

COCKTAILS

MARGARITA (HOUSE) Tequila El Jimador Reposado, fresh lime, orange sherbet (aguamiel) <i>served frozen</i>8 <i>or On the Rocks</i>8.95	CERVEZARITA 8 Tequila Jimador Reposado, fresh lime, orange sherbet (aguamiel), wheat beer
LA PALOMA8 Tequila El Jimador Blanco, pink grapefruit juice, lime, agave syrup	PIÑA DEL ORO8.5 Tequila Herradura Reposado, sage syrup, pineapple juice, fresh lemon shaken & served up
PIÑA COLADA8.5 Rum Havana Club 3 Años, fresh pineapple, coconut cream	BLOODY MARIA 8 Tequila El Jimador Blanco, Soul sauce, tomato, celery
NEGRONI EL PASTOR8.5 Mezcal Amores Espadin, Casa Mariol, Campari. Shaken, served on the rocks with an orange twist	ESPRESSIAL8 Tequila El Jimador Blanco, Mozart chocolate liquor, Ancho Reyes, coffee, chocolate, shaken and served straight up
DIABLO ROJO8 Tequila El Jimador Blanco, San Pellegrino Lemonata, fresh lemon, laced with cassis served long	CABRITA 8 Tequila El Jimador Reposado, dulce de leche, cream, cinnamon, shaken and served straight up

UNO, DOS, TRES 9.5

A shot of Tequila. A shot of fresh lime, pineapple, coriander & jalapeño. Served alongside a bottle of beer.

BEERS

CORONA 4.5 PACIFICO 4.75 SIREN "SANTO" - Mexican craft 6
ESTRELLA DAMM "DAURA" Gluten Free 5.5

** Mexicanise your Beer **

CHELADA with ice, lime juice, and salt rim.....	1.5
CUBANA as above + salsa picante, Worcestershire sauce, & tabasco, salt rim.....	2.5
MICHELADA is the cubana with clamato, celery salt rim.....	2.5

SOFT DRINKS

AGUAS DEL DIA GLASS 2.5 / JUG 7 <i>Flor de Jamaica</i> - hibiscus flower <i>Agua de Pina</i> - spiced pineapple <i>Seasonal Special</i> - ask your server	
KARMA COLA, GINGERELLA, LEMONY, SUMMER (ORANGE)	330ml 3.5



WINES

125ml
glass 375ml
carafe 750ml
bottle

FIZZ

PARES BALTA BRUT CAVA
(Penedes, Spain) N.V.

6.5

34

WHITE

LAMAN AIREN
refreshing & vibrant

3.75

10

18

MAYCAS SUMAQ CHARDONNAY
complex, intense & mineral

5.5

14

26

HART BROS ALBARIÑO
white peach, honey, sea air

7.5

19

36

RED

LAMAN CABERNET SAUVIGNON
intense, dark fruits

3.75

10

18

FINCA LA ESTACADA
ripe fruit, herbs

5

13

25

HACIENDA MALBEC
elegant blackcurrants

7.5

19

36

CAFÉS

ESPRESSO / DOUBLE

2.5 / 3.5

CAPPUCINO

3.5

LATTE

3.5

MACCHIATO / DOUBLE

2.5 / 3.5

AMERICANO

3.5



EP SWAG

E.P SWEATSHIRTS black or blue (S/M/L/XL) 30

E.P T-SHIRTS (S/M/L/XL) 20

A 12.5% discretionary service charge will be added to your bill.
Please ask a member of staff for information if you have a food allergy or intolerance

MEZCAL

We serve our mezcal in that time-honoured Mexican way, with orange slices & worm salt

EL PASTOR

BATCH
No: 001



A righteous embrace of sunshine, greenery, and roasted pineapple sweetness in a glass. There will only ever be 400 bottles in existence. and once it's gone, it's gone.

% alcohol	35ml shot	bottle to take out
48.5%	10.5	100

SILKY & SMOOTH

	% alcohol	35ml shot	150ml carafe	250ml carafe
SIETE MISTERIOS DOBA YEJ Hints of grapefruit, lime, lemon citrus and apple, smoked yellow fireworks. Violet and floral notes	44%	7.5	30	45
PAPADIABLO ESPECIAL Ensemble of Espadin and 3 wild agaves - Bright, silvery explosion on the palate, green notes with a little wet cement and flint - name means Pope Devil, what's not to like?	47.7%	12	48	76
MEZCALES DE LEYENDA DURANGO Herby, vanillery, peachy, nutty - like a stroll through Borough Market on a spring morning	48%	9.5	40	60
ENMASCARADO ESPADIN Tangy lime giving way to salty smoke, made by our friend, maestro mezcalero Don Memo	54%	14.5	58	90

DEEP, DARK & SMOKEY

QUIQUIRIQUI MATATLAN Classic mezcal flavours, a beautiful bold smokebomb with caramel sweetness and a peppery finish, drink, enjoy, repeat	45%	7	27	40
AMORES ESPADIN Bergamot blossom, Sandal wood and mature mango - that's a lot of flavour packed into a great session mezcal	41%	7.5	30	45
METEORO Subtle, leathery and deep, pepper grows with each sip, like an earthy and sweet snog	45%	9	37	55
CORTE VETUSTO ESPADIN Berries, burnt sugar, just the right amount of smoke; a beautiful Espadin	45%	8.5	34	52

FRESH & GREEN

	% alcohol	35ml shot	150ml carafe	250ml carafe
AMORES CUPREATA Roasted pumpkin seeds, leather & cocoa with bold, bright, vegetal flavors all over the place	43%	8	33	50
DERRUMBES SAN LUIS POTOSI Chalky and mineral, This is tart and fruity with silvery flickers and a campfire warmth... Gin lovers take note if you think you don't like mezcal try this...	43.5%	8	33	50
EL PENSADOR Unusually smooth for a mezcal of this strength; hint of cream and salt, which sounds quite rude. Minty too.	48%	9.5	40	58
RAICILLA ESTANCIA Raicilla is the trouble-causing cousin of mezcal. This one is light and floral, with a hint of menthol. Approach with caution.	40%	9	37	55

UNIQUE & EXOTIC / PECHUGAS

BRUXO NO 2 PECHUGA DE MAGUEY Mineral and herbal, light caramel notes from the cooked maguey... green fruits and hint of peppermint	46%	9.5	40	58
DANGEROUS DON Espadin agave is steeped in Oaxacan coffee and distilled 3 times. Result elegant rocket fuel with big cacao and predictably, coffee notes.	48%	9	35	55
MARCA NEGRA DOBADAN Brown sugar and grapefruits...rarer than most, this is light on smoke with a bit of violet and green banana	48.2%	12	48	76
DEL MAGUEY IBERICO Not vegetarian friendly, distilled with a piece of Iberico ham and fruit, from the village of Santa Catarina Minas	49%	20	85	140

TEQUILA

	35ml	150ml	250ml
<i>El Jimador Blanco</i>	4	15	25
<i>El Jimador Reposado</i>	6	16	26
<i>Herradura Antiguo</i>	5.5	21	32
<i>Herradura Plata</i>	6.5	26	38
<i>Herradura Reposado</i>	7	28	44
<i>Herradura Añejo</i>	8.5	32	52