



MESTIZO COCKTAIL

collection

A celebration of Latin America's spirited soul—elegant, expressive, and unapologetically bold. From the palm-lined coasts of the Caribbean to the misty heights of the Andes, our cocktails are a sensorial journey through the continent's most iconic regions and ingredients.

Rooted in tradition and reimagined for today, our drinks draw from native flavours—pisco, mezcal, hibiscus, tamarind, coconut, and cacao—paired with modern technique and timeless style. Each creation is illustrated and layered with intent, designed to reflect the rhythm, colour, and creativity that define Latin culture.

These are not simply drinks. They are moments. Crafted to intrigue, uplift, and transport.

Sip. Savour. Stay awhile.

¡Salud!





GUAVA POPSICLE PICANTE

A playful twist on the classic Picante—featuring a pink guava-chilli popsicle that melts into a sweet-spicy burst.

Tequila | Guava | Pink guava-chilli popsicle

9 4 5

LLUVIA VERDE

A garden-fresh margarita reimagined—sous-vide black pepper and cilantro infused tequila, lifted by tropical fruit and a ginger ale sparkle.

Black pepper & cilantro tequila | Passion fruit |
Grapefruit | Ginger ale

895



HIBISCUS SUNRISE

Inspired by Mexican sunsets, this floral tequila cocktail blends hibiscus and elderflower with a crisp splash of tonic for a refreshing finish.

Tequila | Cold brew hibiscus tea | Elderflower | Tonic

895



NOCHE DE PACANAS

A Rich and refined. Pecan, bitters, and vodka come together like a starry Latin night.

Vodka | Pecan | Bitters

895

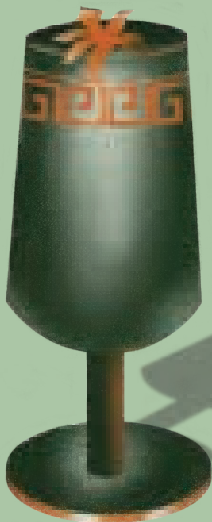


FLOR DEL CIELO

A floral, citrusy toast to the skies of Latin America. Elegant and bright.

Gin | Hibiscus | Triple sec

895





PISCO DEL SOL

A tribute to Peru's national spirit, Pisco, paired with the vibrant and sweet Chicha Morada. This cocktail evokes the sunny landscapes of Peru, mixing refreshing flavours with a hint of spice.

Pisco | Chicha Morada | Ginger Beer

895



BARBACOA EN LLAMA

Bold, smoky, and savoury—like sipping beside a barbecue pit at sunset.

Bourbon | Barbecue sauce | Orange bitters

795



ISLA DEL COCO

A tropical escape in a glass. Coconut fat-washed rum meets curry syrup in this Caribbean-inspired, savoury-smooth pour.

Coconut fat-washed rum | Curry syrup

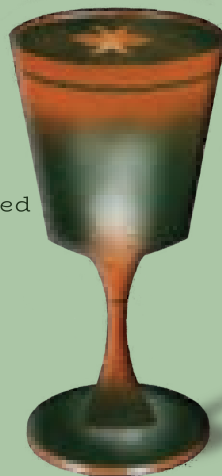
7 9 5

BOSQUE NOCTURNO

Earthy, smoky, and herbaceous. This forest-inspired blend is complex yet smooth.

Vodka | Pecan | Basil

7 4 5



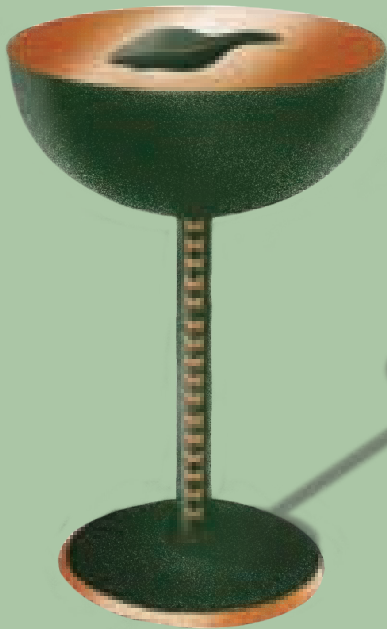
FUEGO SACRADO

Spiced rum meets tamarind cordial and chili tincture, mellowed by a creamy milk punch. A rich, fiery expression of Latin heat.

Spiced rum | Tamarind cordial | Chilli tincture

7 4 5





BRISA DE PISCO

Coastal and crisp. This breezy pisco cocktail layers kaffir lime, cucumber, and elderflower for a refreshing lift.

Pisco | Kaffir lime | Cucumber | Elderflower

7 4 5

PICANTE & PALOMA RECIPES

MESTIZO PICANTE

A bold fusion of tequila and spice. Coriander-jalapeño shrub adds aromatic intensity, balanced with lime and agave for a smooth, structured finish.

Tequila | Coriander-jalapeño shrub | Lime | Agave

8 4 5

FIERY GUAVA

Tropical heat meets creamy texture. Guava and serrano chili cordial bring depth, softened by a velvety touch of milk.

Tequila | Guava | Serrano chilli cordial

7 9 5

CUCUMBER SPLASH

Cool and invigorating, this bright blend of mint, cucumber, and jalapeño offers refreshing contrast and gentle spice.

Tequila | Mint | Cucumber | Jalapeño

7 9 5

M E S T I Z O P A L O M A

A refined take on the Mexican classic—tequila, tart grapefruit, and smooth agave in perfect harmony.

Tequila | Grapefruit | Agave

8 9 5

T H E B E R R Y B L I S S

Juicy and vibrant. Mixed berries and grapefruit bring fruit-forward brightness to this tequila highball.

Tequila | Mixed berry | Grapefruit

8 4 5

T R O P I C A L S P L A S H

Spicy pineapple-habanero cordial meets creamy coconut and soda in this effervescent island-inspired sip.

Tequila | Pineapple-habanero | Coconut

7 9 5

CLASSIC COCKTAILS

LIIT (LONG ISLAND ICED TEA)

An all-time classic—five spirits and a splash of cola come together in perfect balance for a surprisingly smooth finish.

Vodka | Tequila | Light rum | Gin | Triple sec | Cola

1 0 9 5

MANGO AL FUEGO

A fiery blend of sweet and heat — mango chilli popsicle dipped in a bold, spicy picante cocktail.

Tequila | Fresh mango chunks | Cilantro | Jalepeno | Agave | lime

7 9 5

WHISKY SOUR

Bourbon, citrus, and sugar, topped with frothy egg white for a smooth, silky sour.

Bourbon | Lime | Egg white

7 9 5

M A R G A R I T A

A timeless favourite. tequila, orange liqueur, and lime in a beautifully balanced pour. Available in your choice of flavour.

Tequila | Orange liqueur | Lime

7 9 5

E S P R E S S O M A R T I N I

A late-night favourite. vodka, coffee liqueur, and fresh espresso shaken to a smooth, velvety finish.

Vodka | Coffee liqueur | Espresso

7 4 5

C O S M O P O L I T A N

Stylish and crisp. vodka, cranberry, and citrus create a balanced, tart-sweet glow.

Vodka | Triple sec | Cranberry | Lime

7 4 5

DAIQUIRI

Bright, tart, and refreshing—light rum and lime at their purest. Available in your choice of flavour.

Rum | Lime

7 4 5

OLD FASHIONED

The timeless whiskey cocktail—bourbon stirred with sugar and bitters, served over ice with a twist.

Bourbon | Bitters | Sugar

7 4 5

MOJITO

A refreshing Cuban staple. muddled mint, lime, and sugar topped with soda for effortless cool.

Rum | Mint | Lime | Sugar

7 4 5

SPARKLING COCKTAILS

APEROL SPRITZ

Aperol | Sparkling wine

9 9 5

MIMOSA

Cointreau | Orange juice | Sparkling wine

9 9 5

BELLINI

Prach puree | Sparkling wine

9 9 5

SHOTS

JAGER BOMB

7 9 5

PICANTE SHOT

5 2 5

KAMIKAZE

4 9 5

