

RED WINE

Ribera Del Rio Cabernet Sauvignon

Region: Castilla - La Mancha

Light Aroma Of Wild Berries. Very Smooth Balanced Wine
Modern & Elegant Easy To Drink Wine.

125ml £5.50 175ml £7.50 Bottle £28.00

Alma De Vid Tinto Fernando Castro Red

Region Valdepeñas.

Full Of Black Cherry & Cassis. Fruity & Elegant Red.
Good With Meat Dishes And Perfect To Have On Its Own

125ml £5.50 175ml £7.50 Bottle £28.00

Cuma Organic Malbec El Esteco

Region: Argentina

Medium -Bodied & Elegant Thrilling Mix Of Dark,
Brooding Fruit Fragrant, Punchy Spice.

125ml £6.50 175ml £8.50 Bottle £35.00

ROSE WINE

Malbec Rose Bodegas Santa Ana

Region - Mendoza Argentina

Delicate & Light Rose Brilliant Match To Mexican Food.
Good Accompaniment To Tuna Fish Barbecues.
Great On Its Own As Apperitif.

125ml £5.50 175ml £7.50 Bottle 75cl £28.00

HOUSE WHITE

Sauvignon Blanc Primera Luz.

Region - Central Valley Chile

Aromas Of Lime And Grapefruit Core.

Surrounded By Passion Fruit Notes. Crisp & Juicy With Lime,
Pear And Herbal Flavours Very Delicate Flavour.

125ml £5.50 175ml £7.50 Bottle 75cl £28.00

Cuma Organic Torrontes El Esteco

Region - Salta Argentina

Incredibly Fresh And Floral With Notes Of Rose Petals,
Jasmin & Citrus Fruits Especially Orange Peel, Typical Of This
Grape. Matches Perfectly With Spicy Food Or
With Raw Tuna, Raw Salmon.

125ml £6.50 175ml £8.50 Bottle 75cl £35.00

PROSECCO

Region - Veneto

Soft And Fruity Delicate Notes Of Pear And Stone Fruits.

125ml £8.50 Bottle 75cl £40.00

SOFT DRINKS

Coke, Diet Coke, Lemonade, Ginger Beer, Juices £2.90

BEER

Corona £4.90 Pacifico £5.50
Corona Bucket (5) £22.50



MENU

119 Sydney Street
London SW3 6NR

Reservations & Events:
0207 993 5248

www.mezcalitochelsea.com

 [mezcalitochelsea](https://www.instagram.com/mezcalitochelsea)



MEZCALITO

GARDEN LOUNGE BAR

TAPAS

Sopa del Día

Soup of the day.

£6.5

Guacamole (v)

Traditional homemade guacamole with fresh avocados, tomato, onion, coriander, lime juice, crowned with coriander cress & pomegranate. (tortilla chips aside)

£10

Ensalada de Nopal (v) GF

Marinated nopal salad with lime, oregano mixed with red cabbage, tomatoes, onion and coriander.

£10

Pastel Azteca

Layers of gently fried corn tortillas stuffed with shredded marinated chicken, cheese, sweetcorn, onions and tomatoes all drowned in our traditional Mexican sauce.

£9

Ceviche Tropical GF

Fresh Haddock fish marinated with mixed citrus juices garnished with ground cherry, kiwi, mango, coriander cress & jalapeño oil.

£10

Mole

Chicken dressed with a Mexican prehispanic sauce made with chocolate, nuts, dried chillies. Accompanied with rice, sesame seeds on top.

£14

Figuras de Salmón GF

Fresh salmon cubes brined for 6 hours, dressed with olive oil, lemon zest, greek yogurt garnished with celery, avocado, fennel, figs, dill & parsley.

£14

Atún Sellado GF

Two minutes grilled Tuna with pickled jalapeños, red onions, chives, lemon zest, coriander & pumpkin seeds.

£14

Pambazo de Langosta

Brioche "Pambazo" Filled with stewed lobster tail with coconut, ginger, lemon grass sauce garnished with snow peas, coriander & crispy sweet potatoes.

£18

Fiesta Platter

2 Tacos of your choice,
1 Guacamole, 2 Ceviches Tropical

£49

TACOS

(2 tacos in corn tortilla)

Tacos de Cordero GF

Our signature smoked Lamb, served with onion, coriander and salsa.

£12

Tropical Tacos (v) GF

Mango, pineapple, avocado, red cabbage, carrots, pickles, and coriander

£8

Tacos de "Chicharrón de Pulpo" GF

Crunchy marinated octopus served with red cabbage, onion & nopal, coriander and salsa.

£10

Tacos "Al Pastor" GF

Marinated juicy pork meat garnished with onion, coriander & pineapple.

£10

Tacos de Camarón GF

Shrimps stewed with garlic, sliced chillies, al ajillo, coriander and salsa

£10

Tacos de Atún

Grilled tuna, red onions, chives, avocado, lemon zest and coriander, sliced chillies

£10

**Most Of Our Preparation Is Based With
A Special Charcoal Oven Called Bertha**

DESSERTS

Churros con Chocolate

Mexican Churros with cinnamon and chocolate sauce.

£7

Fresas GF

Fresh mixed strawberries drowned in brandy and spiced vanilla syrup, whipped mascarpone cheese, crushed pecans, mint & edible flowers.

£6.5

Arroz con Leche de la Abuela

Granny's rice pudding with vanilla and cinnamon.

£6.5

Moctezuma Brownies

Home-made chocolate brownies dressed in a chocolate guajillo chile soup & vanilla ice cream, garnished with dandelion flowers.

£10

COFFEE

Cafe De Olla £4.95 Coffee (Free Refill)

Made With Ground Coffee Cinnamon And Piloncillo.