

MESTIZO

Restaurant & Margarita Bar

OUR STORY

Mestizo was born from a work of labour in 2004. When we first opened our doors we knew the huge responsibility that we had in bringing the very best of Mexican cuisine to Londoners.

We believe our gastronomy has so much to offer, it's vibrant, it's diverse, colourful and simply delicious. In the last decade, we've been working hard to be the best ambassadors of our cuisine, and today we are proud to celebrate it with all of you.

We are now proudly operating two bustling restaurants in London: Camden and Chelsea, showcasing our devotion to authentic Mexican cuisine.



OUR COMMITMENT

Mestizo Restaurant boasts a rich heritage dating back to 1974 when Roberto Alvarado, opened his first restaurant in Mexico.

Over two decades ago, he introduced the flavours, traditions, and culture of Mexico to Europe.

For 16 years in Madrid and 19 years in London, Mestizo has been sharing this culinary legacy, and it remains a family-managed establishment. Carlos, Roberto's son, has launched the restaurant in Chelsea, embodying a fresh approach while preserving the essence of Mexican culture and hospitality. This expansion reflects our commitment to catering to all dietary needs, offering gluten-free, vegan, dairy-free, and nut-free menu options for an authentic Mexican Cuisine in London.



AUTHENTICITY

Our menu is renowned for its authenticity, featuring mouthwatering starters like Mexican Tapas "Antojitos" and refreshing Ceviche. The Taco Tray, designed for sharing, offers a variety of fillings to create your own culinary masterpiece. Our main dishes encompass both well-known traditional favorites and delightful surprises.

Our Margarita Bar offers a curated tequila-based menu with our favorite flavours, including Hibiscus, Lavender, Mole, and Lychee, ensuring a delightful and unique beverage experience. We are proud to offer Authentic Mexican Cuisine in London.



MARGARITAS



CLASSIC MARGARITA

Jose Cuervo Tradicional Reposado, Triple Sec, Fresh Lime Juice.

Glass: 15.20
Pitcher(2pints): 69.20

FROZEN MARGARITA

Jose Cuervo Tradicional Reposado, Triple Sec, Fresh Lime Juice.

Glass: 14.20
Pitcher(2pints): 65.20

TOMMY'S MARGARITA

1800 Reposado, Lime Juice, Agave.

Glass: 18.80
Pitcher(2pints): 86.20

CADILLAC MARGARITA

1800 Reposado, Grand Marnier, Lime Juice, Agave.

Glass: 18.80
Pitcher(2pints): 86.20

EL DIABLO MARGARITA

Chilli-infused Jose Cuervo Tradicional Reposado, Triple Sec, Lime Juice.

Glass: 16.20
Pitcher(2pints): 74.20

LA FLOR HIBISCUS MARGARITA

Jose Cuervo Tradicional Reposado, Lime, Hibiscus Syrup.

Glass: 16.20
Pitcher(2pints): 74.20

PEPINO MARGARITA

Jose Cuervo Tradicional Reposado, Cucumber & Chili Syrup, Triple Sec, Lime Juice.

Glass: 16.20
Pitcher(2pints): 74.20

PEPINO & CHILE MARGARITA

Jose Cuervo Tradicional Reposado, Cucumber & Chili Syrup, Triple Sec, Lime Juice.

Glass: 16.20
Pitcher(2pints): 74.20

LET THAT MANGO MARGARITA

Jose Cuervo Tradicional Reposado, Triple Sec, Lime Juice, Mango Puree.
Spicy option available.

**Garnish may contain traces of peanuts, dairy, gluten.*

Glass: 16.80
Pitcher(2pints): 77.20

LA LYCHEE MARGARITA

Jose Cuervo Tradicional Reposado, Triple Sec, Lime Juice, Lychee Puree.

Glass: 16.80
Pitcher(2pints): 77.20

SWEET PASSION MARGARITA

Jose Cuervo Tradicional Reposado, Passionfruit Syrup, Lime, Passionfruit Liqueur.

Glass: 16.80
Pitcher(2 pints): 77.20

TEREMANA PEOPLE'S MARGARITA TOWER

Teremana Blanco, Lime Juice, Agave, Pineapple Juice.

Tower(4pints): 104.80



MEXICAN & CLASSICS



Traditional classic cocktails are available on request.

TEQUILA SOUR

Casamigos Reposado, Lime Juice, Angostura Bitters, Aquafaba.

18.80

TEJITO

1800 Silver, Mint, Chilli, Lime Juice.

17.80

PALOMA

1800 Silver, Lime Juice, Grapefruit Soda, Grapefruit Juice.

16.80

TEQUILA SUNRISE

Casamigos Reposado, Orange Juice, Splash of Grenadine.

18.80

MEXICO CITY

Casamigos Blanco, Grand Marnier Liqueur, Cranberry Juice, Lime Juice, Agave Nectar.

18.80

TEQUILA ESPRESSO MARTINI

1800 Cristalino, Espresso, Coffee Liqueur, Vanilla Syrup.

18.80

LYCHEE MARTINI

Smirnoff Vodka, Passion Fruit Liqueur, Lime Juice, Lychee Puree.

16.20

STRAWBERRY & COCONUT DAIQUIRI

Capitan Morgan, Lime Juice, Strawberry Puree, Coco Lopez.

16.20



MEZCAL COCKTAILS



MEZCAL FROZEN MARGARITA

Mezcal Amores Verde, Triple Sec, Fresh Lime Juice.

Glass: 16.80
Pitcher(2pints): 77.20

EL MEZCAL MARGARITA

Mezcal Amores Verde, Triple Sec, Fresh Lime Juice.

Glass: 16.80
Pitcher(2pints): 77.20

MEZCAL PALOMA

Mezcal Amores Verde, Lime Juice, Grapefruit Soda, Grapefruit Juice.

16.80

MEZCALITO

Mezcal Amores Verde, Mint, Lime Juice.

16.80

ELOTE OLD FASHIONED

Mezcal Amores Verde, Corn Liqueur, Angostura Orange, Chilli Liqueur.

16.80

MOLE MANHATTAN

Mezcal Amores Verde, Amaretto, Cacao Liqueur, Chilli Liqueur, Mole Bitters, Maraschino Cherry

16.80

MEZCAL BLOODY MARY

Mezcal Amores Espadin, Lime Juice, Salt, Tabasco, Salsa Valentina, Worcestershire Sauce, Tomato Juice.

16.80

MEZCAL SOUR

Mezcal Amores Espadin, Lime Juice, Aquafaba, Agave, Angostura Orange.

18.80

MEZCAL PICANTE

Chilli-Infused Mezcal Amores Verde, Lime juice, Triple Sec.

16.80

MEZCAL NEGRONI

Casamigos Mezcal Joven, Campari, Vermouth.

18.80

SACRED TAMARIND

Mezcal Amores Verde, Tamarind Syrup, Lime juice.

16.80



MEXICAN BEER



CORONA EXTRA

6.50

PACIFICO

7.50

MODELO ESPECIAL

7.50

CORONA CERO

6.00

MICHELADA

Your choice of beer (extra charge), Salsa Maggi, Salsa Valentina, Worcestershire Sauce, Fresh Lime Juice.

+ 4.50

CHELADA

Your choice of beer (extra charge) , Fresh Lime Juice , Sea Salt.

+ 3.80

LEVANTA MUERTOS

(Raise the dead) Your choice of beer (extra charge), Clamato Juice, Salsa Maggi, Salsa Valentina, Worcestershire Sauce, Fresh Lime Juice.
Served with a mexican banderilla stick.

+ 5.50



ALCOHOL FREE



Any cocktail can be made alcohol-free — £13.80

AGUA DE HORCHATA

Traditional drink made with rice, Condensed milk, and Cinnamon (d).

Glass: 5.80

Pitcher(2pints): 26.80

AGUA DE TAMARINDO

Refreshing drink made with tamarind pulp, Sugar, Water.

Glass: 5.80

Pitcher(2pints): 26.80

AGUA DE JAMAICA

Refreshing drink made with hibiscus flower, Sugar, Water.

Glass: 5.80

Pitcher(2pints): 26.80

JARRITOS

Guava / Pineapple / Mango / Lime / Grapefruit / Mexican cola / Mandarin

6.50

SODAS

Coca-Cola/ Diet Coke/ Sprite/ Fanta / Tonic Water/ Lemonade

3.80

BOTTLED WATER

Still or Sparkling. 750ml

5.20

JUICES

Orange / Pineapple / Mango / Cranberry / Apple

5.20

LATTE / CAPPUCCINO/AMERICANO/ HOT CHOCOLATE

4.20

ESPRESSO/CORTADO

3.80

TEA

English Breakfast/Earl Grey/Camomile/Peppermint/ Green/ Fresh Mint

3.80



RED WINE



	175ml	250ml	Bottle
GARNACHA, LUIS MARIN, ARAGÓN, SPAIN Garnacha with elegant, smooth tannins and fresh raspberry & black cherry fruit	10.00	14.00	42.00
MALBEC, MAN MEETS MOUNTAIN, MENDOZA, ARGENTINA Packed full of blueberry, blackcurrant and plum and a complex and delicious finish.	10.00	14.00	42.00
MERLOT, MAIPO, NOSTROS GRAN RESERVA, INDÓMITA,MAIPO, CHILE Lovely grassy character, medium body & deliciously velvety	10.00	14.00	42.00
SYRAH LE CETTO , BAJA CALIFORNIA, MEXICO A hugely appealing and immediate wine, with fragrant red berries on the nose			42.00
FINCA RESALSO, DO RIBERA DEL DUERO, BODEGAS EMILIO MORO,CASTILLA Y LEÓN, SPAIN Ripe tannin give a pleasant and creamy feel to the palate with a lovely finish			53.00
CABERNET SAUVIGNON, FELINO, VIÑA COBOS, MENDOZA, ARGENTINA Aromas of cherries, red fruit, roasted pepper and black pepper. On the palate it is pure			52.00
PINOT NOIR, UCO VALLEY, MENDOZA, MANOS NEGRAS,MENDOZA, ARGENTINA Violet aromas and a soft, supple texture.			58.00
RESERVA, TRADICIONAL, DEALTO RIOJA Y MÁS, RIOJA, SPAIN deAlto is beautifully balanced and offers layers of red berry fruits on the palate			62.00
CABERNET SAUVIGNON, LUJÁN DE CUYO, BRAMARE APPELLATION,VIÑA COBOS, MENDOZA, ARGENTINA In the mouth it has sweet and juicy tannins & balanced acidity			120.00



WHITE WINE



	175ml	250ml	Bottle
SAUVIGNON BLANC, CASABLANCA, NOSTROS RESERVA, INDÓMITA, CASABLANCA, CHILE Signature grassy character filled with white flowers, lemon peel, pineapple	10.00	14.00	42.00
RIESLING, BIO BIO, NOSTROS RESERVA, INDÓMITA, BIO BIO VALLEY, CHILE Intense lime and lemon aromas with a hint of flora	10.00	14.00	42.00
CHARDONNAY, L.A. CETTO , BAJA CALIFORNIA, MEXICO A wonderfully fresh and fruity Chardonnay			40.00
GAVI, DOCG, TENUTA OLIM BAUDA, PIEDMONT, ITALY A fresh and dry white wine with crisp floral notes			52.00
PINOT GRIGIO, DOC, NOVAPALMA, DELLE VENEZIE, ITALY Plenty of character, with orchard fruit, white flowers and ripe citrus.			48.00
TORRONTES, SALTA, MANOS NEGRAS, MENDOZA, ARGENTINA Cool mountain nights produce a wine of light yellow colour, with explosive floral aromas			52.00
CHARDONNAY, MENDOZA, COBOS VINCULUM, VIÑA COBOS, MENDOZA, ARGENTINA The palate is intense, with plenty of minerality and a nice structure			140.00



ROSE



	175ml	250ml	Bottle
GARNACHA ROSÉ, CASTILLO DE ENÉRIZ, BODEGAS MANZANOS, NAVARRA, SPAIN A subtle explosion of fresh red fruit and citrus note character	10.00	14.00	42.00



SPARKLING



	250ml	Bottle
PROSECCO DOC, SPUMANTE, LA VITA SOCIALE, VENETO, ITALY Crisp and delicious with aromatic apple and pear aromas on the nose followed by a crisp palate	8.00	42.00
GRANDE RÉSERVE, PREMIER CRU, PIERRE MIGNON, CHAMPAGNE, FRANCE The palate is fresh, clean and lively with a creamy mousse and long finish.	18.00	108.00
MOËT ET CHANDON, MOËT ET CHANDON, CHAMPAGNE, FRANCE Elegant fine Champagne with fine bubbles		160.00



MEZCAL



	50 ml	Carafe 250 ml	Bottle
AMARAS VERDE MOMENTO	14.00	59.00	155.00
AMARAS ESPADIN	18.00	82.00	210.00
AMARAS CUPREATA	22.00	102.00	260.00
AMARAS ESPADIN REPOSADO	20.00	92.00	230.00
AMARAS AMERICANA	20.00	92.00	235.00
CASAMIGOS MEZCAL JOVEN	22.00	102.00	264.00
CLASE AZUL DURANGO	125.00	580.00	1470.00
DEL MAGUEY CHICHICAPA	26.00	120.00	300.00
DEL MAGUEY JABALI	33.00	160.00	398.00
DEL MAGUEY PECHUGA	62.00	304.00	744.00
DEL MAGUEY TOBALA	42.00	190.00	490.00
DEL MAGUEY WILD TEPEXTATE	38.00	180.00	456.00
DERRUMBES DURANGO	17.00	80.00	204.00
DERRUMBES SAN LUIS POTOSI	17.00	80.00	204.00
DERRUMBES MICHOACAN	24.00	105.00	270.00
DERRUMBES OAXACA JOVEN	19.00	90.00	228.00
DERRUMBES TAMAULIPAS	20.00	92.00	240.00
DERRUMBES ZACATECAS	24.00	105.00	280.00
DOS HOMBRES	22.00	98.00	260.00
ILEGAL JOVEN	16.00	74.00	190.00
ILEGAL REPOSADO	25.00	115.00	300.00
LOS SIETE MISTERIOS DOBA-YEJ	18.00	80.00	210.00
LOS SIETE MISTERIOS ESPADIN CUISHE	32.00	145.00	380.00
LOS SIETE MISTERIOS COYOTE	50.00	225.00	580.00
LOS SIETE MISTERIOS PECHUGA	78.00	360.00	930.00
LOS SIETE MISTERIOS ESPADIN TEPEZTATE	32.00	145.00	380.00
LOS SIETE MISTERIOS ESPADIN MEXICANO	19.00	90.00	220.00
LOS SIETE MISTERIOS TOBALA	75.00	345.00	850.00
LOST EXPLORER ESPADIN	22.00	99.00	250.00
LOST EXPLORER TOBALA	38.00	175.00	440.00
LOST EXPLORER SALMIANA	48.00	220.00	560.00
MONTELOBOS ESPADIN	18.00	84.00	210.00
MONTELOBOS TOBALA	35.00	160.00	420.00
MONTELOBOS ENSAMBLE	26.00	120.00	312.00
MONTELOBOS PECHUGA	45.00	199.00	520.00
OJO DE DIOS HIBISCUS	14.00	62.00	160.00



TEQUILA



	50 ml	Carafe 250 ml	Bottle
CASAMIGOS BLANCO	15.00	70.00	180.00
CASAMIGOS REPOSADO	19.00	85.00	220.00
CASAMIGOS AÑEJO	20.00	92.00	240.00
CAZCABEL HONEY	9.00	42.00	108.00
CAZCABEL COFFEE	9.00	42.00	108.00
CAZCABEL COCONUT	9.00	42.00	108.00
CLASE AZUL PLATA	37.00	175.00	440.00
CLASE AZUL REPOSADO	58.00	265.00	680.00
DON JULIO BLANCO	17.00	78.00	195.00
DON JULIO REPOSADO	19.00	85.00	220.00
DON JULIO 1942 AÑEJO	50.00	230.00	600.00
FORTALEZA BLANCO	23.00	105.00	276.00
FORTALEZA REPOSADO	26.00	120.00	312.00
FORTALEZA AÑEJO	35.00	165.00	420.00
HERRADURA PLATA	15.00	68.00	180.00
HERRADURA REPOSADO	17.00	78.00	200.00
HERRADURA AÑEJO	19.00	85.00	220.00
HERRADURA PORT CASK	29.00	130.00	340.00
JOSE CUERVO TRADICIONAL REPOSADO	9.00	42.00	110.00
JOSE CUERVO RESERVA FAMILIA PLATINO	23.00	110.00	275.00
JOSE CUERVO RESERVA FAMILIA EXTRA AÑEJO	50.00	225.00	580.00
MAESTRO DOBEL HUMITO SMOKED	19.00	88.00	220.00
MAESTRO DOBEL DIAMOND REPOSADO	20.00	92.00	235.00
TAPATIO BLANCO	14.50	50.00	125.00
TAPATIO REPOSADO	16.50	55.00	144.00
TAPATIO ANEJO	17.00	55.00	145.00
TAPATIO EXTRA ANEJO	47.00	305.00	780.00
TIERRA NOBLE BLANCO	18.00	82.00	210.00
TIERRA NOBLE REPOSADO	21.00	95.00	240.00
TIERRA NOBLE ANEJO	24.00	110.00	280.00
1800 SILVER	14.00	62.00	160.00
1800 REPOSADO	14.00	65.00	168.00
1800 ANEJO	19.00	85.00	220.00
1800 CRISTALINO	20.00	92.00	240.00
1800 MILENIO	80.00	380.00	960.00
1800 GUCHI MONTON	48.00	220.00	570.00

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STAY CONNECTED...

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