

DRINKS MENU

SODAS & MIXERS

WATER / SPARKLING	30/50
COKE / ZERO	30
CREME SODA	30
SPRITE ZERO	30
BOS BERRY ICED TEA	35
APPLETISER / GRAPETISER	40
RED BULL	40

FITCH & LEEDES

BESPOKE MIXER SELECTION	30
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THE GOOD MIX CRAFT SODAS

GRAPEFRUIT/ TONIC WATER	35
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SWIG SPARKLING COCKTAILS

LIME & AGAVE MARGARITA	75
BLOOD ORANGE PALOMA	75
PASSION & VANILLA MARTINI	75
CUCUMBER & GINGER	75

BOTTLED BEERS

CORONA CERVEZA	40
SOL CERVEZA	45
CASTLE LITE	35
JACK BLACK LAGER	40
JACK BLACK CPA	40
WINDHOEK DRAUGHT	55
STRIPED HORSE - 600ML	55
CORONA CERO (NON-ALC)	40
HEINEKEN 0.0 (NON-ALC)	40

BEERS ON TAP

CASTLE LITE	50
HEINEKEN	60
SUPER BOCK	70

CIDERS & COOLERS

HUNTERS DRY	45
SAVANNA DRY / LIGHT	50
SAVANNA 0.0 (NON-ALC)	50
MR SCRUFF APPLE / PEAR	65

LOCAL TEQUILA

HOPE ESPERANZA	50/55
ORAGA REPOSADO	70

WHISKEY

JW RED	30
JW BLONDE	35
JW BLACK	45
JW GOLD	70
MONKEY SHOULDER	45
SINGLETON	60
GLENMORANGIE 12YR	65
TULLAMORE DEW	35
JAMESON	40
JACK DANIELS	35
WOODFORD RESERVE	50
BULLEIT BOURBON	55

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JUNIPER LAB AI PAPI CHILLI	30
UGLY GIN	30
TANQUERAY	30
BULLDOG	35
INVERROCHE CLASSIC	45
HENDRICKS	45

VODKA

SMIRNOFF	25
SKYY ORIGINAL	30
CIROC	50
BELVEDERE	55

RUM

BACARDI BLANCO	25
CAPT. MORGAN SPICED GOLD	30
HOPE RHUM AGRICOLE	40

BRANDY

KLIPDRIFT	25
KLIPDRIFT PREMIUM	30
RICHELIEU	25

TEQUILA

EL JIMADOR	35
ESPOLON	50/55
CASSAMIGOS	65/85
DON JULIO	80/105

GINGER MONKEY 120

Monkey Shoulder poured tall with Fitch & Leedes Ginger Ale

HENDRICKS PERFECT SERVE 120

Hendricks Gin Perfectly Served with Cucumber & Fitch & Leedes Indian Tonic



VALPRÉ
SPRING WATER

COCK- TAIL MENU

PALOMA PALOMA PALOMA

CHOOSE YOUR AGAVE SPIRIT:

STANDARD: EL JIMADOR - 110

PREMIUM: ESPOLON, CASAMIGOS - 130

TOP SHELF: DON JULIO - 190

MEZCAL: MONTELOBOS - 200

CLASSIC PALOMA:

-Over Ice or Blended Frozen

Your choice of Agave Spirit, Lime Juice, The Good Mix Grapefruit Soda, Smoked Sweet Paprika Salt Rim

PALOMA FIZZ: (+R10)

-Fizzy and Silky Smooth

Your choice of Agave Spirit, Lime Juice, Cellulose, The Good Mix Grapefruit Soda, Smoked Sweet Paprika Salt Rim

PALOMA FLOAT: (+R20)

-Think Coke Float but for Grown-ups

Your choice of Agave Spirit, Grapefruit Cordial, Lime Juice, The Good Mix Grapefruit Soda, The Good Mix Tonic Water, Grapefruit & Vanilla Sorbet, Smoked Sweet Paprika Salt Rim

AGAVE COLADA:

Shaken or Blended

STANDARD: EL JIMADOR	100
PREMIUM: ESPOLON, CASAMIGOS	120
TOP SHELF: DON JULIO	160
MEZCAL: MONTELOBOS	190

Agave Spirit, Pineapple Juice, Lemon Juice, Cream of Coconut, Pineapple Wheel & Chilli Flakes
-Bruddah bought a coconut, he bought it for a dime

BATANGA:

By Don Javier from the Town of Tequila

STANDARD: EL JIMADOR	100
PREMIUM: ESPOLON, CASAMIGOS	120
TOP SHELF: DON JULIO	160
MEZCAL: MONTELOBOS	190

Agave Spirit, Fresh Lime, Coke / Coke Zero, Pinch Salt

-Traditionally stirred with the knife that cut the Limes! We do too!!

EL JEFE: 125

Not a Long Island Iced Tea

Espolon, Rum, Triple Sec, Smoked Peach Cordial, Lemon Juice, Orange Juice, Mixed Berry Iced Tea, Fresh Basil

CLOVER CANTINA: 130

El Jimador, Extra Dry Vermouth, Raspberry Syrup, Lemon Juice, Cellulose, Raspberries

-Have it with Hendricks Gin for a Clover Club!

AGAVONI

/ AGAVONI SOUR:

PREMIUM: ESPOLON, CASAMIGOS	110/120
TOP SHELF: DON JULIO	160/170
MEZCAL: MONTELOBOS	150/160

Agave Spirit, Campari, Cinzano Rosso Vermouth / Lemon Juice, Sugar Syrup, Cellulose

-Have it with Tanqueray Gin for a Negroni!

SKINNY COLADA:

No Coconut Cream Here

STANDARD: EL JIMADOR	110
PREMIUM: ESPOLON, CASAMIGOS	130
TOP SHELF: DON JULIO	170
MEZCAL: MONTELOBOS	200

Agave Spirit, Pineapple Juice, Lime Juice, Coconut Water, Pinch of Sea Salt, Dehydrated Pineapple, Mint
-Put de lime in de coconut, you drank 'em both' up

STORMY MEXICAN MULE:

Where the stormy meets the mule

STANDARD: EL JIMADOR	110
PREMIUM: ESPOLON, CASAMIGOS	130
TOP SHELF: DON JULIO	180
MEZCAL: MONTELOBOS	200

Agave Spirit, Fresh Lime, Fitch & Leedes Ginger Beer, Angostura Bitters

-With Skyy Vodka for a Classic Mule, Spicy Tamarind for Spicy Mule or Dark Rum for a Classic Stormy!

ESPRESSO MARTINI: 130

Express yo'self

Montelobos Mezcal, Coffee Liqueur, Fresh Espresso, Agave Syrup, Saline, Orange Zest

CHINGS ROYALE COSMO: 130

Espolon, Triple Sec, Lime & Lemon Juice, Cinzano to Spritz, Cherry Wine & Cranberry Foam, Flamed Orange Zest & Cherry

-With Skyy Vodka or Belvedere for a Cosmopolitan Royale!

WHITE AGAVONI

/ WHITE AGAVONI SOUR:

PREMIUM: ESPOLON, CASAMIGOS	110/120
TOP SHELF: DON JULIO	160/170
MEZCAL: MONTELOBOS	150/160

Agave Spirit, African Amaro, Cinzano Bianco Vermouth / Lemon Juice, Sugar Syrup, Cellulose

-Have it with Bulldog Gin for a White Negroni!

AGAVE OLD FASHIONED:

PREMIUM: ESPOLON, CASAMIGOS	130
TOP SHELF: DON JULIO	200
MEZCAL: MONTELOBOS	180

Agave Spirit, Agave Syrup, Bitters, Citrus Zest.
-Have it with Woodford Reserve for a Classic Old Fashioned!

MATADOR:

PREMIUM: ESPOLON, CASAMIGOS	110
TOP SHELF: DON JULIO	160
MEZCAL: MONTELOBOS	150

Agave Spirit, Cointreau, Cinzano Extra Dry Vermouth, Saline, Lemon Zest, Green Olive
-Best enjoyed as an alternative to a Dry Martini & best as a night cap

CROCODILE TAIL:

PREMIUM: ESPOLON, CASAMIGOS	110
TOP SHELF: DON JULIO	160
MEZCAL: MONTELOBOS	180

Agave Spirit, Cinzano Extra Dry & Bianco Vermouth, Fernet Branca, Lime Zest

MEXICAN BREAKFAST: 75

Think Marmalade on Toast, but with Tequila!

Espolon Tequila, Grapefruit Juice, Lime juice, Orange Marmalade, Cellulose, Angostura Bitters

BLOODY MARIA:

The Mary but with Tequila!

STANDARD: EL JIMADOR	100
PREMIUM: ESPOLON, CASAMIGOS	120
TOP SHELF: DON JULIO	150
MEZCAL: MONTELOBOS	190

Agave Spirit, Lemon Juice, Tomato Juice, Valentina Salsa Picante, Worcester Sauce, Salt & Pepper
-Have it with Smirnoff Vodka for a Mary or Tanqueray Gin for a Snapper

CLARIFIED BLOODY MARIA:

Not quite as Bloody

STANDARD: EL JIMADOR	110
PREMIUM: ESPOLON, CASAMIGOS	130
TOP SHELF: DON JULIO	180
MEZCAL: MONTELOBOS	200

Agave Spirit, Olive Bitters, Clarified Tomato Water, Chilli Oil, Sesame Oil, Sun Dried Tomato, Green Olive *paired with sustainable Salsa, Feta Crumble and Tortilla Chips + R30
-Have it with Skyy Vodka for a Mary or Bulldog Gin for a Snapper

ORIGINAL MICHELADA: 65

Lime Juice, Valentina Salsa Picante, Worcester Sauce, Celery Salt & Pepper, with your choice of Mexican Cerveza (Corona, Corono Cero or Sol), over Ice, served with a Tajin Spice Rim.

CHINGADAS CHELADAS: 80

Choose one of the below Sangritas to be poured with your choice of Mexican Cerveza (Corona, Corono Cero or Sol) over Ice, served with a Tajin Spice Rim.

IS A TRADITIONAL NON-ALC SPICY JUICE MIXTURE THAT'S SIPPED ALONG SIDE A SHOT OF TEQUILA, NORMALLY WITH BLANCO TEQUILA - NOT TO BE CONFUSED WITH SANGRIA THE WINE & FRUIT DRINK.

O.G. SANGRITA: 35

Orange Juice, Worcester Sauce, Grenadine, Valentina Salsa Picante, Sea Salt

CARLITOS WAY SANGRITA: 35

Watermelon Juice, Pomegranate Juice, Orange Juice, Lime Juice, Worcester Sauce, Grenadine, Tabasco, Black Pepper

VERDITA SANGRITA: 35

Pineapple Juice, Coriander, Mint, Red Chilli, Jalapeno, Sea Salt

LITTLE BLOOD SANGRITA: 35

Tomato Juice, Grapefruit Juice, Orange Juice, Lime Juice, Tabasco, Jalapeno, Genadine, Worcester Sauce, Salt & Pepper

BEETROOT SANGRITA: 35

Beetroot Juice, Lime Juice, Soya Sauce, Green Tabasco, Celery Salt & Black Pepper



NON-ALCOHOLIC COCKTAILS

CLOVER COSMO 90

Cranberry Juice, Raspberry Syrup, Lemon Juice, Cellulose, Raspberries

SHIRLEY TEMPLE 60

Grenadine, Lime Juice, Ginger Ale, Soda Water, Maraschino Cherry

FOOD MENU

EMPANADAS

Home-made Mexican Savoury Pastries (Three)

JALAPEÑO & CHEESE | 69 CHORIZO RANCHERO | 69
MUSHROOM, CORN & CHEESE | 69 PORK MINCE | 69
EMPANADAS MIXTAS (FOUR) | 89
(Served with Guacamole & Chipotle Salsa)

MEXICAN STREET CORN | 78

Grilled Corn on the Cob, Creamy Mayo, Parmesan Cheese, Chipotle, Smoked Paprika & Crumbled Feta.

CHILLI POPPERS | 84

Crumbed Jalapeños, Cheese, Bacon & Guacamole.

AVOCADO FRIES | 89

Panko Fried Avocado & Chipotle Sour Cream.

TABLE GUACAMOLE | 120

Served in a Mortar with Tortilla Chips. (Serves 4)

CHICKEN WINGS | 135

Buttermilk fried Chicken Wings, Chipotle Salsa & Smoked Chili Mayo.

CHILLI CON CARNE VETKOEK | 110

South African Vetkoek with a Mexican Beef Mince, Sour Cream & Guacamole.

SPICY PRAWN SALAD | 159

Cajun Prawns, Gem Lettuce, Cucumber, Cherry Tomatoes, Avo, Coriander, Red Onion, Feta & Tomatillo Dressing.

CRISPY QUINOA & AVO SALAD | 99 (V)

Avocado, Kidney Beans, Charred Corn, Red Onion, Tomato, Coriander, Crispy Quinoa with a Spicy Lemon & Agave Dressing
(Add Chicken or Prawn +R55)

GRILLED CORN SALAD | 105 (V)

Cos, Charred Corn, Tomato & Red Onion Salsa, Chipotle, Feta, Smoked Paprika & Coriander.

CEVICHE | 125

White Fish in Lime, Salsa Fresca, Avo, Fresh Mango/Pineapple & Corn Chips.

TOSTADA

Tortilla, Cabbage, Red Onion, Tomato, Coriander, Guacamole & Pickled Jalapeño:

CHICKEN | 79 PORK CARNITAS | 83
ROASTED CAULIFLOWER & CHARRED CORN | 72

TAQUITOS

Chipotle Mayo, Salsa Fresca & Feta.
3 Pan-fried Tortillas with your choice of filling:

CHICKEN | 83 CHICKEN & CHORIZO | 92
PULLED PORK | 92 ROASTED VEG | 79
BEEF BARBACOA | 92

QUESADILLA

Mexican Sandwich, Toasted Tortilla, Salsa, Pickled Red Onion & Sour Cream.
*Make it a Meal +R65 (Beans & Spanish Rice)

MIXED CHEESE | 89
CHICKEN | 109
CHICKEN & CHORIZO | 119
PULLED PORK | 125
BEEF BARBACOA | 125
ROASTED VEG (VGN) | 101

NACHOS

Sour Cream, Salsa Fresca & Guacamole

CLASSIC CHEESE | 110
CHICKEN | 119
BEEF BARBACOA | 169
PORK CARNITAS | 189
MEXICAN BEEF MINCE | 159
ROASTED VEG (VGN) | 139

CHILLI BEEF BOWL | 149

Chilli Con Carne (Spicy Mexican Beef Mince), Cheese, Spanish Rice, Avo & Tortilla Chips.

ADOBO CHICKEN BOWL | 119

Quarter Chicken, braised in a Adobo Sauce (Chilli, Paprika, Cumin & Cinnamon), Spanish Rice, Pickled Cucumber.

PUEBLA PLATTER | 300

Empanadas, Chilli Poppers, Taquitos, Corn Chips, Salsa, Gaucomole. Recommended 3 - 4 persons sharing.

SOFT / TACOS / CRISPY

BARBACOA | 132

Spicy Pulled Beef, Chipotle Salsa, Pickled Red Onion, Salsa Fresca & Feta.

PORK CARNITAS | 135

Citrus Glazed Pulled Pork, Cabbage, Chopped White Onion, Coriander, Avo & Tomatillo Salsa.

CHICKEN & CHORIZO | 109

Salsa Fresca, Cabbage & Charred Corn.

BAJA FISH TACO | 125

Crumbed Line Fish with Jalapeños & Lime Tartar.

ROASTED CAULIFLOWER & CHARRED CORN | 109 (VGN)

Salsa Fresca, Chipotle Salsa & Cabbage.

PRAWN TACO | 159

Cajun Prawns, Guacamole, Cabbage, Black Bean & Corn Salsa.

BIRRIA BEEF TACO | 149

A popular Mexican Street Dish.
3 Corn Tacos, Shredded Beef, Mozzarella, Coriander & Onion Salsa, with a Rich Beefy Dipping Sauce.

PLEASE NOTE: 10% SERVICE CHARGE WILL BE ADDED TO TABLES LARGER THAN 8
OUR KITCHEN HAS TRACES OF NUTS, GLUTEN, DAIRY & EGGS

BURRITO

- MEXICAN WRAP / BOWL -

Spanish Rice, Beans, Mixed Cheese, Pickled Jalapeño, Charred Corn, filling of your choice, Salsa Fresca & Guacamole.

CHICKEN	126	CHICKEN & CHORIZO	132
PULLED PORK	159	MEXICAN BEEF MINCE	149
BEEF BARBACOA	165	ROASTED VEG	129

FAJITA

- BUILD YOUR OWN -

Soft Tortilla, Onion & Pepper Mix, Salsa Fresca, Guacamole, Sour Cream, Black Beans & Mixed Cheese.

CHICKEN	129
CHICKEN & CHORIZO	139
BEEF BARBACOA	179
PULLED PORK	169
ROASTED VEG (VGN)	119

ENCHILADA

Tortilla, Ranchero Sauce & Cheese, baked in a wood-fired oven, Salsa Fresca, Sour Cream & Spanish Rice.

CHICKEN	139	CHICKEN & CHORIZO	149
BEEF BARBACOA	179	PULLED PORK	189
ROASTED VEG	122		

SPICE IT UP WITH OUR HOME-MADE CHILLI SAUCES:

MILD: JALAPENO SAUCE
HOT: HABANERO SAUCE
FLAMING HOT: RED CHILLI SAUCE

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- KIDS MENU -

NACHOS | 79

Chicken or Plain Cheese, Corn Chips, Cheese & Guacamole

QUESADILLA | 69

Toasted Tortilla Sandwich filled with Chicken or Cheese

CHEESE BURGER & CHIPS

CHICKEN | 89 BEEF | 99.

CRUMBED CHICKEN STRIPS & CHIPS | 59

ICE CREAM & CHOC SAUCE | 29

with Sprinkles

MILKSHAKES | 49

Chocolate / Strawberry / Bubblegum / Caramel / Vanilla

PARA-GRINGO

- PLAYFUL SLANG FOR A PERSON WHO IS NOT LATINO

PACO BURGER | 124

Beef Patty, Cos, Tomato, Melted Cheese, Caramelized Onion Mexican Mayo, Feta & Fries.

PEDRO BURGER | 117

Grilled Chicken Breast, Cos, Tomato, Jalapeno, Sriracha Mayo & Fries.

NACHO BEEF BURGER | 149

Beef Patty, Guacamole, Sour Cream, Jalapeños, Melted Cheddar, Salsa, Nacho Chips & Onion Rings.

NACHO CHICKEN BURGER | 155

Buttermilk Fried Chicken Breast, Cos, Tomato, Guacamole, Sour Cream, Jalapeños, Sriracha Mayo, Corn Chips & Onion Rings.

RIBEYE 250G | 250

Flame-grilled to your desired temperature served with a Chimichurri Butter & a side of your choice.

»»»»»»»»»» EXTRAS ««««««««««

GUACAMOLE | 36 SOUR CREAM | 36
TOMATO SALSA | 36 JALAPEÑO | 36

SIDES | 38

Potato Fries / Sweet Potato Fries
Onion Rings / Roasted Veg
Spanish Rice / Side Salad

SAUCES | 38

Salsa Verde / Mushroom Sauce
Pepper Sauce / Cheese Sauce

POSTRES

- DESSERTS -

MUCHO CHURROS | 75

Mexican Style Donuts, rolled in Cinnamon & Sugar with Chocolate Sauce.

KEY LIME PIE | 115

Tangy Key Lime Filling in a Buttery Crust with our twist.

TRES LECHES(TO SHARE) | 135

Traditional Mexican Dessert
Brioche soaked in 3 milks, Whipped Cream, Meringue fresh Berries & Cinnamon.

VANILLA ICE CREAM | 45

Churro Crumb, Vanilla Ice Cream & Chocolate Sauce.

DIY HOT CHOCOLATE | 65

Add Mezcal - 40

HAVE YOU
CHECKED OUT
OUR CAREFULLY
CURATED

AGAVE
TASTER
FLIGHTS
MENU