.00**

This silver Tequila has a delightfully smooth flavour with a pleasant hint of sweetness, followed by herbal and citric notes. Enjoy neat.

**CLASE AZUL REPOSADO 40%** **£22.00**

An ultra-premium reposado Tequila made with slow cooked agave to obtain a deep richness of flavours. The Tequila is then distilled. After this it is aged for 8 months in hand selected oak barrels. This process results in a superb, smooth taste which exceeds expectations with each sip.

**CLASE AZUL REPOSADO MINITURE 20CL 40%** **£125.00**



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# MEZCAL

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Mezcal, a Mexican spirit, can be made from a number of different agave plants, allowing for a wide range of flavours. Enjoy neat or on the rocks.

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## **PELOTÓN DE LA MUERTE**

**£4.00**

Made in the region of Oaxaca.  
Sweet, spicy, smoky and complex.

## **SAN LUIS POTOSÍ 10-12 years**

**£6.00**

Take in the aromas of jalapeños and spinach  
from a Mezcal like no other.

## **OAXACA 7 years**

**£6.00**

From a small town located on the gentle slopes  
of the Sierra Madre of Oaxaca. Holds a diversity  
of aromas and flavours on citrus peels and minerals.

## **GUERRERO 13+ years**

**£6.50**

A sweet, fleshy and deep Mezcal that comes from  
the Sierra Madre mountainous range of Guerrero.

## **PUEBLA 13+ years**

**£7.00**

This rich and earthy Mezcal expresses the unique  
characteristics of this region of Puebla.

## **DURANGO 10-13 years**

**£7.00**

A hearty, warm, full bodied Mezcal that comes  
from rich volcanic fields.

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## HOW IS MEZCAL MADE?

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The word Mezcal comes from Mezcalli; a Nahuatl word derived from "metl" meaning agave and "ixcalli", which means boiled.

Mezcal has the largest D.O. in the world with 600,000 hectares and 962 municipalities. Mezcal is made in 9 specific states in Mexico whereas by law, Tequila can only be made in 2 states. The ageing process of this spirit takes place with the growing of the agave plant.

This can take anywhere between 7 and 30 years. Firstly, the piña (body of the agave), is crushed by a stone tahona, either horse-drawn or by machine.

The milled agave is mixed with water and then allowed to ferment for up to 14 days. The final product is distilled and a lucky worker called 'The Drunk' then tests the quality before it is bottled.

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## DRAUGHT BEERS

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<b>TINGA LAGER 4%</b>	<b>£4.00</b>
Light and refreshing pilsner-style lager.	
<b>TINGA RED IPA 4.5%</b>	<b>£4.50</b>
A Moorish fusion of red ale and IPA styles.	
<b>BLUE MOON 5.2%</b>	<b>£4.50</b>
A Belgian style wheat beer brewed with coriander and orange peel.	

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## BOTTLED BEERS

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<b>CORONA 4.5%</b>	<b>£4.80</b>
Firm favourite of all the Mexican Pilsners (473ml).	
<b>MODELO ESPECIAL 4.5%</b>	<b>£4.00</b>
Rich, full flavoured, classic Mexican Pilsner.	
<b>PACIFICO CLARA 4.5%</b>	<b>£4.00</b>
A brilliant pale gold, slightly hoppy, full of flavour brew.	
<b>BREWDOG PUNK IPA 5.6%</b>	<b>£4.50</b>
Brewdog's flagship craft beer.	
<b>BREWDOG VAGABOND 4.5% (GF)</b>	<b>£4.50</b>
All taste. No Gluten.	

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## DRAUGHT CIDER

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<b>ASPALL 5.5%</b>	<b>£4.20</b>
Aspall Draught Suffolk Cyder is a crisp, off dry cyder.	

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## BOTTLED CIDER

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Ask your server for details of flavoured cider.

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## DRAUGHT SOFT DRINKS

Half Pint      Pint

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<b>COCA COLA*</b>	<b>£1.50</b>	<b>£3.00</b>
<b>DIET COKE</b>	<b>£1.40</b>	<b>£2.80</b>
<b>COKE ZERO</b>	<b>£1.40</b>	<b>£2.80</b>
<b>SCHWEPPES LEMONADE</b>	<b>£1.40</b>	<b>£2.80</b>

\*Sugar tax included

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## BOTTLED SOFT DRINKS

Pint

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<b>BREW DOG, NANNY STATE 0.5% APPETISER*</b>	<b>£3.95</b>
<b>ELDERFLOWER PRESSES</b>	<b>£2.50</b>
<b>RED BULL*</b>	<b>£2.40</b>
<b>ORANGE &amp; PASSION-FRUIT FUSION</b>	<b>£2.75</b>
<b>FRUIT SHOOT</b>	<b>£2.50</b>
<b>MINERAL WATER</b>	<b>£1.75</b>
<b>SPARKLING WATER</b>	<b>£1.50</b>

\*Sugar tax included

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## TEA

## COFFEE

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<b>ENGLISH BREAKFAST</b>	<b>£1.95</b>	<b>AMERICANO</b>	<b>£2.20</b>
<b>TEA</b>	<b>£1.95</b>	<b>LATTE</b>	<b>£2.50</b>
<b>EARL GREY</b>	<b>£1.95</b>	<b>CAPPUCCINO</b>	<b>£2.40</b>
<b>PEPPERMINT</b>	<b>£1.95</b>	<b>FLAT WHITE</b>	<b>£2.75</b>
<b>GREEN TEA</b>	<b>£1.95</b>	<b>ESPRESSO</b>	<b>£1.75</b>
<b>FLAVOURED TEAS</b>	<b>£1.95</b>	<b>DOUBLE ESPRESSO</b>	<b>£2.50</b>

