

THE MAYAN





SOA

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A discretionary 12.5% service charge will be added to your bill.
If you have any allergies, please speak to a member of our team.

WELCOME TO THE MAYAN

This menu is created as an intriguing collaboration bringing SOA's distinctive distilling to The Mayan.

Experience a journey that will stimulate your senses, elevate your spirits, and amplify your passion.

Immerse yourself in our extensive range of fine wines, craft beers and premium spirits, along with Whisky from Oaxaca, Rum from Puebla and Gin from The Yucatán and a diverse selection of Mezcal and Tequila.



Our cocktail menu draws inspiration from Lotería, the beloved Mexican card game where fate and fortune intertwine.

Like the game's iconic cards, each drink captures a unique symbol of Mexican culture - whether in the boldness of Coffee & Cigar or the refreshing spirit of El Respeto.

Take a card, take a sip, and let the game of flavours unfold.

¡Salud!



SIGNATURE CØCKTAILS



CØFFEE & CIGAR £ 17.5

Zignum Anejo Mezcal | Rey De Gatos Tequila Mocha | Tobacco Liqueur | Tonka Bean | Aztec Chocolate

Dive into this rich, indulgent cocktail. Luxurious and aromatic, every sip is an experience, offering a bold and blend of smoke, coffee, and chocolate. Perfect for savouring slowly, much like a fine cigar. It's the ideal tipple for those who appreciate depth, warmth, and a touch of indulgence.

Sweet – Rich – Adventurous



LA ESTRELLA

LA ESTRELLA £ 12

Arte Blue Vodka |
Koch Elemental Mezcal | Apple |
Ginger | Citrus

A visually striking drink that captures the essence of elegance, and celebration. It is designed to shine brightly and it signifies guidance, hope, and the enduring connection between the celestial and the terrestrial, reflecting Mexico's deep historical roots and vibrant cultural identity.

Bright – Tart – Complex



MAYAN PARADISE

MAYAN PARADISE

£ 12.5

Black Dragon Pineapple Rum |
Pineapple Cordial | Coconut |
Champagne Acid

A luxurious and refreshing escape, combining the sweetness of the tropics with a sparkling finish, much like the vibrant hues of a sunset over an ancient Mayan landscape. Perfect for those who want to indulge in the flavours of paradise with a touch of elegance.

Sweet – Fruity - Tropical



EL RESPETO

EL RESPETO £ 14.5

Cherry Banhez Mezcal |
Almond | Cherry | Vanilla |
Citrus

A cocktail that embodies sophistication and elegance, blending artisanal mezcal with a touch of cherry and almond. It reflects the cultural importance of love and respect in Mexican society.

Light - Sweet - Refreshing



VIDA DE MELØN

VIDA DE MELØN £ 12.5

Cantintero Reposado Tequila |
Green Melon | Coconut | Banana
| Pineapple | Citrus

This cocktail celebrates the vibrant flavours of Mexico with a modern twist. An invigorating drink that showcases the luscious sweetness of fresh melon and coconut, perfectly balanced with a hint of citrus. A bright and uplifting cocktail, perfect for sunny days and festive gatherings. Indulge and let its refreshing essence transport you to the heart of Mexico.

Bold – Fruity – Tropical



QUEEN ØF THE NIGHT

QUEEN ØF THE NIGHT

£ 12.5

Djin of Night Gin | Bee Pollen | Agave
| Citrus | Orange Blossom | Milk

An exquisite fusion of tradition and modern elegance. Anchored by the rich, mysterious tones of Djin of Night gin, this drink exudes a deep allure. The natural sweetness of agave nectar, cherished by the Maya, pairs beautifully with the earthy notes of bee pollen, symbolizing life and abundance. Every sip transports you to a moonlit garden, embodying the sacred harmony of nature and the divine.

Rich – Floral – Adventurous



LA CALAVERA

LA CALAVERA £ 13

San Cosme Mezcal | Gentian
Wine Blend | Kabuki Peach Sake
| Pumpkin | Honey | Peach Gel

A bold and evocative Mayan-inspired cocktail that honours the deep cultural significance of life and death. Crafted with smoky rich mezcal, this drink immediately conjures the earthy essence of ancient rituals. A celebration of the cycle of life, blending smoky, sweet, and spicy flavours in a drink that is as complex as the history it represents.

Bold – Rich – Complex



DIVINE CREATION

DIVINE CREATION

£ 12.5

Puerto De Indias Strawberry Gin |
Elderflower | Guava | Cinnamon |
Vanilla | Paprika

A cocktail that pays homage to Chuwen, the Mayan god of creation and life. Embrace the creative energy that flows through the universe. Allow the flavours to awaken your taste buds and inspire your imagination. Cheers to the eternal cycle of life!

Sweet – Tart – Fruity



EL SØLDADØ £ 14.5

Beefeater Gin | Agave Liqueur |
Kiwi | Apple | Guava & Lime
Soda

A bold and refreshing cocktail inspired by the strength and valour of El Soldado, the soldier. It stands as a drink of refreshing complexity, embodying both strength and vibrancy, perfect for those who appreciate bold flavours with a nod to tradition.

Tangy – Sweet – Tropical



GØD ØF SUN

GØD ØF SUN £14

Koch Elemental Espodin Mezcal |
Cantintero Reposado Tequila |
Sundried Tomato | Bay Leaf |
Pink Grapefruit Soda

Immerse yourself in the radiant glow of Kinich Ahau, the god of sun, warmth, and life. Illuminate your palate with a delightful interpretation of the classic Paloma. Consider this cocktail a sacred offering crafted exclusively for you. Embrace the rich flavours of this elixir, as it ignites your spirit and pleases your senses.

Savoury - Sweet - Refreshing



LA FORTUNA £ 14.5

Black Dragon Spiced Rum | Plum |
Cherry | Rhubarb & Hibiscus Tonic

Bold and alluring cocktail that captures the unpredictable essence of life, as celebrated in the Lotería card game. Crafted with Black Dragon Spiced Rum, the drink unveils rich caramel and warming spices. The sweetness of plum and cherry intertwines with the tangy rhubarb, creating a vibrant symphony of flavours. Finished with the floral and tart effervescence of hibiscus tonic.

Spiced – Sweet – Floral Tart



CLASSIC CØCKTAILS



BLOOD ORANGE NEGRONI

BLOOD ORANGE NEGRONI £ 13

Djin of Night Gin |
Sweet Vermouth | Italian Red
Bitter | Blood Orange

Based on the popular classic Negroni cocktail originated in Florence, Italy 1919 at Caffè Casoni, its unmistakable bitter-sweet notes have an added twist of Blood Orange for a rich citrus finish.

Floral Sweet – Bitter –
Spirit Forward



EL REY MARTINI

EL REY MARTINI

£ 13

Rey De Gatos Tequila Mocha |
Cold Brew Coffee | Cane Sugar

A bold and invigorating twist on the classic espresso martini, substituting tequila for vodka to add a unique, smoky depth to the cocktail. Ideal for a lively evening or a liquid dessert!

Velvety – Rich - Invigorating



EL DIABLO £ 13

Cantinero Reposado Tequila |
Blackberry | Lime | Ginger Beer

The El Diablo is a refreshing and vibrant tequila-based cocktail with a delightful balance of sweet, spicy, and tart flavours. First crafted in the 1940s by legendary bartender Trader Vic, it has become a beloved classic, known for its striking colour and bold flavour profile.

Crisp – Vibrant – Refreshing



PINEAPPLE PICANTE DAIQUIRI

PINEAPPLE PICANTE DAIQUIRI £ 13

Black Dragon Pineapple Rum |
Kaffir Lime | Chilli

A spicy twist on the classic Daiquiri invented by Jenny Cox, American mining engineer in Cuba circa 1898. The smooth pineapple rum is complemented with Kaffir Lime and gentle chilli heat.

Bold – Zesty – Picante



BLACK MARGARITA

BLACK MARGARITA

£ 13

Arte Black Vodka | Cantinero
Blanco Tequila | Agave | Lime

A striking, modern cocktail with a smooth, balanced flavour that fuses the brightness of a margarita with the depth and sleek appearance of Arte Black Vodka, making it a memorable choice for tequila and vodka lovers alike.

Bright – Sour – Savoury



AIRMAIL

AIRMAIL £ 13

Duppy Share White Rum | Lime |
Honey | Prosecco

The Airmail is light, refreshing, and festive, with a harmonious blend of sweet, tart, and bubbly notes. It's the perfect cocktail for toasting or enjoying a refined yet easy-drinking experience. First appearing in the 1930s, it's said to have been named after the fast and glamorous airmail postal service, symbolizing sophistication and travel.

Refreshing – Light – Complex



OLD FASHIONED

OLD FASHIONED

£ 13

Raging Scotsman Winter Spiced Whisky | Cane Sugar | Bitters

If you're a history buff, you could draw a straight line connecting this drink to the first recorded definition of the cocktail category in general (circa 1806), which called for spirits, sugar, water and bitters. The Old Fashioned hits all those marks, with whiskey, sugar, water and aromatic bitters

Smoky – Oaky – Sweet



NON-ALC. COCKTAILS



MAYAN ELIXIR

MAYAN ELIXIR £ 9.5

Afsana Lion | Agave | Citrus |
Plum | Green Tea | Indian Tonic

Each sip of Aztec Elixir is a journey through time, blending sweet, tart, and bitter notes in perfect harmony. This drink is both energizing and grounding, with flavours that linger like a legend, perfect for those who appreciate a bold yet balanced drink that honours ancient Aztec traditions.

Rich – Light – Refreshing



ANCIENT KING

ANCIENT KING £ 9.5

Afsana King | Three Spirit
Livener | Tepache | Pineapple
& Almond | Serrano Pepper

A regal yet powerful cocktail that pays homage to the wisdom and vitality of ancient civilizations. It offers a rich tapestry of flavours - fruity, herbal, and slightly effervescent - fit for those who seek a drink that evokes both strength and sophistication. Perfect for sipping while contemplating the grandeur of the past.

Tropical - Tart - Complex



LA RØSA

LA RØSA £ 9.5

Afsana Lion | Hibiscus & Cacao
Husk Tea | Rose | Rhubarb &
Hibiscus Tonic

La Rosa is an elegant blend of floral, fruity, and earthy flavours, with a balance of complexity and softness, making it as captivating and timeless as the iconic rose it represents. Perfect for those who appreciate beauty in every sip.

Bright – Floral – Refreshing



LUCHADØR

LUCHADØR £ 9.5

Afsana King | Pink Grapefruit |
Agave | Citrus | Pink Grapefruit
Soda

A bold and invigorating cocktail inspired by the strength and energy of El Luchador, the iconic wrestler. It is refreshing yet powerful, full of character and zest, perfect for those who appreciate bold flavours with an energetic finish, perfectly embodying the agility and vibrancy of a luchador in action.

Sweet – Tart – Refreshing



EL JIMADØR

EL JIMADØR £ 9.5

Afsana Beauty | Kiwi | Apple |
Citrus | Guava & Lime Soda

El Jimador is refreshing and vibrant inspired by the hardworking spirit of the agave harvester. It is lively, fruit-forward with a perfect balance of sweetness and tang, capturing the essence of hard work, nature, and the vibrant life of the Mexican countryside. A refreshing tribute to the noble spirit of the jimador.

Sweet – Tangy – Tropical

A close-up, vertical shot of a glass filled with golden beer. The glass is centered against a dark, textured background. A dark rectangular box with a thin gold border is superimposed over the middle of the glass, containing the word "BEER" in white, bold, sans-serif capital letters. The glass and the beer within it are reflected on a dark surface below.

BEER

DRAUGHT

Corona 4.6%	£7.5
Mahou Cinco Estrellas 5.1%	£6.5
Madri Lager 4.6%	£7.5

BOTTLE

Pacifico Clara, Mexico, 4.5%	£6.5
Modelo Especial, Mexico, 4.4%	£6.5
Estrella Galicia, Spain, 0.0%	£6.5

CAN

Sober Brummie Pale Ale, Birmingham, 0.5%	£6
Pulp Mango & Lime Cider, England, 4%	£6.5

A black bottle with a gold Aztec-style face logo is the central focus. To its left are several gold coins, and to its right is a gold ring with a textured, floral-like design. The background is dark and textured, with a vertical gold line running down the center.

SOFT DRINKS

DRAUGHT

BOTTLE & JUICES

Coke	£4
Diet Coke	£4
Lemonade	£4
Sparkling Mango	£4

Indian & Light Tonic Water	£4
Rhubarb & Hibiscus Tonic	£4
Guava Lime Soda	£4
Pineapple & Almond Soda	£4
Pink Grapefruit Soda	£4
Mandarin & Ginger Soda	£4
Ginger Ale	£4
Ginger Beer	£4
Large Still Water	£5.5
Large Sparkling Water	£5.5

Juices Orange, Cranberry, Pineapple, Apple	£4
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PERFECT PAIRINGS

SOA

Discover the daring collection of Spirits Of Anarchy drinks crafted by visionary bartenders.

Sip on the high quality craft spirits, infused with fruits and spices, and paired with the perfect mixer to complement each flavour profile.

Get ready to enjoy audacious flavors and boundary-pushing blends.

ARTE WHITE VODKA £ 12.5

Guava Lime Soda | Lime

Buttery bread, fennel, citrus, black pepper and liquorice

ARTE BLUE VODKA £ 12.5

Grapefruit & Bergamot Tonic | Lemon

Blueberry lollipop, citrus burst with a sweet and fruity tang

ARTE BLACK VODKA £ 12.5

Rhubarb & Hibiscus Tonic | Lime

Bold succulent blackberry, floral, subtle peppery backbone





BLACK DRAGON
SPICED RUM £ 12.5

Mandarin & Ginger Soda | Lime

Mellow Caribbean spice, fresh banana, vanilla, and caramel

BLACK DRAGON
PINEAPPLE RUM £ 12.5

Pineapple & Almond Soda | Coconut

Caramelised pineapple, candied ginger, treacle, baked peach

DJIN ØF NIGHT MULBERRY
& BLACK LEMON £ 12.5

Indian Tonic Water | Pink Grapefruit

Berry jam, floral sweet, and waves of black lemon



RAGING SCOTSMAN WINTER SPICED WHISKY

£ 12.5

Ginger Ale | Lemon

Smoked oak, toffee, caramel, orange,
clove, cinnamon, star anise

REY DE GATOS TEQUILA MØCHA £ 10.5

Served as a shot or over ice

Light notes of vanilla, agave honey,
coffee and dark chocolate

KABUKI PEACH SAKE

100ml £9.5 | 125ml £13 | 175ml £18

Served as a shot or over ice

Ripe and juicy with complex
savouriness and refreshing acidity



AGAVE SPIRITS

Tequila and mezcal are two of the most popular agave spirits. They are both produced in Mexico from the agave plant. However, there are a few key differences between the two...



REGION OF PRODUCTION

Tequila can only be produced in a few designated areas of Mexico, the main one being the state of Jalisco. Mezcal, on the other hand, can be produced in nine states throughout Mexico.

TYPE OF AGAVE PLANT USED

Tequila is made using only blue agave, while mezcal can be made using over 30 different agave species. Some of the most notable varieties include Tobala, Espadin and Cupreata. Rather like grape varieties, each has its own distinctive flavour profile.

PRODUCTION PROCESS

The production of tequila is more regulated and standardised than that of mezcal. For example, tequila must be made using a specific production process that involves cooking the agave in ovens or autoclaves, while mezcal can be made using a variety of cooking methods, including roasting the agave in pits. Due to its popularity, the production of tequila has been modernised and industrialised, while mezcal is still produced in a more traditional way.

FLAVOUR PROFILE

Mezcal tends to have a smoky, earthy flavour profile, while tequila is generally smoother and sweeter. Mezcal de pechuga is made by adding a raw chicken breast to the distillation process. The addition of the chicken breast is believed to infuse unique flavours to the mezcal and to create a smoother, more complex spirit.

In addition to tequila and mezcal, there are a number of other spirits and liqueurs, made using the agave plant.

SOTOL : Made from the Dasylirion agave plant, with smooth, earthy flavour.

RAICILLA : Made from the Agave Maximiliana plant, earthy and herbal.

BACANORA : Made from the Agave Pacifica plant, with smooth and complex flavour.

DAMIANA : Sweet, herbal liqueur made from the Damiana agave plant.

A photograph of three wine glasses filled with a golden liquid, likely agave nectar, arranged on a silver tray. The background is dark and textured, possibly a rock surface. A dark rectangular box with a thin gold border is centered over the glasses, containing the text "AGAVE TASTING FLIGHTS" in white, bold, sans-serif capital letters.

AGAVE TASTING FLIGHTS

818 £21.5

Blanco | Reposado | Añejo

A truly excellent tequila from family-owned farms in Jalisco, using only the highest quality ingredients

SMOKE & MIRRORS £20.5

Illegal Joven Mezcal | Storywood Speyside 7 Reposado Tequila |
Koch Elemental Espadín

A selection of aged Mezcal & Tequila

BEYOND MEZCAL £20.5

La Venenosa Tabernas Raicilla | La Higuera Dasyilirion Wheelerli Sotol |
Bacanora Aguamiel Blanco

Featuring different agave spirits

THE LOST EXPLORER MEZCAL £45

Espadín 8 y.o | Tobalá 10 y.o | Salmiana 12 y.o

Award – winning artisanal mezcal made within the rhythm of nature



MEZCAL

ALL TEQUILA IS MEZCAL, BUT NOT ALL MEZCAL IS TEQUILA

To clear up the most common source of confusion, tequila is a type of Mezcal. What we now know as tequila has historically been referred to as mezcal wine, agave wine or mezcal tequila.

Banhez Joven Ensemble, Ejutla, Oaxaca 42% £14.5

Light smoke, ripe pineapple, lemon blossom, a touch of creamy banana, and vegetal agave

**Del Maguey Mezcal Vida, San Luis Del Rio,
Oaxaca 42% £14.5**

Spiced, fruity palate. Smoked almond, a little light peach juice and hints of potpourri and mixed spices

**Del Maguey Crema de Mezcal, San Luis Del Rio,
Oaxaca 45% £14.5**

Tropical fruits on the palate; notes of guava, pineapple, a little coconut, and then fresh espresso, black pepper, and mint

**Del Maguey Mezcal Chichicapa, San Luis Del Rio,
Oaxaca 48% £22.5**

Complex, with hefty notes of citrus, classic roasted agave notes, a sprinkle of salt and a big smokiness developing alongside a hint of refreshing mint chocolate

Dos Hombres Joven, San Luis del Rio, Oaxaca 42% £18.5
Super smooth and creamy, lovely mouthfeel with tangy citrus notes, and lingering smoke and black pepper

Illegal Joven, Oaxaca, Mexico 40% £13
Sweet caramel notes with hints of Corinth raisins, dried herbs and black pepper

Illegal Reposado, Oaxaca, Mexico 40% £16.5
Butterscotch and caramel; soft wood smoke, cedar, pipe tobacco and agave; dried herbs

Illegal - Añejo, Oaxaca, Mexico 40% £26.5
Fresh flowers, orange rind and peppermint oil. Slightly salty and very herbal; smoke develops

***At The Mayan we serve 50ml as our standard pouring measure for spirits. 25ml measures are also available upon request.**

Koch El Maguey Espadín, San Baltazar Guelavila,
Oaxaca 47% £13

Sweet tropical fruit and a touch of grapefruit citrus, with toasted coconut and a herbaceous grassy note, with smoky pepper leading into the finish

Koch El Mezcal Elemental Espadín, Oaxaca 40% £12.5

Flamed thyme, pepper spice, and a touch creamy, with ripe pineapple and sweet smoke running throughout

Koch Mexicano Mezcal, Oaxaca 47% £18.5

A fruity and spicy aroma to it, and the palate is fruity and smoky, with a warming undercurrent of spices

Los Siete Misterios Doba-Yej 2022, Sola de Vega,
Mexico 44% £15.5

Plenty of citrus, with lime and grapefruit peel. Balanced smoke throughout, with sweet spices, and some chilli pepper heat

Madre Mezcal Espadín 40% £14.5

Roasted agave, peppercorn, dry smoke with a hint of baked earth, banana, orange oil

Mezcal Unión Uno, Oaxaca, Mexico 40% £14.5

Vanilla pod earthiness gives way to fragrant smoke and pine, while a few sweeter hints of fresh citrus give it some pep

Mezcal Verde Momento, Tlacolula, Oaxaca 42% £10.5

Quite sweet with candied nuts and dried fruit, though classic mezcal smokiness develops later on

Montelobos Espadin, Oaxaca, Mexico 43% £16.5

Medium-bodied and wonderfully linear, with a delicate mineral streak and subtle smokiness wrapped up in flavours of ripe tropical fruit

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Ojo de Tigre Joven, Puebla, Oaxaca 37% £11.5
Apple blossom and toasted spice, with tangy kiwi, fresh
herbs and cooked agave sweetness shrouded by subtle smoke

Quiquiriqui Matalan, Santiago Matatlan, Oaxaca 45% £10.5
Sweet, vegetal notes with earthy elements and stone fruits,
wrapped up in a bonfire smoke with a sprinkling of black pepper

San Cosme, Oaxaca, Mexico 40% £14.5
Complex palate with smokiness and caramel sweetness

The Lost Explorer 'Espadin' 8y.o, San Pablo Huixtepec,
Oaxaca 42% £18.5
Wood smoke and dried, singed herbs, with yellow plum and
roasted agave sweetness

The Lost Explorer 'Tobala' 10y.o, San Pablo Huixtepec,
Oaxaca 42% £28.5

Smoky cigar box, hints of truffle, and baked earth, with vanilla
pod bringing sweetness

The Lost Explorer 'Salmiana' 12y.o, San Pablo Huixtepec,
Oaxaca 42% £38.5

Flinty mineral notes, vegetal bell pepper, and Jalapeno spice,
lifted by oily citrus zest, and sweet, fresh agave

Zignum Añejo, Tlacolula de Matamoros, Oaxaca 40% £18.5
Juicy agave with dark espresso, sweet vanilla, and rich oak. Sweet,
burned caramel and gentle nuttiness are prominent throughout

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for spirits. 25ml measures are also available upon request.

TEQUILA

A close-up photograph of three shot glasses filled with tequila, arranged horizontally. The glasses are made of clear glass and contain a golden-yellow liquid. The background is dark, making the tequila stand out. The lighting creates highlights on the rim of each glass and the surface of the liquid.

BLANCO

REPOSADO

AÑEJO

Blanco Tequila (also known as White, Plata, or Silver Tequila) is any tequila which is either unaged or aged for less than two months in stainless steel or oak barrels.

818 Blanco 40% £12.5

Creamy, cooked agave and vanilla sweetness, with some melon, lime zest, and herby spice

Bandero Café, Jalisco, Mexico 40% £12.5

Smooth yet dry, with notes of fresh roasted coffee, chocolate, and vanilla. tequila

Cantinero Blanco, Jalisco, Mexico 38% £9.5

Thyme and agave, with a hint of bright citrus sweetness

Cazcabel Coconut 34% £10.5

Vegetal agave and creamy coconut sweetness, with hints of peppery spice

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Clase Azul Plata, Jalisco, Mexico £34.5

Very delicate aroma with sweet, candied notes of papaya, mango and lemon zest, lots of caramelized brown sugar and soft notes of black pepper

El Tequileno Blanco, Jalisco, Mexico 38% £9.5

Cooked agave and pear skin sweetness, vegetal bell pepper, a lick of liquorice sweetness, and black pepper spice

El Cabrón Tequilana, Zacatecas, Mexico 40% £12.5

Pickled jalapenos, tinned pineapple, fresh agave, floral honey, browning apples, and thyme

El Cabrón Tequilana 100% Blue Agave, Zacatecas, Mexico 40% £12.5

A complex spirit with heaps of agave, sweet, charred, and vegetal, as well as tropical fruit and a touch of peppery spice

El Sueno - Watermelon, Jalisco, Mexico 25% £8.5

Packing plenty of cooling watermelon, sweet and floral with a soft touch of vegetal agave and zesty citrus

Mijenta Blanco, Jalisco, Mexico 40% £20.5

Cooked agave richness, honeydew melon, a crackle of black pepper and cinnamon

Olmeca Altos Plata, Mexico 38% £12.5

A nice kick of roasted agave on the sweet nose, along with citrus, pepper and brine

SEA Rey De Gatos Tequila Mocha, Mexico 33% £10.5

Soft on entry, light notes of vanilla, agave honey with lingering coffee and dark chocolate

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Reposado ("Rested" in Spanish) refers to Tequila aged for a minimum of two months in oak barrels, but less than a year. These often offer the finest balance of youthful vigour, and the complexity of age.

818 Reposado 40% £14.5

Earthy vanilla, brown sugar, roasted agave, with some floral honey, and grilled stone fruits

Cantintero Reposado, Jalisco 38% £9.5

Tangerine, toffee pennies, a touch of sawdust

Clase Azul Reposado, Jalisco, Mexico 40% £55.5

Vanilla-y and earthy agave notes. A touch of tropical fruit sweetness and honey

El Tequileno Reposado Gran Reserva, Jalisco, Mexico 40% £10.5

Banana and caramelised pear on the nose, interlaced with nutmeg, vanilla and caramel. Light oak, spice and toffee on the palate

El Tequileno Reposado, Jalisco, Mexico 40% £12.5

Touches of woody vanilla, salted caramel, roasted agave and tobacco sweetness, and spice

Kah Reposado, Jalisco, Mexico 40% £15.5

Spiced fruit and cooked peppers, with a light caramel glaze

Mijenta Reposado, Jalisco, Mexico 40% £20.5

Vanilla notes mingle with rich, creamy oak, a hint of hazelnut, gently floral vegetal zest finishing with soft pangs of pepper

Olmeca Altos Reposado, Mexico 38% £14.5

Robust, yet pleasant, with tannins and citrus notes; a long and well-balance finish

Storywood Speyside 7 Reposado, Mexico, Scotland 40% £11.5

Butterscotch and caramel, with plenty of earthy agave alongside helpings of chopped nuts and sultanas

Tiempo Tequila Reposado Cristalino, Mexico 40% £14.5

Pouring caramel and silky butterscotch pave the way for fresh, juicy agave with a smooth, vegetal sweetness

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Añejo Tequila must be aged for at least a year by law. These are often the most complex Tequilas. They get a lot of flavour influence from the cask they rest in.

818 Añejo 40% £15.5

Drizzles of caramel join creamy agave, with cinnamon, clove, and earthy vanilla in tow

Casa Dragones Añejo Barrel Blend, San Miguel de Allende, Mexico 40% £49.5

A nutty start with creamy almonds and macadamia supporting soft hints of vanilla. Floral stone fruits lead to a smidge of bitter dark chocolate and cracked black pepper heat

Kah Anejo, Jalisco, Mexico 40% £15.5

Fragrant tobacco, milk chocolate, toffee and a rich, creamy mouth feel

Mijenta Añejo, Jalisco, Mexico 40% £40.5

The time in cask has added mellow layers of caramel, vanilla, and buttery oak to the herbaceous cooked agave, and nuttiness at its core

Patrón Añejo, Jalisco, Mexico 40% £15.5

Smooth and sweet. Distinct oak wood complemented by vanilla, raisins and honey, with a hint of melon

Rooster Rojo Añejo Smoked Pineapple, Mexico 30% £8.5

Tropical fruit with wafts of banana and heaps of pineapple, good smoky notes of charred, caramelised fruit and toasted oak, wafts of vanilla, and agave minerality

Storywood Double Oak Añejo, Mexico, Scotland 40% £18.5

A complex spirit with heaps of agave, sweet, charred, and vegetal, as well as tropical fruit and a touch of peppery spice

***At The Mayan we serve 50ml as our standard pouring measure for spirits. 25ml measures are also available upon request.**



This spirit is named "Pechuga", which means chicken breast - a reference to the third distillation, in which a basket of fruit and a chicken breast is suspended in the still.

Bozal Pechuga, Mazatlán, Guerrero, Mexico 45.5% £25.5
Plenty of clay minerality accompanies smoky agave notes, with layers of tropical fruit, green pepper, and gentle sweetness

Montelobos Pechuga, Mitla, Oaxaca 47.9% £28.5
Grassy agave, orange chocolate, white pepper heat, salted butter, a dry smokiness and dried fruit sweetness

Quiquiriqui Mezcal Cacao Pechuga, Santiago Matatlan 47% £18.5
Rich, earthy coffee with a delicate bitterness fill the nose, complemented by notes of green herbs, bitter coffee, rich cocoa and sweet agave throughout the palate

Sin Gusano Pechuga, Tlacolula, Mexico 41% £24.5
Notes of bright orange, sticky fruit cake, aromatic agave, wisps of smoke – think Christmas pudding in a mezcal glass

In addition to tequila and mezcal, there are a number of other agave-based spirits and liqueurs that are gaining popularity.

Bacanora Aguamiel Blanco, Sonora, Mexico 41% £15.5
Smoky, with distinctive mesquite wood, a touch of liquorice and earthy, grassy agave

Estancia Raicilla, Jalisco 45% £14.5
Light and floral, with a hint of freshness hiding behind. Slightly smoky, too

La Higuera Cedrosanum Sotol, Chihuahua, Mexico 47% £14.5
Earthy nose, with woody notes of pine and cedar, and a complex herbal mixture. Soft leather on the palate, with more herbs, liquorice, a touch of lemon, and gentle minerals

La Venenosa Raicilla Sierra, Jalisco, Mexico 40% £14.5
A green fruity, tropical spirit with a creamy mouthfeel

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SPIRITS

VODKA

	Absolut Elyx, Sweden	£10.5
	Absolut Vanilla, Sweden	£9.5
SEA	Arte White, Birmingham	£10.5
SEA	Arte Blue, Birmingham	£10.5
SEA	Arte Black, Birmingham	£10.5
	Belvedere, Poland	£12.5

GIN

	Beefeater, London	£9
SEA	Djin of Night, Mulberry & Black Lemon, Birmingham	£10.5
	Monkey 47, Germany	£15.5
	Puerto de Indias, Strawberry, Spain	£9.5

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RUM

SEA	Black Dragon Pineapple, Birmingham	£10.5
SEA	Black Dragon Spiced, Birmingham	£10.5
	Duppy Share White, Jamaica	£10.5
	Duppy Share Spiced, Jamaica	£10.5
	La Hechicera Fine Aged, Columbia	£15
	Spirited Union, Coconut, Belize	£8.5



BLENDED & IRISH

	Chivas Regal, 12yo, Scotland	£10.5
	Jameson, Black Barrel, Ireland	£11.5
SEA	Raging Scotsman Winter Spiced, Scotland	£10.5

BOURBON

	Jack Daniels Single Barrel, Sour Mash, Tennessee	£12.5
	Makers Mark, Bourbon, Kentucky	£9.5
	Woodford Reserve, Bourbon, Kentucky	£10.5

MALT

	Glenlivet Founders Reserve, Single Malt, Speyside	£10.5
	Macallan Double Cask, 12yo, Speyside	£20
	Macallan Double Cask, 15yo, Speyside	£35
	Macallan Double Cask, 18yo, Speyside	£55

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BRANDY

Barsol Pisco, Quebranta, Peru	£10.5
Hennessy VS, France	£12.5
Remy Martini, 1738, France	£15.5

LIQUEURS

Bepi Tosolini Coffee Liqueur, Italy	£10.5
Bepi Tosolini Saliza Amaretto, Italy	£10.5
Luxardo White Sambuca, Italy	£8.5
Narano Bitter Orange, Mexico	£9.5
RinQuinQuin à la Pêche, France	£8.5

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Arte Blue Vodka Perfect Pairing

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