

FOR SHARING

HOMEMADE GUACAMOLE & TORTILLA CHIPS(VG) 4

fresh avocado ~ tomato ~ coriander ~ lime juice ~ green chilli ~ totopos

PICO DE GALLO & TORTILLA CHIPS (VG) 3

fresh tomato ~ green chilli ~ coriander ~ red onion ~ totopos

PICO MEZCAL & TORTILLA CHIPS (VG) 3.5

pineapple ~ red onion ~ coriander ~ habanero chilli ~ lime ~ totopos

CALAMARES (NGF) 6.5

fried fresh squid ~ jalapeño mayo ~ lime

TACOS

2 PER PORTION

COCHINITA PIBIL ~ Pork Leg Taco 6.5

braised pork leg marinated in achiote seeds ~ black beans ~ pico mezcal

VERACRUZ ~ Fish Taco 7.5

fresh scottish fish ~ mexican tempura ~ chipotle garlic mayo ~ cabbage

CARNE ASADA ~ Beef Taco 8.9

flat iron steak ~ guacamole ~ pickled veg ~ caramelized onion ~ adobo

CALABAZA ~ Vegan Taco (VG) 7.3

courgette ~ corn ~ tomato ~ sweet potato puree ~ pickle

DORADOS ~ Fried Chicken Taco 7.5

fried chicken ~ iceberg lettuce ~ guacamole ~ sour cream ~ pico de gallo

CARNITAS DE PATO ~ Duck Taco 9

orange cinnamon barbary duck ~ iceberg ~ onion ~ mandarin salsa

ESPINACAS ~ Spinach Taco (V) 6.9

spinach ~ potato ~ garlic ~ pickled red onion ~ chilli

CAMARONES ~ King Prawn Taco 8.9

chilli & garlic king prawn ~ corn tortilla ~

guacamole ~ red cabbage ~ chipotle cream

BIRRIA TACO ~ Lamb Taco 9

ancho ~ guajillo ~ oregano ~ cumin ~ garlic marinated lamb

CHORIZO ~ Chorizo Taco 8.9

chorizo ~ mince ~ pinto beans ~ avocado salsa ~ house sauce

PASTOR TACOS ~ Pork Shoulder Taco 7.5

pork shoulder cooked in dried chilli ~ pineapple juice

~ garlic ~ oregano ~ fresh pineapple

BURRITOS

VEG BURRITO (V) (NGF) 7.2

sweet potato ~ beans ~ rice ~ lettuce ~ cheese

CHICKEN TINGA BURRITO (NGF) 7.9

pulled chicken breast ~ rice ~ beans ~ cheese ~ lettuce

STEAK BURRITO 9.50

steak ~ rice ~ beans ~ cheese ~ lettuce

PULLED PORK BURRITO (NGF) 7.7

pulled pork ~ rice ~ beans ~ cheese ~ lettuce

CHORIZO & MINCED BEEF BURRITO (NGF) 8.3

chorizo ~ mince ~ rice ~ beans ~ cheese ~ lettuce

SPINACH BURRITO (V) (NGF) 7.2

spinach ~ baby potato ~ rice ~ beans ~ cheese ~ lettuce

LUCHA LIBRE 9

Any of our burritos baked in a chipotle cheese sauce, served with salad & pico

CEVICHE (THURS-SUN)

ORIGINATING IN LATIN AMERICA, A DISH OF FRESH FISH/SEAFOOD CURED WITH CITRUS JUICE

VUELVE A LA VIDA 8.9

seabass ~ squid ~ salmon ~ prawn ~ clamato ~ lime ~ coriander

SOPESES

2 PER PORTION

DE POLLO 7

pulled chicken ~ mexi bean puree ~ lettuce ~ cheese ~ house sauce

CHILLI 7

homemade beef chilli ~ lettuce ~ cheese ~ house sauce

ESPINACAS (V) 6.5

spinach ~ potato ~ garlic ~ lettuce ~ cheese ~ house sauce

CHORIZO 7

chorizo ~ potato ~ lettuce ~ cheese ~ house sauce

QUESADILLA

Served in a 6" Corn Tortilla.

HONGOS (V) 7

mushrooms ~ cheese ~ tortilla ~ pico de gallo

QUESO (V) 7.5

cheese ~ tortilla ~ pico de gallo

MEXICAN CHICKEN TINGA 8

pulled chipotle marinated chicken ~ onions ~ peppers ~ cheese ~ pico de gallo

COCHINITA PIBIL 7.5

achiota marinated pork ~ cheese ~ pico de gallo

CHORIZO Y POLLO 8

pulled chicken ~ chorizo ~ cheese ~ pico de gallo

(£1.50 Supplement for 12" Flour Tortilla)

TOSTADAS

2 PER PORTION

DE POLLO 7.5

pulled chicken ~ mexi bean puree ~ sour cream

PULLED PORK 8

Pork Leg marinated in achiote seeds, served with black beans puree and sour cream

CHILLI 8

Homemade beef chilli ~ mexi bean puree ~ sour cream

VEGETALES (VG) 7

sweet potato ~ courgette ~ fresh corn ~ tomato ~ pickle

ENSALADA

MEZCAL (VG) 4.5

mixed salad leaves ~ fresh tomato ~ cucumber ~ red onion ~ mexican oregano dressing

POLLO ASADO 6.5

grilled chicken breast ~ leaves ~ tomato ~ cucumber ~ onion ~ agave dressing

SIDES

OAXACA BEANS ~ MEXICAN RICE (VG) 4

a larger bowl of two mezcal favourites served together, great for sharing

FRESH CORN (V) 4.5

jalapeño mayonnaise ~ fresh cheese ~ chilli powder

CLASSIC CHILLI FRIES & CHEESE 6

homemade chilli beef ~ ancho ~ arbol chillies ~ kidney beans ~ cheese

OAXACAN STYLE BEANS (VG)2.9

avocado leaves ~ epazote

LOADED NACHOS 5

Pico de gallo, sour cream, guacamole.

Add on Chilli Con Carne or Pulled Chicken (+£2).

SIDES

MEXICAN RICE (VG) 2.9

tomato ~ onion ~ garlic

TORTILLA SOUP (V) 3.5

tomato ~ ancho ~ guajillo ~ sour cream

PICO DE GALLO (VG) 1.5

fresh tomato ~ green chilli ~ coriander ~ red onion

PICO MEZCAL (VG) 1.5

pineapple ~ red onion ~ coriander ~ habanero

PICKLED VEGGIES (VG) 1.5

vegetables prepared "chiles en vinagre" style

POSTRES

TOFFEE TEQUILA CARAMELISED PINEAPPLE 5

pan-caramelised pineapple, warm tequila toffee sauce & vanilla ice cream

CINNAMON CHURROS & CHOCOLATE SAUCE 5

a Mezcal favourite, nothing else to say

NUTELLA QUESADILLA 5

sweet flour tortilla filled with Nutella,

drizzled with chocolate sauce & vanilla ice cream

TEQUILA TOFFEE PUDDING 5

Mexican twist on a classic, served with a scoop of vanilla ice cream

ICE CREAM & SORBETS - 3 SCOOPS 5

Ice Creams ~ Vanilla, Chocolate, Ferrero Rocher
Sorbets ~ Strawberry Prosecco, Blackcurrant, Orange

DEALS

BEER & BURRITO DEAL 8

£8 3pm-6pm Sunday to Thursday

2 FOR 25

4 tacos, rice and beans, guac and tortilla plus 2 frozen margarita or 2 Corona
Sunday - Thursday all day

LUNCH DEAL 6

Mid week lunch deal £6



WEBSITE

mezcalglasgow.co.uk/

FACEBOOK

Mezcal Glasgow

INSTAGRAM

@mezcalglasgow

TRACK & TRACE



COCKTAILS

MEZCAL & TEQUILA

ALL 8

THE PALOMA

MEXICO'S NATIONAL COCKTAIL

CHOOSE MEZCAL OR TEQUILA ~ GRAPEFRUIT JUICE ~ GRAPEFRUIT SODA*

MARGARITA

TEQUILA ~ LIME JUICE ~ AGAVE ~ TRIPLE SEC*

MEZCAL MULE

MEZCAL ~ GINGER BEER ~ FRESH LIME

M&M- MONTENEGRO & MEZCAL

MEZCAL ~ AMARO MONTENEGRO ~ XOCOLAT MOLE BITTERS

THE NEW TEQUILA SUNRISE

TEQUILA REPOSADO ~ TRIPLE SEC ~ GRAPEFRUIT ~ RASPBERRY SYRUP

***VIRGIN OPTION AVAILABLE**

FROZEN MARGARITAS

ALL 5

ASK YOUR SERVER FOR TODAY'S FLAVOURS! MADE USING EITHER TEQUILA OR MEZCAL

COCKTAILS

CLASSIC

ALL 8

DAIQUIRI

RUM ~ LIME ~ SUGAR

ASK YOUR SERVER FOR ADDITIONAL FLAVOURS

PINA COLADA

COCONUT RUM ~ PINEAPPLE JUICE ~ MILK ~ CREAM

WHITE RUSSIAN

VANILLA VODKA ~ KAHLUA ~ MILK ~ CREAM

FRENCH MARTINI

VODKA ~ CHAMBORD ~ PINEAPPLE JUICE

ESPRESSO MARTINI

VANILLA VODKA ~ KAHLUA ~ COFFEE ~ VANILLA SYRUP

TOM COLLINS

GIN ~ LEMON ~ SUGAR

ASK YOUR SERVER FOR ADDITIONAL FLAVOURS

APEROL SPRITZ

APEROL ~ SPARKLING WINE ~ SODA

NEGRONI

GIN, CAMPARI, COCCHI AMERICANO

MOCKTAILS

ALL 4

HIBALL

SEASONAL FRUIT SYRUP ~ LIME ~ APPLE ~ SODA

PINK LEMONADE

FRESH STRAWBERRIES ~ STRAWBERRY SYRUP ~ LIME ~ LEMONADE

VIRGIN APPLE COSMO

APPLE ~ ORANGE ~ CRANBERRY ~ SUGAR



MEZCAL

PARA TODO MAL, MEZCAL, Y PARA TODO BIEN, TAMBIÉN.

FOR EVERYTHING BAD, MEZCAL, AND FOR EVERYTHING GOOD, AS WELL.

MEZCAL, THE SPIRIT OBTAINED FROM DISTILLING AGAVE, HAS BEEN ENJOYED ACROSS MEXICO FOR CENTURIES. AGAVE FOR MEZCAL USE IS MOSTLY COOKED IN STONE PITS UNDERGROUND TO GIVE A SMOKINESS WHICH BRINGS OUT FRUIT, MINERAL OR HERBAL NOTES. YOU KNOW MAY KNOW TEQUILA BETTER, BUT MEZCAL CAME FIRST. IN FACT, TEQUILA IS ACTUALLY JUST A KIND OF MEZCAL.

FLIGHTS

BY REGION ~ 12

DERRUMBES OAXACA ~ DERRUMBES MICHOACAN ~ DERRUMBES SAN LUIS POTOSI

BY AGE ~ 16

ILEGAL JOVEN ~ ILEGAL REPOSADO ~ ILEGAL ANEJO

ACCOMPANIMENTS

ALL MEZCALS SERVED WITH A CHOICE OF

VERDITA – PINEAPPLE, MINT, CORIANDER, JALAPENO, GREEN PEPPER, LIME

~ OR ~

SANGRITA – TOMATO, ORANGE, RED PEPPER, CHILLI SALT, LIME

OAXACA

ILEGAL JOVEN MEZCAL 3.9

DEEP AGAVE, GREEN APPLE, CITRUS, WHITE PEPPER

QUIQUIRIQUI 4

DISTINCT ROASTED AGAVE, PEPPERY FINISH

MONTELOBOS JOVEN 4.2

SWEET, COOKED APPLES, BROWN SUGAR, MEATY SMOKE

KOCH ESPADIN SAN BALTAZAR GUILAVILA 3.9

SWEET, FRUITY TONES, COCONUT, HERBS, SPICE

KOCH MADRECUISHE 6.3

CITRUS, VEGETAL NOTES, EARTHY

KOCH TEPEZTATE 6.9

FLORAL, HERBAL, SWEET AFTERTASTE

DERRUMBES OAXACA JOVEN 4

LIGHT SMOKINESS, MINERAL, FRUITY NOTES

MEZCAL

OTHER REGIONS

DERRUMBES MICHOACAN 4

SALTED LEMON, EARTHY BASIL LEAF, MINERAL SMOKE

DERRUMBES SAN LUIS POTOSI 4

FOREST FLOOR, HERBACEOUS, CHALKY NOTES

DERRUMBES ZACATECAS 4.3

CITRUS ZEST, GREEN VEGETABLE, PEPPERY SPICE, MENTHOL FINISH

DE LEYENDA GUERRERO 5.5

TROPICAL FRUITS, PAPAYA, GENTLE SMOKE

DE LEYENDA PUEBLA 5.5

SALTED BUTTER, SOFT OAK, PEAR, CITRUS PEEL

DE LEYENDA DURANGO 5.5

FRUIT, APPLE GUAVA, BARBEQUE MEAT, BURNT WOOD

TEQUILA

TAPATIO BLANCO 3.4	OCHO BLANCO 3.1	CAZCABEL BLANCO 3.5	CURADO BLUE AGAVE 4.4
TAPATIO REPOSADO 4.2	OCHO REPOSADO 3.3	CAZCABEL HONEY 3.5	CURADO ESPADIN 4.4
TAPATIO ANEJO 5	OCHO ANEJO 7	CAZCABEL COFFEE 3.5	CURADO CUPREATA 4.4
~ FLIGHT 12.6 ~	~ FLIGHT 13.4 ~	~ FLIGHT 10.5	~ FLIGHT 13.2 ~

DRAFT BEER

SCHOONER

MARIACHI 4% 3.5

ESTRELLA 5.4% 4

BOTTLES

CORONA 4.5% 3.8

PACIFICO 4.5% 3.8

MODELO ESPECIAL 4.5% 4

DOS EQUISS XX 4.2% 4

OCHO REALS ALE 5% (GF) 5

OCHO REALS PILSNER 4.6% (GF) 5

HEINEKEN 0% 3.3

SOFT DRINKS

JARRITOS - MEXICAN SODAS 4

ASK OUR SERVER FOR TODAY'S FLAVOURS.

DRAFT SOFT 1.9

LARGE DRAFT SOFT 2.5

IRN BRU/DIET 2.5

PEPSI/DIET 2.5

TING 2

SPARKLING WATER 1.9

mezcal