

# HACHA

AGAVERIA



## Cymatics

A menu mixed by music

PARENTAL  
ADVISORY  
AGAVE CONTENT

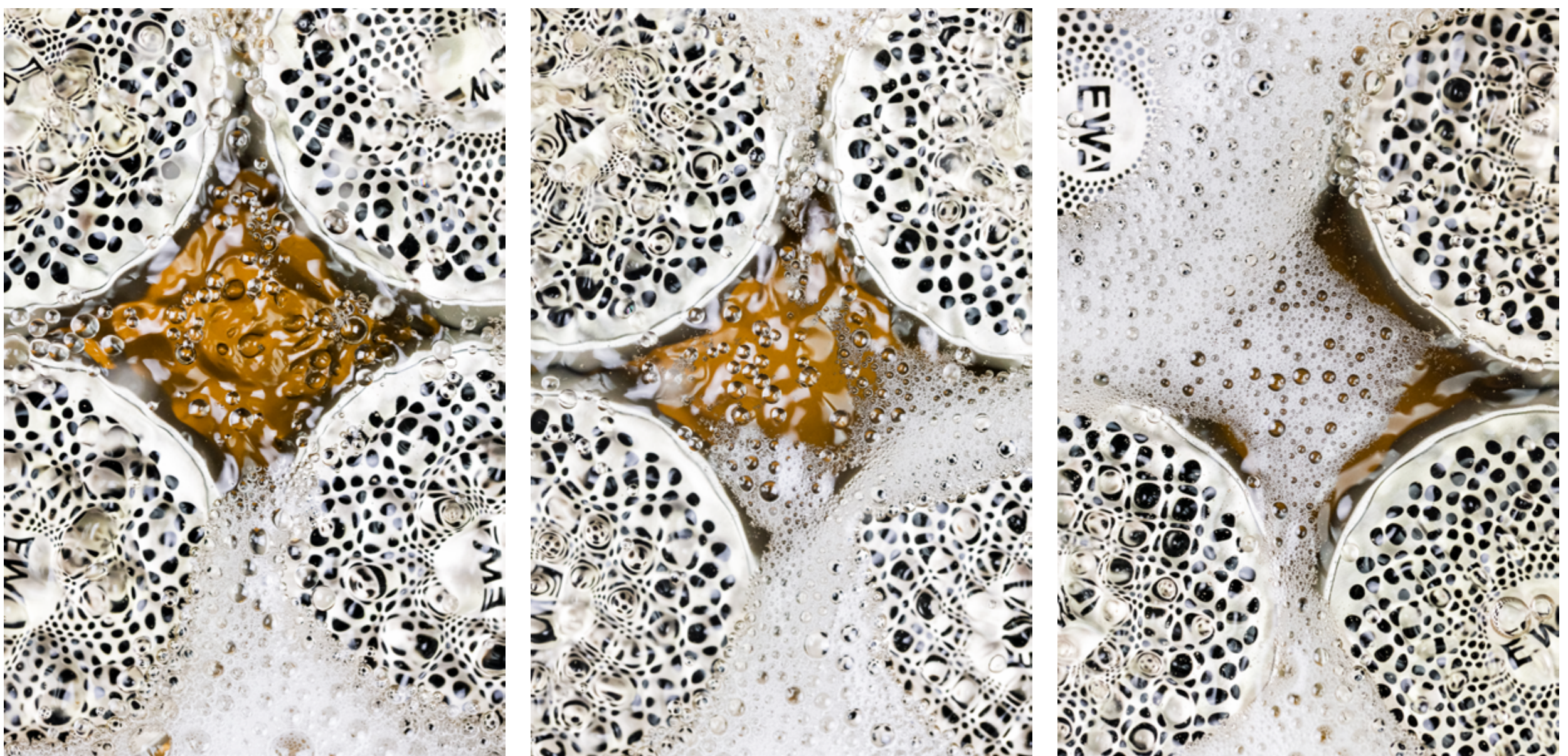
# What is Cymatics?

Cymatics is the science of making sound waves and vibrations visible. For our new concept menu we explored this innovative technique to use baselines, beats and vocals from music to mix our new cocktails.

As each song creates such a unique movement, the ingredients in each drink have been chosen based on the sound waves and vibrations created from its selected track. We place small speakers into the liquid during the preparation stage and play the song as many times as necessary to enable the sound waves to mix the ingredients to perfection.

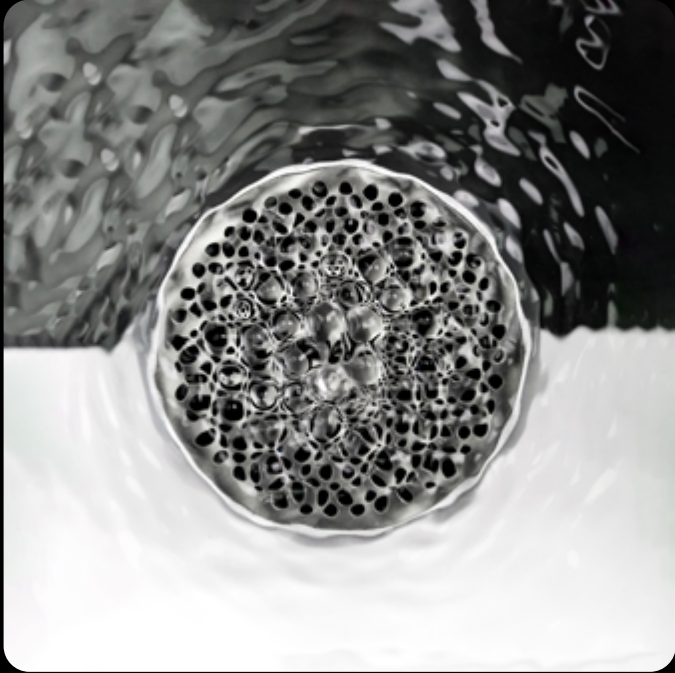
If you want to see the blending in action click on the play button on the relevant cocktail track page.

Salud!



# Playlists

*(Tap to play / skip to section)*



## Cymatics

*(Take me there)*

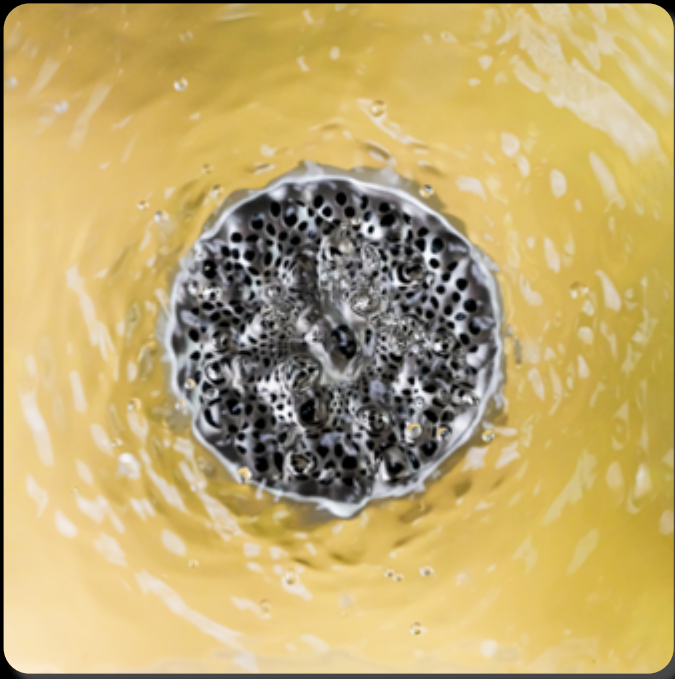
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## Food by Nopalito

*(Take me there)*

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## Beers & Wines

*(Take me there)*

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## Agave Spirits & Softs

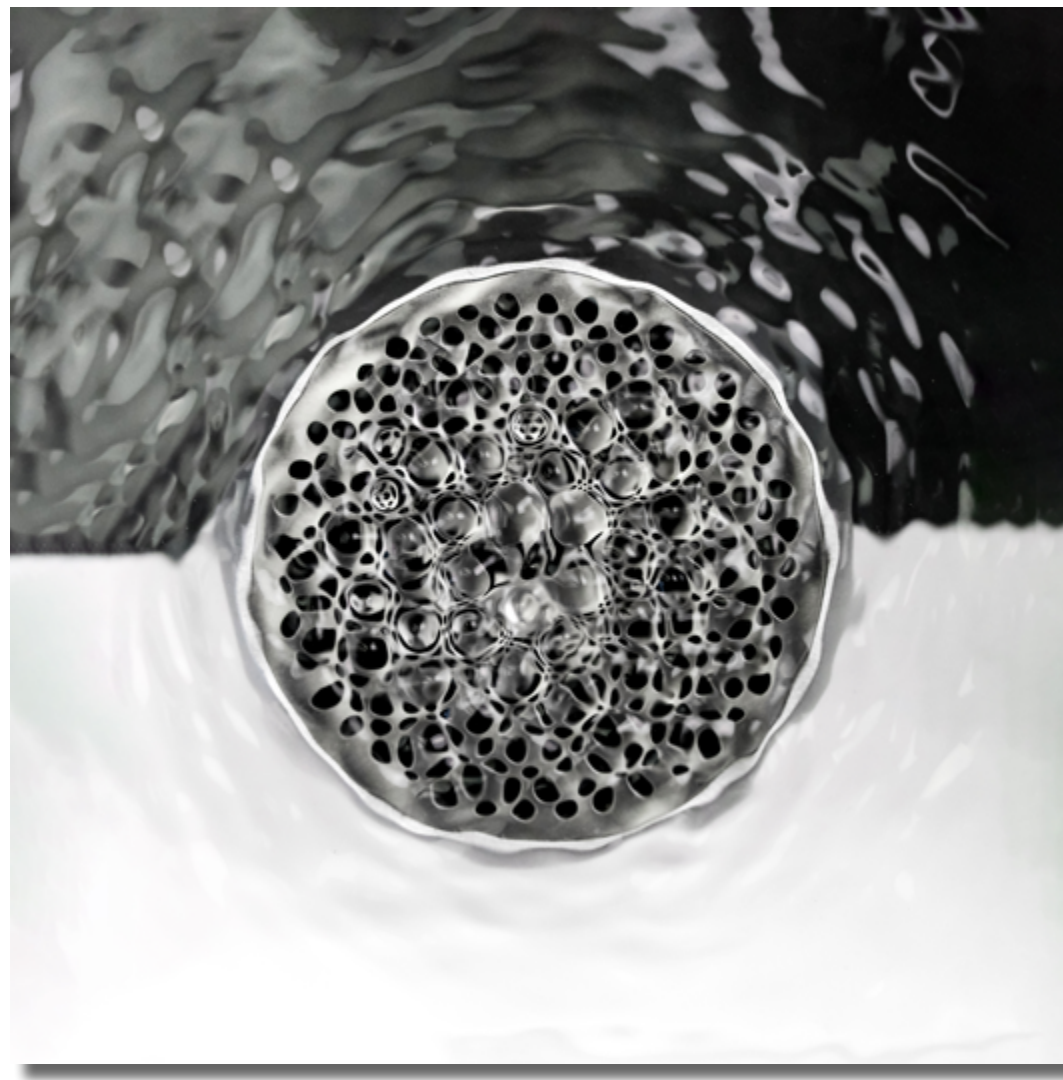
*(Take me there)*

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## Bottle Shop

*(Take me there)*



# Cymatics

## Cocktails

[Click on a cocktail track to skip straight there](#)  
[Hit the Hacha logo at the top of the page to return to this list.](#)

- Mirror Margarita** [Time Out Global's 7th Best Cocktail in the World](#) £11.5   
Patrón Silver Tequila, Hacha Sour Mix, Cane Syrup, Grapefruit Zest
- Mezcal Mirror Margarita** £12   
The Lost Explorer Mezcal, Hacha Sour Mix, Cane Syrup, Lime Leaf, Salt, Eucalyptus
- Paloma** [World's Best Paloma at the Top 500 Bars Awards](#) £12   
1800 Tequila Blanco, Salted Okinawa Liqueur, Aguafresca, Grapefruit Soda
- Red Alert** £12   
Ocho Tequila or Ojo De Dios Mezcal, Hibiscus, Yuzu, Empirical Symphony 6, Grapefruit Soda
- Guns of Brixton** £11.5   
El Rayo Blanco or Pensador Mezcal, Hacha Vermouth, Chicory Root Cold Brew, Green Coffee Beans Syrup, Tonka, Sea Moss Tincture
- Fame** £12.5   
Vivir Tequila or Dangerous Don Mezcal, Orange Blossom Water, Green Mandarin, Orange Juice, Lemon Verbena, Champagne, Pomegranate Dust
- This is What I Mean** £11.5   
Arette Reposado or Mezcal Amores Reposado, Mango, Raisins, Cognac Syrup, Chocolate Bitters, Orange Zest
- Reforma** [Britain's Best Tequila Cocktail 2023](#) £11.5   
Patrón Silver Tequila, Toasted Paella Rice Syrup, Fino Sherry, Rhubarb Bitters
- Miles Away** [Britain's Best Mezcal Cocktail 2023](#) £11.5   
Del Maguey Mezcal Vida, Aperol, Chenin Blanc, Roasted Pineapple Juice, Passionfruit
- Glory** £11.5   
El Tequileño or The Lost Explorer Mezcal Espadín, Yellow Bell Pepper, Apricot, Elderflower, Hacha Vermouth, Haberno Chilli Tincture
- Electric Avenue** £11.5   
Altos Tequila or Mezcal Verde, Apple Cordial, Aloe Vera, Hacha Vermouth, Ginger, Cider
- Free Mind** (Low ABV) £9.5   
Los Arcos Destilado de Agave or Gem & Bolt Mezcal, Martini Floreale, Hacha Sour Mix, Honey, Passionflower & Chamomile, CBD, Botanical Foamer

PLEASE NOTE WE DO NOT ACCEPT CASH PAYMENTS

Voted 7th Best Cocktail in the World by TimeOut Global &  
Winner of Cocktail of the Year 2020 at CLASS Bar Awards



## Mirror Margarita

£11.5

Patrón Silver Tequila, Hacha Sour Mix, Cane Syrup, Grapefruit Zest

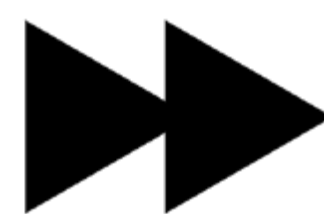
*Mirror by Kendrick Lamar*



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**HACHA**

AGAVERIA

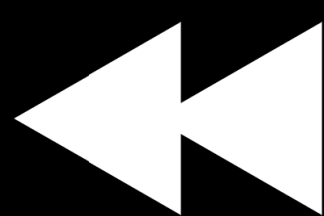


**Mezcal**  
**Mirror Margarita**

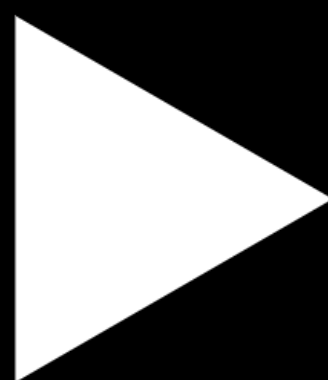
£12

The Lost Explorer Mezcal, Hacha Sour Mix, Cane Syrup,  
Lime Leaf, Salt, Eucalyptus

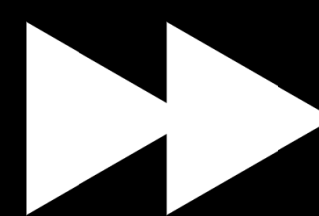
*Mirror by Kendrick Lamar*



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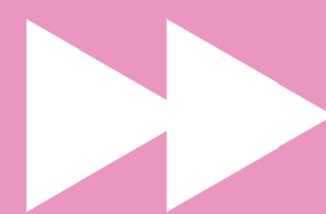
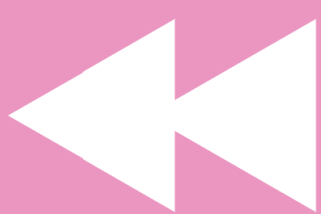
Winner of 1800 Tequila World's Best Paloma Award  
at the Top 500 Best Bars 2023



## Paloma

£12

1800 Tequila Blanco, Salted Okinawa Liqueur,  
Aguafresca, Grapefruit Soda



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## Red Alert

£12

Ocho Tequila or Ojo De Dios Mezcal, Hibiscus, Yuzu, Empirical Symphony 6, Grapefruit Soda

*Red Alert by Basement Jaxx*



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**HACHA**

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## Guns Of Brixton

£11.5

El Rayo Blanco or Pensador Mezcal, Hacha Vermouth, Chicory Root Cold Brew, Green Coffee Beans Syrup, Tonka, Sea Moss Tincture

*Guns of Brixton by The Clash*



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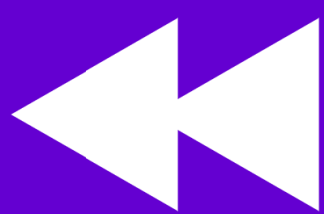


## Fame

£12.5

Vivir Tequila or Dangerous Don Mezcal, Orange Blossom Water,  
Green Mandarin, Orange Juice, Lemon Verbena, Champagne,  
Pomegranate Dust

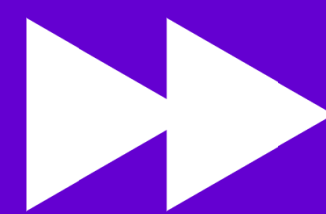
*Fame by David Bowie*



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**This Is What I Mean**    £11.5

Arette Reposado or Mezcal Amores Reposado, Mango, Raisins,  
Cognac Syrup, Chocolate Bitters, Orange Zest

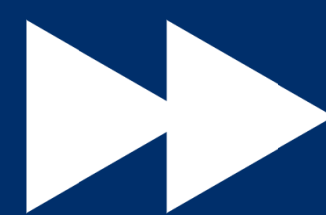
*This Is What I Mean by Stormzy*



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Winner of Britain's Best Tequila Cocktail 2023  
Created by Nathan Price of Burnt Milk Hotel, Liverpool



## Reforma

£11.5

Patrón Silver Tequila, Toasted Paella Rice Syrup,  
Fino Sherry, Rhubarb Bitters

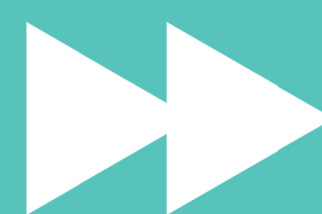
*Rice by Young Fathers*



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# HACHA

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Winner of Britain's Best Mezcal Cocktail 2023  
Created by Max Hayward of Lab 22, Cardiff



## Miles Away

£11.5

Del Maguey Mezcal Vida, Aperol, Chenin Blanc,  
Roasted Pineapple Juice, Passionfruit

*Passionfruit by Drake*



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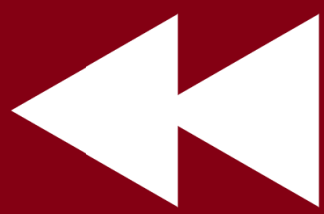


## Glory

£11.5

El Tequileño or The Lost Explorer Mezcal Espadín, Yellow Bell Pepper, Apricot, Elderflower, Hacha Vermouth, Haberno Chilli Tincture

*Glory by Sault*



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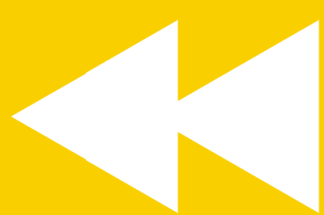


## **Electric Avenue**

**£11.5**

Altos Tequila or Mezcal Verde, Apple Cordial, Aloe Vera,  
Hacha Vermouth, Ginger, Cider

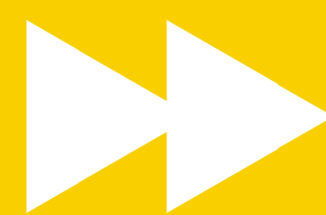
*Electric Avenue by Eddie Grant*



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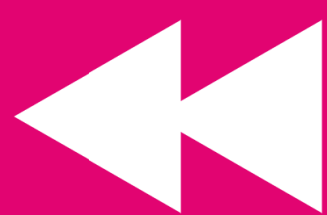


## Free Mind LOW ABV

£9.5

Los Arcos Destilado de Agave or Gem & Bolt Mezcal, Martini Floreale, Hacha Sour Mix, Honey, Passionflower & Chamomile, CBD, Botanical Foamer

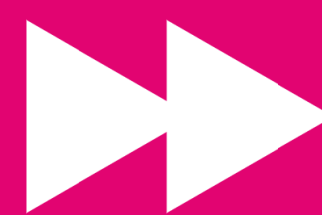
*Free Mind by Tems*



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# Nopalito

Food



Review



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## Small Plates & Sharers

<b>Guacamole &amp; Totopos (vg)</b> Fresh smashed avocado with totopos	<b>£8.5</b>
<b>Cheese Chips</b> Fried chips served with american cheese and jalapenos Add Chicken, Pulled Pork or Birria	<b>£10</b> + £2
<b>Choriqueso</b> Savoury chorizo and melted cheese with crispy totopos	<b>£8.5</b>
<b>Ceviche &amp; Totopos</b> Chilled cod with pineapple and tomatoes, drizzled in a zesty, refreshing sauce	<b>£12</b>
<b>Mexican Bites</b> Fried wheat flour snack with spicy salsa on the side	<b>£6</b>
<b>Frijolitos</b> Traditional refried beans served with totopos	<b>£8.5</b>
<b>Fully Loaded Nachos</b> Fried totopos, covered with american cheese, pico de gallo, guacamole & jalapenos Add Chicken, Pulled Pork or Birria	<b>£10</b> + £2
<b>Stuffed Jalapeno Peppers (v)</b> Fiery green Jalapeno peppers with a cool cream cheese in a tortilla chip breadcrumb	<b>£6.5</b>
<b>Golden Crumb Mozzarella Sticks (v)</b> Creamy mozzarella breaded sticks with a light herb seasoned coating	<b>£6</b>
<b>Garlic Breaded Mushrooms (vg)</b>	<b>£5</b>
<b>Hot 'n' Kickin' Chicken Wings</b> Chicken wings in a hot & spicy coating served with hot sauce or sweet chilli	<b>£8.5</b>

## Tacos (Two tacos per portion served with coriander & onion)

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**Al Pastor** £9.5  
Traditional marinated pork shoulder with grilled pineapple

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**Cochinita** £9.5  
Slow-cooked shredded pork served with pickled onion

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**Chicken Tinga** £9.5  
Chicken marinated in tomatoes & chipotle sauce

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**Aubergine & Halloumi (ve)** £9.5  
Grilled aubergine & halloumi with pickled onions

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**Calabacitas (ve)** £9.5  
Courgette, tomatoes and onion cooked in our secret mexican spices

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**Fish** £10.5  
Crispy beer battered Cod served with cabbage, avocado & chipotle sauce

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**Taco de Mole** £9.5  
Tender chicken in rich, aromatic mole sauce, accented with chillies, spices, and chocolate.  
Served with smooth cream, fresh onions, and crumbled cheese.

**Crispy Birria Tacos** £13  
Tender, slow-cooked beef seasoned with a variety of herbs & spices.  
Consomme (broth) served alongside.

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**Gringa Quesadilla** £12  
Single folded flour tortilla topped with melted cheese, coriander, onion & salsa  
Choose between Conchinita | Chicken Tinga | Mushroom

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## Dessert

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**Chocolate Chilli Brownie** £7  
Served with ice cream

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**Churros** £8  
Four crunchy churros with cinnamon and sugar  
Hazelnut dip + £2  
Condensed milk dip + £1.5

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**Tamal de Elote** £8  
Sweet corn tamale, served warm in a corn husk

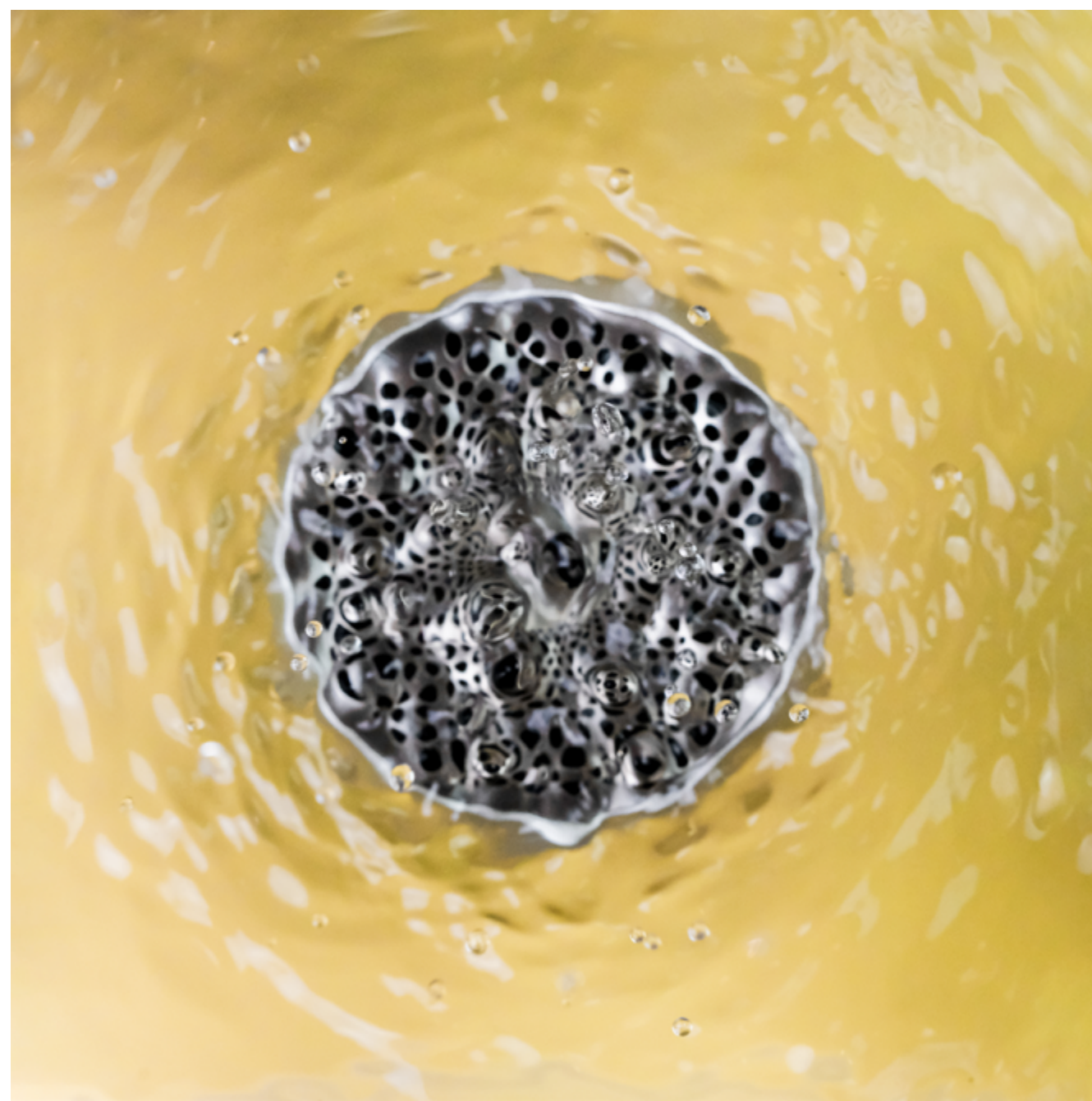
## Taco Tuesday

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**Bottomless Tacos** (60 minutes & per person) £22  
Choose from:  
Al Pastor, Cochinita, Chicken Tinga, Aubergine & Halloumi,  
Calabacitas, Mushroom & Nopalitos

Please inform your waiter if you are allergic or intolerant to any food items before you order - we cannot guarantee the absence of allergens in our dishes, due to being produced in a kitchen that contains allergens. Some ingredients might not be listed.

A discretionary service charge of 12.5% is applied to each bill



# Beers & Wines



Review



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## Champagne & Fizz

**Vibracions Cava | Spain**

£7/£30

**Moet & Chandon Brut NV | France**

£12/£67

## White Wine

**L.A. Cetto Chenin Blanc | Baja California, Mexico**

£6/£25

Citrus fruits followed by fuller tropical fruit notes with a whiff of honey.  
There's crisp refreshing acidity, perfect as an aperitif or with spicy dishes.

**L.A. Cetto Viognier Reserva | Baja California, Mexico**

£35

A dry medium to full bodied wine with a soft but rich mouth feel.  
With tropical stone fruit aromas such as peach and apricot and a delicious long finish.

## Red Wine

**L.A. Cetto Petit Sirah | Baja California, Mexico**

£6/£25

A medium red with lots of ripe jammy fruit and hints of mocha, chocolate and pepper.  
An easy drinking wine from the premier region in Mexico.

**L.A. Cetto Cabernet Sauvignon | Baja California, Mexico** £30

Smooth rich black fruit on the palate showing great texture and balanced by firm tannins and acidity.  
A great wine for meat and bold flavours.

## Rose

**La Bodega de Pinoso Vergel Rosado | Alicante, Spain** £6.5 /£28

This modern organic rosé is exclusively made from Monastrell grapes giving it bold and elegant fruit flavours  
Light bright pink with raspberries, strawberries and melon.

## Beer

**Lagarita**

Arette Blanco or Mezcal Verde | Hacha Lager | Hacha triple citrus sec | pink salt

£8.5

**Hacha Lager**

Brewed by By the Horns

£5

**Squeezer Juicy Pale Ale**

Brewed by By the Horns

£5

PLEASE NOTE WE DO NOT ACCEPT CASH PAYMENTS



# Agave Spirits & Softs



Review



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Our Agave List is an ever changing rotation of 25 varied agave spirits. Covering everything from infused blanco Tequila, to wild agave Mezcal and lesser known spirits such as Bacanora and Raicilla. Each is paired with a flavour enhancer, either edible or liquid, to compliment the notes of the spirit.

Take a look at the 25 spirits on the shelf and take your pick – or chat to one of the team if you'd like some advice on what to try to suit your taste.

## Single Serves

<b>Spirits 1 - 5</b>	<b>£7</b>
<b>Spirits 6 - 10</b>	<b>£7.5</b>
<b>Spirits 11 - 15</b>	<b>£8</b>
<b>Spirits 16 - 19</b>	<b>£10</b>
<b>Spirits 20 - 25</b>	<b>£11.5</b>

## Flights Designed as a mini tasting experience – our flights pair three varied spirits from The Agave List.

<b>Tequila flight</b>	<b>£23</b>
<b>Mezcal flight</b>	<b>£25</b>
<b>Mixed luxury flight</b>	<b>£32</b>

## Homemade Softs

<b>Traditional Mexican Tepache</b> Fermented pineapple, ginger, cinnamon	<b>£4.95</b>
<b>Agua de Jamaica</b> Hibiscus, cinnamon	<b>£4.95</b>
<b>Agua Fresca</b> Grapefruit, lime, honey	<b>£4.95</b>



# Bottle Shop

Take home our award-winning signature serve by the bottle.  
Expertly mixed and ready to serve over ice.

10% off if you're drinking or dining in with us.

## Mirror Margarita (500ml / 5 serves)

Mirror Margarita	£28
Mandarin & Sea Salt (Platinum Collection)	£30
Mezcal, Lime & Sea Salt (Platinum Collection)	£33



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