

WINE LIST	Glass 125ml	Bottle 750ml
<b>Sparkling White</b>		
Champagne Henriot – Annabel’s Private label - Brut Souverain, France n.v.	19	90
Ruinart – Blanc de Blancs, France n.v.	23	136
English Sparkling – Nyetimber – Blanc de Blancs, England ’13.	26	156
Champagne Dom Pérignon, France ’10.	42	295
English Sparkling - Nyetimber - 1086 - Prestige Cuvée, England ’09	55	330

<b>Sparkling Rosé</b>		
English Sparkling - Nyetimber, England n.v.	22	130
Champagne Pommery - Apanage, France n.v.	37	220
Champagne Taittinger - Comtes de Champagne , France ‘06	59	354

	Glass 125ml	Carafe 375ml	Bottle 750ml
<b>White Wine</b>			
Chablis - Annabel’s Cuvée - G. Tremblay, Burgundy, France ‘18	15	45	90
Riesling - Réserve - Trimbach, Alsace, France ‘18	17	51	102
Sancerre - Le MD de Bourgeois - H. Bourgeois, Loire, France ‘17	21	63	126
Grüner Veltliner - Ried Rosenberg - Alte Reben, Wagram, Austria ‘17	25	75	150
Meursault - J.M. Gaunoux & Fils, Burgundy, France ‘17	30	90	180
Pouilly-Fumé - Ladoucette - Baron de L, Loire, France ‘17	36	108	216
Chenin blanc - Dirty Little Secret - Two - K. Forrester, Piekenierskloof, S. Africa n.v.	48	144	288
Chardonnay - Stone Côte Vineyard - Hartford Court, Sonoma, USA ‘16	50	150	300
Puligny-Montrachet, Leflaive, Burgundy, France ‘18	55	165	330

<b>Rosé Wine</b>			
Lady A - Château La Coste - Côtes de Provence, France ‘18	13	39	78
Miraval - Côtes de Provence, France ‘19	14	42	84
Rock Angel - Château d’Esclans, Côtes de Provence, France ‘18	18	54	108

<b>Red Wine</b>			
Saint-Emilion - Annabel’s Claret - S. Derenoncourt, Bordeaux, France ‘18	15	45	90
Crozes-Hermitage - Silène - J.L. Chave Sélection, Rhône, France ‘18	15	45	90
Tempranillo - Viñas de Gain - Artadi, Rioja, Spain ‘16	17	51	102
Pinot Noir - La Crema, Sonoma, USA ‘15	19	57	114
Rosso di Montalcino - Pian delle Vigne - Antinori, Tuscany, Italy ‘18	22	66	132
Cabernet sauvignon - The Benbournie - J. Barry, Clare valley, Australia ‘14	25	75	150
Cabernet sauvignon - Mas La Plana - Torres, Penedés, Spain ‘10	35	105	210
Barolo - Dagromis - Gaja, Piemonte, Italy ‘15	40	120	240
Chambolle-Musigny 1er cru - Feusselottes - F. Magnien, Burgundy, France ‘14	55	165	330
Pauillac - Château Lynch-Bages, Bordeaux, France ‘15	60	180	360

*Wine by the glass available in 175ml upon request*



## MEXICAN

*Wednesday - Saturday  
5.30pm - 8pm*

CLASSIC COCKTAILS

**Medatini**  
*The CBD and Nootropics laced Medatini pays homage to the Espresso Martini with Grey Goose Vodka, but with half the sugar and calories of the classic. Its time to drink smarter*  
15.5

**Margarita**  
*Patron Silver Tequila infused with Lemongrass & Vanilla, Orange Liqueur, Lime*  
15.5

**Moscow Mule**  
*Ketel One Vodka, Homemade Ginger Beer, Lime & Angostura Bitters*  
15.5

**Negroni**  
*Star Of Bombay Gin, Campari, Cocchi Vermouth di Torino*  
15.5

**Old Fashion**  
*Woodford Reserve Whiskey, Whistle Pig Rye Whiskey, Vanilla, Cinnamon and Cloves Syrup & Angostura Bitters*  
15.5

SIGNATURE COCKTAILS

**Mariachi**  
*Don Julio Blanco Tequila, Coriander Verdita, Italicus Rosolio di Bergamotto Liqueur, Home Made Yuzu & Grapefruit Soda*  
15.5

**Mexican Dawn**  
*Grey Goose Vodka, Ancho Reyes Liquer, Strawberry, Melon & Grapefruit Shrub, Lemon & Tonka Bean Extract*  
15.5

**Jalisco**  
*Patron Silver Tequila, Chipotle Cordial, Cold Press Rhubarb & Cucumber*  
15.5

**Kahlo’s Affair**  
*Absolute Elix Vodka, Chipotle Cordial, St. Germain infused with Lime & Cucumber*  
15.5

**Hacienda**  
*Tanqueray 10 Gin, Sesame Seeds Tincture, Cold Fermented Pineapple Tepache, Mango & Terragon Cordial*  
15.5

**Mayan Trails**  
*Don Julio Blanco Tequila, Home Made Ginger & Basil Cordial, Muyu Chinotto Nero, Lime Essence*  
15.5

NON-ALCOHOLIC

**Jax Coco Ginger & Lemon Water**  
*Natural Ginger & Lemon Juice, Gently Carbonated*

**Summer Blossom**  
*Apple Juice, Cinnamon Syrup, MEDACalm (15mg CBD, Lavander, Chamomile, Ashwagandha)*

**Tropical**  
*Kiwi puree, Yuzu juice, Lemongrass Syrup & Seedlip, Aloe Vera*  
All 7.5

MIND+BODY HEALTH

*CBD Drinks  
Targeted wellness to help balance the mind and body - All contain 15mg Liposomal*

**CBD MEDA Calm**  
*Lavander & Chamomile Flavour  
L-Theanine + Ashwagandha*

**MEDA Glow**  
*Elderflower & Lime Flavour + Biotin + Olive Leaf*

**MEDA Recover**  
*Orange & Pineapple Flavour + Turmeric + Ginger*

**MEDA Boost**  
*Cranberry & Lime + Zinc + Echinacea + Aronia Berry + Vitamin C  
Rosemary*  
All 6.5

COLD PRESS JUICE

*Kale, Spinach & Cucumber  
Apple, Ginger &Lemon*  
All 9

*Our Chef Coko Becker has designed an up-tempo sharing style menu of innovative and authentic dishes.*

PLATOS VEGETARIANOS

**Signature Guacamole 13**   
*Hazelnuts , Salsa Macha & Rice Chicharrón*

**Corn Croqueta 8**   
*Yellow Corn, Cream Cheese, Panko & Manuka Honey*

**Rice & Corn 10**   
*Egg Yolk & Black Truffle*

**Pico de Gallo 8**   
*Datterini Tomatoes, Avocado Puree & Jalapeño*

**Mexican Hummus 10**   
*Pomegranate Molasses, White Beans & Labneh*

**Korean Fried Cauliflower 11**   
*Mirin, White Sesame Seed & Lime*

PLATOS DE PESCADO

**Ensenada Style Scallops 16**  
*Habanero Oil, Cucumber & Lime*

**White Crab Flour Quesadilla 17**  
*Cream Cheese, Jalapeño Oil & Datterini Tomato*

**Kampachi Temaki 14**  
*Avocado, Chipotle & Truffle Mayonnaise*

**Baja Style Black Tempura Lobster 18**  
*Chipotle Mayo, Cabbage & Shallots*

**Halibut in Banana Leaf 18**  
*Peanuts Salsa Macha & Tomatoes*

**Prawns Salad 14**  
*Baby Cucumber, Mix Herbs & Coconut Oil*

PLATOS DE CARNE

**Short Rib Volcan 11**  
*Cheese, Salsa Borracha & White Corn Tostada*


**Wagyu Katsu Sando 25**  
*Panko, Cabbage, Sriracha & Bulldog Sauce*


**Chicken Meatballs 11**  
*White Onion, Panko & Tare Sauce*


**“Choriqueso” 13**   
*’Nduja, Cheese, Chile de Arbol Salsa*


**Pork Belly Bao 10**   
*Daikon, Achiote & Habanero Oil*

POSTRES

**P.B.J. Taiyaki**   
*Peanut Praline & Vanilla Cream*

**Churros**   
*Rompope & Banana Ice Cream*

**Milk Chocolate Brownie**   
*Tonka Bean Ice Cream*

**Ice Cream & Sorbet Selection**   
*Vanilla de Papantla - Coconut Horchata  
Hibiscus & Berries Sorbet*

 Vegetarian  Pork

*Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 15% service charge will be added to your bill. All prices include VAT.*