



**TINGA**

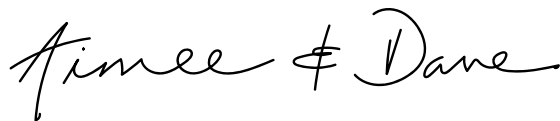
## WE'VE INVESTED A LOT OF TIME RESEARCHING AND TESTING WEIRD AND WONDERFUL RECIPES FOR YOU TO ENJOY IN THE LITTLE SLICE OF HEAVEN THAT IS TINGA!

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.

We also have an impressive array of popular and artisanal Mezcal and Tequila for you to try some of the best Agave from Mexico. These are best enjoyed the Mexican way, served straight up to sip and savour.

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!

**¡Salud!**



Owners, Tinga

V – Suitable for vegetarians  
Ve – Vegan  
GF – Gluten free

## FROZEN MARGARITAS

# CLASSIC STRAWBERRY MANGO PASSIONFRUIT

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

## MARGARITAS – ON THE ROCKS

### Cucumber & Jalapeno 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 & 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 and passion fruit syrup.

### Pineapple & Cinnamon Margarita **£8.00**

Sweet and gently spiced, our Pineapple and Cinnamon margarita is a staff favourite. Fresh pineapple, cinnamon syrup, tequila blanco, triple sec and a generous measure of fresh lime make up this wonderfully interesting margarita.

### Hibiscus Margarita **£8.00**

A sweet and colourful cocktail. The wonderful aromas of our homemade hibiscus syrup go hand in hand with one of Mexico's staple drinks.

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## SIGNATURE COCKTAILS

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<b>El Diablo</b> The devil. Finlandia cranberry, triple sec, cranberry juice, grenadine and red jalapeños.	<b>£8.00</b>
<b>Piña Colada</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>£8.00</b>
<b>Day of the Dead</b> Finlandia vodka, passion fruit syrup and grenadine topped with Ginger beer.	<b>£8.25</b>
<b>Zombie</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>£9.50</b>
<b>Mojito</b> Bacardi rum, demerara sugar, fresh lime, mint and soda. Simple and delicious.	<b>£7.95</b>
<b>Daisy</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>£8.50</b>
<b>Nacional de Tinga</b> An exquisite Bacardi Carta Blanca rum-based cocktail; with crème d' apricot, lime juice, sugar syrup and finished with orange bitters.	<b>£8.50</b>
<b>Caipirinha</b> If you like our mojitos, you'll love our Caipirinha! A tasty mix of Cachaca, soft brown sugar and fresh limes.	<b>£7.95</b>
<b>Dulce De Tequila</b> A classic style cocktail with Mexican inspiration. Reposado tequila, cognac, triple sec syrup, lime juice and agave, stirred to perfection.	<b>£10.85</b>
<b>Mezcal Negroni</b> A delightfully balanced mix of smoke and spice in this twist on a classic. Martini Fiero, Peloton de la Muerte, fresh chilli and Noilly pratt.	<b>£9.95</b>

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## MOCKTAILS

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<b>Sobrio Mai Tai</b> Pineapple juice, orange juice and grenadine topped with Schweppes Lemonade	<b>£4.50</b>
<b>Sobrio Zombie</b> Lyres white cane spirit, Lyres spiced cane spirit, Lyres dark cane spirit, apricot syrup, orange juice, pineapple juice and grenadine.	<b>£6.50</b>
<b>Sobrio Margarita</b> A little taste of Mexico. Triple sec syrup, lime juice and a choice of homemade flavourings. Have it your way; frozen or on the rocks.	<b>£4.50</b>
<b>Sobrio Mojito</b> Lyres white cane spirit, soft brown sugar, fresh limes and mint, topped with soda water.	<b>£5.25</b>
<b>Sobrio El Diablo</b> 'Strykk not Vodka', cranberry, triple sec syrup and red jalapeños.	<b>£5.50</b>
<b>Sobrio Piña Colada</b> Lyres white cane spirit, pineapple juice, coconut cream and coconut milk.	<b>£5.00</b>
<b>Sobrio Day of the Dead</b> 'Strykk not Vodka', passion fruit syrup, grenadine and ginger beer.	<b>£5.00</b>
<b>Sobrio Daisy</b> Lyres London dry, elderflower syrup, apple juice, sugar syrup and lime juice.	<b>£6.50</b>
<b>Sobrio Nacional De Tinga</b> Lyres white cane spirit, lime juice, sugar syrup and apricot syrup.	<b>£7.00</b>

## CHAMPAGNE & SPARKLING

**Alberto Nanin Prosecco Brut 'Organic'**  
**Italy**  
 DOC. Crisp with floral notes, nicely savory and complex.

**Chapel Down Sparkling Bacchus**  
**England**

A great English sparkling wine. Tropical and floral with a crisp, refreshing finish.

**Deutz Classic Brut NV Champagne**  
**France**

Full-bodied and crisp, with notes of fresh orchard fruit.

**Laurent-Perrier Cuvée Rosé Brut NV**  
 Unquestionably the most popular rosé champagne.

125ml Bottle

£4.95 £23.95

£6.00 £35.00

£49.95

£69.95

## ROSÉ WINE

**Rugged Ridge Zinfandel Rosé**  
**California**  
 Medium-sweet pink with sweet raspberry, watermelon and strawberry fruit.

**Vol D'anima Raimat**  
**Spain**  
 Medium pink with citrus aromas, exotic flavours and notes of peach.

**M De Minuty Rosé**  
**Côtes de Provence, France**  
 Tinga's favourite rosé! Pale pink, aromatic and fresh  
 Notes of peach, candied orange and red summer berries.

175ml 250ml Bottle

£4.65 £6.65 £19.95

£5.20 £7.45 £21.95

£29.95

## WHITE WINE

**L.A. Cetto Chenin Blanc**  
 Honeyed citrus and tropical fruits.  
 Off dry, crisp and refreshing.  
*Pairs well with our chicken dishes.*

**L.A. Cetto Sauvignon Blanc**  
 Easy drinking, characterful wine. Soft, juicy citrus notes with hints of warm exotic stone fruits.  
*Especially delicious with our prawn and fish tacos.*

**L.A. Cetto Chardonnay**  
 Fruity palate with good texture and balance.  
 Refreshing citrus and tropical aromas, including luscious pineapple and guava.

**L.A. Cetto Don Luis Reserva Viognier**  
 A dry medium to full bodied white wine with a soft, rich mouth feel. Tropical stone fruit aromas with a long finish.  
*Delightful with our cheese dishes.*

175ml 250ml Bottle

£4.65 £6.65 £19.95

£5.20 £7.45 £21.95

£23.95

£29.95

## RED WINE

**L.A. Cetto Cabernet Sauvignon**  
 An abundance of smooth, rich, black fruit on the palate with great texture. Especially delicious with our prawn and fish tacos.

**L.A. Cetto Cabernet Malbec**  
 Lots of red fruit aromas with subtle vanilla and spice.  
*Delightful with our cheese dishes.*

**L.A. Cetto Zinfandel**  
 Intense aromas of strawberry, raspberry and blackberry, balanced with subtle vanilla. Oak aged for a year, and 6 months in the bottle.  
*Pairs exceptionally well with our steak dishes.*

**L.A. Cetto Private Reserva Nebbiolo**  
 Barrel aged with great complexity and sophistication. Aromas of rose, mint, chocolate, liquorice and truffles.  
*Especially delicious with our Chicken Tinga dishes.*

175ml 250ml Bottle

£4.65 £6.65 £19.95

£5.20 £7.45 £21.95

£23.95

£29.95

## MEZCAL

**Mezcal is a Mexican spirit and can be made from any agave plant allowing for a wider range in flavours than tequila. Recommend serve is neat or on the rocks. 25ml servings.**

### **QuiQuiRIQui £4.50**

Made in Matatlan, known as the world capital of Mezcal. Sweet, earthy, smoky and stone fruits to finish.

### **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. This mezcal holds a diversity of aromas and flavours from citrus peels to 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 the region of Puebla.

### **Durango 10-13 Years £7.00**

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

## HOW MEZCAL IS MADE?

**The process begins by growing an agave plant which can take anywhere between 7 and 30 years.**

Once harvested, the piña (body of the agave) is then slow roasted in stone pit for 4 days in order to bring out its natural sugars.

When sufficient time has passed, traditionally the roasted piña is crushed by horse drawn stone tahona. The milled piña is then mixed with water and allowed to ferment for 4 to 14 days before being distilled.

The final part of the process relies on a worker dubbed 'The Drunk' to sample the mezcal before its bottled.



## TEQUILA

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

### **Cantinerero Blanco 38% £3.60**

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

### **Cantinerero 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 blanco at its heart, Cazcabel honey adds a dose of sweet Manuka and Yukatan nectar to the blend.

### **Patron XO Cafe 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 Incendio 30% £4.00**

Made with Patron Silver, laced with criollo chocolate and Mexican arbol chilli.

### **Patron Silver 40% £4.00**

Patron Silver is the perfect ultra-premium Tequila. Handmade in small batches from the finest 100% Webber blue agave.

### **Patron Citronge 40% £4.50**

A delectable orange liqueur, made with the finest Patron tequila. Sweet and delicious, perfect for the start or finish of an evening.

### **Patron Anejo 40% £6.00**

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

## ULTRA PREMIUM TEQUILA

**Clase Azul is created using only 100% organic tequilana Weber Blue agaves. Once harvested, the agaves are cooked in old-fashioned brick ovens for 72 hours.**

**This ultra-premium 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.**

### **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 miniature 20cl 40% £125.00**

### **Don Julio 1942 Tequila 38% £20.00**

*Sold by the shot*

Produced in small batches and aged for a minimum of 2 and a half years, a tequila respected by connoisseurs around the world. Hand crafted in tribute to the year that the great Don Julio González began his tequila making journey.

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## DRAUGHT BEERS

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<b>Tinga Lager 4%</b> Light and refreshing pilsner style lager.	<b>£4.00</b>
<b>So.LA 4.5%</b> West coast pale ale, brewed by Dark Revolution in Salisbury.	<b>£5.20</b>
<b>Blue Moon 5.2%</b> A Belgian style wheat beer brewed with coriander and orange peel.	<b>£4.50</b>
<b>Corona 4.6%</b> A firm favourite of all the Mexican pilsners.	<b>£5.50</b>

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## BOTTLED BEERS

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<b>Ocho Reales Lager GF</b> Mexican craft lager with a very fine and intense aroma.	<b>£4.90</b>
<b>Ocho Reales Ale 5% V GF</b> Mexican craft brown ale packed with flavour.	<b>£4.90</b>
<b>Modelo Especial 4.5%</b> Rich, full flavored, classic Mexican pilsner.	<b>£4.00</b>
<b>Pacifico Clara 4.5%</b> A brilliant pale gold, slightly hoppy, full of flavour brew.	<b>£4.00</b>
<b>Punk IPA 5.6% Ve</b> Brewdog's flagship craft beer.	<b>£4.50</b>
<b>Brewdog Nanny State 0.5%</b> No alcohol, no compromise.	<b>£3.95</b>

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## DRAUGHT CIDER

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<b>Aspall 5.5%</b> Aspall draught Suffolk cyder is a crisp, off dry cyder.	<b>£4.20</b>
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## BOTTLED CIDER

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Ask your server for details of flavoured cider.

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## SOFT DRINKS

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Draught	½ Pint	Pint
<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>

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### Bottled

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<b>Mineral Water</b>	<b>£1.50</b>
<b>Sparkling Water</b>	<b>£1.50</b>
<b>Double Dutch Indian Tonic Water</b>	<b>£2.10</b>
<b>Double Dutch Skinny Tonic Water</b>	<b>£2.10</b>
<b>Double Dutch Ginger Beer</b>	<b>£2.10</b>
<b>Hildon Still Mineral Water 750ml</b>	<b>£3.50</b>
<b>Hildon Sparkling Mineral Water 750ml</b>	<b>£3.50</b>

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## MEXICAN SOFT DRINKS

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Jarritos are all-natural, fruit flavoured sodas from Mexico (370ml).

<b>– Grapefruit</b>	<b>£3.25</b>
<b>– Guava</b>	<b>£3.25</b>
<b>– Lime</b>	<b>£3.25</b>
<b>– Mango</b>	<b>£3.25</b>
<b>– Mexican Cola</b>	<b>£3.25</b>
<b>– Pineapple</b>	<b>£3.25</b>

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## HOT DRINKS

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<b>Twinings Tea</b>	
English Breakfast	<b>£2.40</b>
Earl Grey	<b>£2.40</b>
Green Tea	<b>£2.40</b>
Peppermint	<b>£2.40</b>
<b>illy Coffee</b> ( <i>Decaffeinated also available</i> )	
Americano	<b>£2.60</b>
Cappuccino	<b>£2.80</b>
Espresso	<b>£2.30</b>
Flat White	<b>£2.50</b>
Latte	<b>£2.80</b>
<b>Abuelita Mexican Hot Chocolate</b>	<b>£3.20</b>

\*Sugar tax included

