



**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 Latin 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  
N – Contains nuts

## MARGARITAS

# CLASSIC STRAWBERRY MANGO PASSIONFRUIT

Choose from **Frozen** or **On the Rocks**.

Tinga's speciality. A blend of El Jimador Tequila Blanco, triple sec, fresh lime and a flavour of your choice from the list above.

**£8.75 each**

## MARGARITAS – ON THE ROCKS

### **Cucumber & Jalapeño Margarita £9.00**

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

### **Ginger & Lime Margarita £8.50**

This margarita is a zingy mix of El Jimador Tequila Blanco, triple sec, fresh lime, ginger cordial, apple juice and simple syrup.

### **Pineapple & Cinnamon Margarita £8.75**

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

### **Porn Star Margarita £8.50**

Everyone's favourite cocktail with a twist! El Jimador Tequila Blanco, triple sec, fresh lime, vanilla syrup and passion fruit syrup.

### **Spicy Tomato Margarita £8.00**

Mexican twist on a bloody Mary! Homemade tomato juice, El Jimador Tequila Blanco, chilli, triple sec, and fresh lime.

### **St Germain Mint Margarita £9.00**

El Jimador Tequila Blanco shaken with St-Germain Elderflower Liqueur, fresh lime and agave syrup finished with a sprig of mint.

**All of our cocktails can be made non-alcoholic. Let your server know if you'd like it Sobrio style.**

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## SIGNATURE COCKTAILS

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<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>£9.00</b>
<b>Day of the Dead</b> El Jimador Tequila Reposado, lime juice and vanilla syrup shaken hard. Topped with Fevertree Ginger Beer and half a passionfruit.	<b>£10.50</b>
<b>El Diablo</b> The devil. Finlandia Cranberry vodka, triple sec, cranberry juice and a splash of grenadine. Served with fresh red chilli.	<b>£8.00</b>
<b>Elite Espresso Martini</b> Smooth and sweet, Grey Goose La Vanille, Cazcabel Coffee tequila and a splash of vanilla syrup, shaken hard with freshly ground espresso.	<b>£12.95</b>
<b>Hibiscus Gin Sour</b> A long floral drink crafted with Bombay Sapphire Gin, Chambord Raspberry Liqueur and homemade hibiscus syrup, shaken hard with lemon juice.	<b>£9.50</b>
<b>Mai Tai (N)</b> A tiki classic made with Barcadí Carta Blanca rum, Bacardi Carta Negra rum, Orgeat, triple sec, lime juice and simple syrup.	<b>£8.25</b>
<b>Mojito</b> Simple and delicious. Barcadí Carta Blanca rum, demerara sugar, fresh lime, mint and soda. Choose from; Classic, Strawberry or Passionfruit.	<b>£8.00</b>
<b>Oaxaca Old Fashioned</b> Slowly stirred over ice to blend El Jimador Tequila Reposado, QuiQuRiQui mezcal, agave nectar and orange bitters.	<b>£8.50</b>
<b>Pasión</b> This is a sweet and juicy Raicilla cocktail made with passionfruit and strawberry syrup, pineapple and lime juice.	<b>£12.50</b>
<b>Piña Agria</b> A sweet and smoky mix of Rooster Rojo Smoked Pineapple Añejo Tequila, QuiQuiRiQui mezcal, agave nectar, pineapple juice and lime juice.	<b>£12.50</b>
<b>Piña Colada</b> A classic. A generous helping of coconut crème is complimented with Barcadí Carta Blanca rum, Barcadí Coconut rum, pineapple juice and coconut milk. Choose to have a classic or frozen serve.	<b>£9.00</b>
<b>Zombie</b> Not for the faint hearted! A serious mix of Barcadí Carta Blanca rum, Barcadí Carta Negra rum, triple sec, pineapple juice, lime juice, simple syrup and maraschino syrup.	<b>£9.50</b>

**All of our cocktails can be made non-alcoholic.  
Let your server know if you'd like it Sobrio style.**

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## MOCKTAILS

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<b>Sobrio Daisy</b> A light and refreshing cocktail inspired by the national flower of Mexico, the daisy. Lyres London Dry, elderflower syrup, fresh lime and cloudy apple juice.	<b>£6.50</b>
<b>Sobrio Day of the Dead</b> Lyres Agave Reserva, lime juice and vanilla syrup shaken hard. Topped with Fevertree Ginger Beer and half a passionfruit.	<b>£6.50</b>
<b>Sobrio El Diablo</b> A sweet and spicy mocktail made with Strykk NOT V*DKA, cranberry juice, triple sec syrup and chillies.	<b>£5.95</b>
<b>Sobrio Mai Tai</b> A tiki classic made with out the booze; Lyres Dark Cane, Lyres White Cane, Orgeat, lime juice and triple sec syrup.	<b>£6.95</b>
<b>Sobrio Margarita</b> Frozen or On the Rocks. Tinga's speciality. A blend of Lyres Agave Blanco, triple sec syrup, fresh lime and a flavour of your choice. <i>Choose from: Classic, Strawberry, Mango or Passionfruit.</i>	<b>£6.95</b>
<b>Sobrio Mojito</b> Simple and delicious. Lyres White Cane, demerara sugar, fresh lime, mint and soda. <i>Choose from: Classic, Strawberry or Passionfruit.</i>	<b>£7.00</b>
<b>Sobrio Piña Colada</b> A classic. A generous helping of coconut crème is complimented with Lyres White Cane, pineapple juice and coconut milk. Choose a classic or frozen serve.	<b>£7.95</b>
<b>Sobrio Zombie</b> Lyres Dark Cane, Lyres White Cane, Maraschino syrup, lime juice and simple syrup.	<b>£7.95</b>

**Can't see your favourite on our Mocktails list?  
All of our regular cocktails can be made non-alcoholic,  
so please ask your server if there's something  
you'd like made Sobrio style.**

## CHAMPAGNE & SPARKLING

	125ml	Bottle
<b>Alberto Nanin Prosecco Brut 'Organic'</b> <b>Italy</b> DOC. Crisp with floral notes, nicely savory and complex.	<b>£5.95</b>	<b>£25.95</b>
<b>Chandon Argentina Sparkling Wine</b> <b>Argentina</b> Chandon Argentina was Moët & Chandon's first vineyard outside of France. Made by Méthode Traditionelle, the fizz develops in the bottle the wine is finally poured from, as it is with Champagne.		<b>£29.95</b>
<b>Moët &amp; Chandon Brut Impérial NV</b> <b>France</b> Bright fruitiness, seductive palate and elegant maturity.		<b>£55.95</b>
<b>Laurent-Perrier Cuvée Rosé Brut NV</b> Unquestionably the most popular rosé champagne.		<b>£79.95</b>

## WHITE WINE

	175ml	250ml	Bottle
<b>L.A. Cetto Chenin Blanc</b> Honeyed citrus and tropical fruits. Off dry, crisp and refreshing. <i>Pairs well with our chicken dishes.</i>	<b>£4.95</b>	<b>£6.95</b>	<b>£21.95</b>
<b>L.A. Cetto Sauvignon Blanc</b> Easy drinking, characterful wine. Soft, juicy citrus notes with hints of warm exotic stone fruits. <i>Especially delicious with our prawn and fish tacos.</i>	<b>£5.65</b>	<b>£7.45</b>	<b>£23.95</b>
<b>L.A. Cetto Chardonnay</b> Fruity palate with good texture and balance. Refreshing citrus and tropical aromas, including luscious pineapple and guava.			<b>£25.95</b>
<b>L.A. Cetto Don Luis Reserva Viognier</b> A dry medium to full bodied white wine with a soft, rich mouth feel. Tropical stone fruit aromas with a long finish. <i>Delightful with our cheese dishes.</i>			<b>£29.95</b>

## ROSÉ WINE

	175ml	250ml	Bottle
<b>Rugged Ridge Zinfandel Rosé</b> <b>California</b> Medium-sweet pink with sweet raspberry, watermelon and strawberry fruit.	<b>£4.95</b>	<b>£6.95</b>	<b>£21.95</b>
<b>Vol D'anima Raimat</b> <b>Spain</b> Medium pink with citrus aromas, exotic flavours and notes of peach.	<b>£6.15</b>	<b>£8.15</b>	<b>£24.95</b>
<b>M De Minuty Rosé</b> <b>Côtes de Provence, France</b> Tinga's favourite rosé! Pale pink, aromatic and fresh Notes of peach, candied orange and red summer berries.			<b>£39.95</b>

## RED WINE

	175ml	250ml	Bottle
<b>L.A. Cetto Cabernet Sauvignon</b> An abundance of smooth, rich, black fruit on the palate with great texture. <i>Especially delicious with our prawn and fish tacos.</i>	<b>£4.95</b>	<b>£6.95</b>	<b>£21.95</b>
<b>L.A. Cetto Cabernet Malbec</b> Lots of red fruit aromas with subtle vanilla and spice. <i>Delightful with our cheese dishes.</i>	<b>£5.65</b>	<b>£7.45</b>	<b>£23.95</b>
<b>L.A. Cetto Zinfandel</b> Intense aromas of strawberry, raspberry and blackberry, balanced with subtle vanilla. Oak aged for a year, and 6 months in the bottle. <i>Pairs exceptionally well with our steak dishes.</i>			<b>£25.95</b>
<b>L.A. Cetto Private Reserva Nebbiolo</b> Barrel aged with great complexity and sophistication. Aromas of rose, mint, chocolate, liquorice and truffles. <i>Especially delicious with our Chicken Tinga dishes.</i>			<b>£33.95</b>

## 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 45% £4.50**

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

### **Leyendas Oaxaca 7yrs 47.5% £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.

### **Leyendas San Luis 10-12yrs 42% £6.00**

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

### **Leyendas Guerrero 13+yrs 46.9% £6.50**

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

### **Leyendas Durango 10-13yrs 47% £7.00**

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

### **Leyendas Puebla 13+yrs 48.2% £7.00**

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

## ULTRA PREMIUM MEZCAL

### **Del Maguey Pechuga 49% £24.25**

This is a wild, super-rare Mezcal, unlike anything else. A nose of basil, lemon, ocean, and fruit.

### **Clase Azul Mezcal Durango 44% £43.00**

Character, distinction, and beauty in one piece. The combination of mineral-rich soil and water from natural springs give it a distinctive and smoky character with complex flavour notes.

## 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.**

### **El Jimador Blanco 38% £3.60**

Made with 100% hand-harvested blue Weber agave and double distilled. Crisp and buzzing with citrus flavours.

### **El Jimador Reposado 38% £3.60**

Naturally fermented and double distilled. An exquisite golden tone, warm seasoned flavours and a smooth, confident agave flavour.

### **Patron Silver 40% £6.95**

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

### **Patron Añejo 40% £8.45**

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

## FLAVOURED TEQUILA

### **Cazcabel Coconut 34% £3.50**

Jalisco's coconuts are prized all over the world. The succulent sweetness of the coconuts are blended with the earthy tones of Cazcabel Blanco.

### **Cazcabel Coffee 34% £3.50**

A sweet hit of luxury Mexican arabica coffee blended with the fresh, earthy base of Cazcabel Blanco.

### **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.

### **Rooster Rojo Smoked £3.75**

**Pineapple Añejo 38%**  
12 month matured 100% Blue Weber agave infused with smoked red Spanish pineapples. Brimming with tropical fruit and gentle smoke.

## 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.

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

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.

### **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 Añejo 40% £75.00**

An ultra-premium Tequila, made from 100% nine-year-old traditionally roasted agave, rested for 25 months, and packaged in a traditional Talavera-style decanter with a 24-carat gold charm on the neck.

### **Clase Azul Reposado Miniature 20cl 40% £125.00**

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## DRAUGHT BEER

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<b>Blue Moon 5.2%</b> A Belgian style wheat beer brewed with coriander and orange peel.	<b>£5.25</b>
<b>Corona 4.6%</b> A firm favourite of all the Mexican pilsners.	<b>£5.50</b>
<b>Lucky Saint 0.5%</b> Pilsner style lager, left unfiltered for maximum flavour, without the alcohol. Biscuity malts and a citrus hop finish, only 91 calories per pint.	<b>£4.50</b>
<b>Tinga Lager 4.8%</b> Light and refreshing pilsner style lager.	<b>£4.50</b>

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## BOTTLED BEER

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<b>Chelada 4.5%</b> Modelo Especial mixed with a glug of lime juice, finished with a salt rim.	<b>£6.75</b>
<b>Michelada 4.5%</b> Modelo Especial, tomato fresca juice, lime juice and a dash of Worcestershire sauce.	<b>£6.75</b>
<b>Modelo Especial 4.5%</b> Rich, full flavoured, classic Mexican pilsner.	<b>£4.95</b>
<b>Ocho Reales Ale 5%</b> V GF Mexican craft brown ale packed with flavour.	<b>£4.95</b>

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## BOTTLED CIDER

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<b>Sxollie Golden Delicious 4.5%</b> A very inviting pale golden colour with a subtle sparkle and hint of the apple it's made from.	<b>£5.50</b>
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## SOFT DRINKS

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\*Sugar tax included

Draught	½ Pint	Pint
<b>Coca Cola*</b>	<b>£1.50</b>	<b>£3.00</b>
<b>Coke Zero</b>	<b>£1.40</b>	<b>£2.80</b>
<b>Diet Coke</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>Hildon Sparkling Mineral Water – Small</b>	<b>£1.50</b>
<b>Hildon Sparkling Mineral Water – Large</b>	<b>£3.50</b>
<b>Hildon Still Mineral Water – Small</b>	<b>£1.50</b>
<b>Hildon Still Mineral Water – Large</b>	<b>£3.50</b>
<b>Fever-Tree Ginger Beer</b>	<b>£2.50</b>
<b>Fever-Tree Indian Tonic Water</b>	<b>£2.50</b>
<b>Fever-Tree Light Indian Tonic Water</b>	<b>£2.50</b>
<b>Fever-Tree Mexican Lime Soda</b>	<b>£2.50</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>Dammann Frères</b>	
Earl Grey	<b>£2.40</b>
English Breakfast	<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>£2.60</b>
Iced Latte	<b>£3.25</b>
Latte	<b>£2.80</b>
<b>Abuelita Mexican Hot Chocolate</b>	<b>£3.20</b>

