

# Cymatics A menu mixed by music



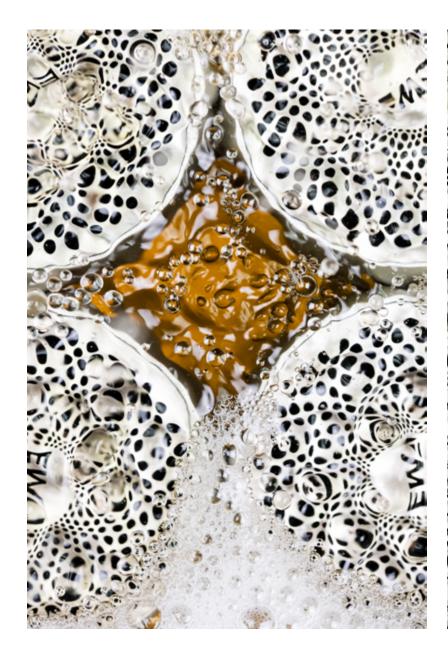
# What is Cymatics?

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)



Food by Tigre

(Take me there)



**Beers & Wines** 

(Take me there)



**Agave Spirits & Softs** 

(Take me there)



**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 Patrón Silver Tequila, Hacha Sour Mix, Cane Syrup, Grapefruit Zest	£11
Mezcal Mirror Margarita	£11
The Lost Explorer Mezcal, Hacha Sour Mix, Cane Syrup, Lime Leaf, Salt, Eucalyptus	<b>4</b> 1 1
Paloma	
1800 Tequila Blanco, Salted Okinawa Liqueur, Aguafresca, Grapefruit Soda	£11
Red Alert	
Ocho Tequila or Ojo De Dios Mezcal, Hibiscus, Yuzu, Empirical Symphony 6, Grapefruit Soda	£11.5
Guns of Brixton	- 4 -
El Rayo Blanco or Pensador Mezcal, Hacha Vermouth, Chicory Root Cold Brew, Green Coffee Beans Syrup, Tonka, Sea Moss Tincture	£11
Fame	£12.5
Vivir Tequila or Dangerous Don Mezcal, Orange Blossom Water, Green Mandarin, Orange Juice, Lemon Verbena, Champagne, Pomegranate Dust	£12.5
This is What I Mean	£11
This is what i wear	
Volcan Reposado or Zignum Mezcal Reposado, Mango, Raisins, Cognac Syrup, Chocolate Bitters, Orange Zest	
Volcan Reposado or Zignum Mezcal Reposado, Mango, Raisins, Cognac Syrup, Chocolate Bitters, Orange Zest	£11
Volcan Reposado or Zignum Mezcal Reposado, Mango, Raisins, Cognac Syrup, Chocolate Bitters, Orange Zest  Reforma	
Volcan Reposado or Zignum Mezcal Reposado, Mango, Raisins, Cognac Syrup, Chocolate Bitters, Orange Zest  Reforma  Patrón Silver Tequila, Toasted Paella Rice Syrup, Fino Sherry, Rhubarb Bitters	
Volcan Reposado or Zignum Mezcal Reposado, Mango, Raisins, Cognac Syrup, Chocolate Bitters, Orange Zest  Reforma Patrón Silver Tequila, Toasted Paella Rice Syrup, Fino Sherry, Rhubarb Bitters  Miles Away	£11
Volcan Reposado or Zignum Mezcal Reposado, Mango, Raisins, Cognac Syrup, Chocolate Bitters, Orange Zest  Reforma Patrón Silver Tequila, Toasted Paella Rice Syrup, Fino Sherry, Rhubarb Bitters  Miles Away  Del Maguey Mezcal Vida, Aperol, Chenin Blanc, Roasted Pineapple Juice, Passionfruit	£11
Wolcan Reposado or Zignum Mezcal Reposado, Mango, Raisins, Cognac Syrup, Chocolate Bitters, Orange Zest  Reforma Patrón Silver Tequila, Toasted Paella Rice Syrup, Fino Sherry, Rhubarb Bitters  Miles Away Del Maguey Mezcal Vida, Aperol, Chenin Blanc, Roasted Pineapple Juice, Passionfruit  Glory	£11

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

**Botanical Foamer** 



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

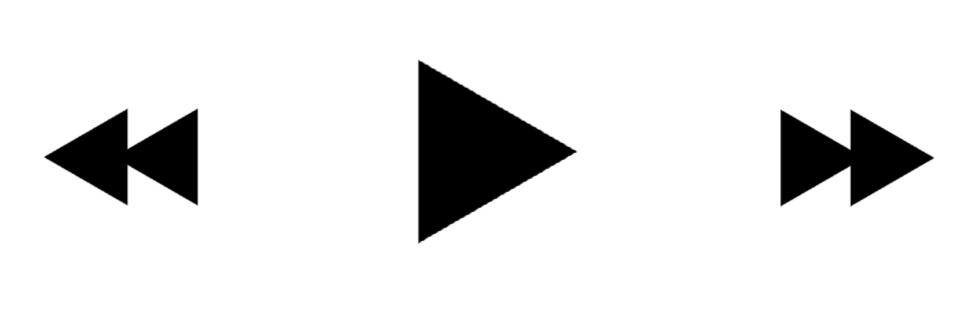


## Mirror Margarita

£11

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

### Mirror by Kendrick Lamar



previous play visuals next



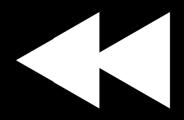


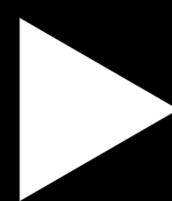
# Mezcal Mirror Margarita

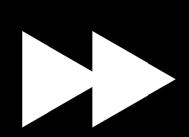
£11

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

Mirror by Kendrick Lamar







previous

play visuals



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



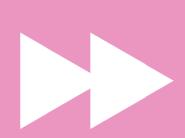
### Paloma

£11

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







previous next





## Red Alert

£11.5

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

Red Alert by Basement Jaxx



previous



play visuals







# Guns Of Brixton

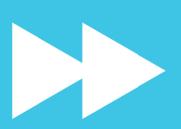
£11

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







previous

play visuals





### 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



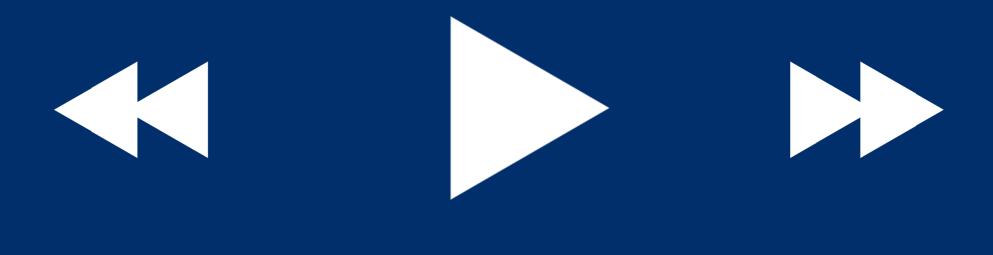




### This Is What I Mean £11

Volcan Reposado or Zignum Mezcal Reposado, Mango, Raisins, Cognac Syrup, Chocolate Bitters, Orange Zest

This Is What I Mean by Stormzy



previous play visuals next



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



### Reforma

£11

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

Rice by Young Fathers







previous play visuals



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



# Miles Away

£11

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

### Passionfruit by Drake







previous play visuals next



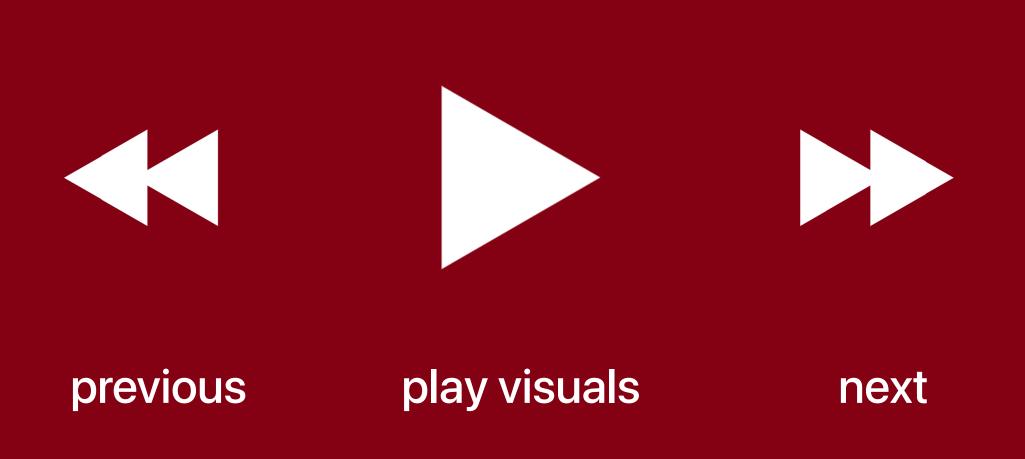


# Glory

£11

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

### Glory by Sault







### **Electric Avenue**

£11

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

Electric Avenue by Eddie Grant







previous

play visuals





### Free Mind LOWABV

£9

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

### Free Mind by Tems







### **Tigre Tacos**

Food



#### **Sharers**

Guacamole (ve) Freshly crushed avocados & pico de gallo, with tortilla chips	£8
Cheese & Onion Quesadilla (v) Bermondsey 3 cheese mix, spring onions & salsa roja	£8
Mariscos Fritos Squid and catch of the day dressed in salsas negras, lime and served with salsa verde	£9.5
Ceviche	
Ceviche de Pescado Sea bream "cooked" in lime juice, pico de gallo, avocado & salsa macha	£11
acos & Tostadas Two tacos per portion	
Calabacitas (v or ve: without feta) Grilled courgettes & baby corn, avocado crema & salsa verde, topped with feta & fried hibiscus	£9
No-Fish Baja (ve) Beer battered banana blossom, chipotle mayo, salsa roja, pico de gallo & pickled cabbage	£10
Tostada de Atun  Sashimi grade yellowfin on blue corn tostada with chipotle vinaigrette, red pepper, chives & avocado cream	£14
Camarones Garlic & ginger king prawns, avocado crema, charred pineapple salsa & pickled onions	£12
Hongo (ve) Roasted portobello, coriander & jalapeño mayo, crispy soy lime kale, salsa molcajete topped with escabeche	£10
Tinga de Pollo Tacos  Shredded chicken breast marinated in a tomato and chipotle adobo, white onions, coriander, Pasilla Salsa, crispy iceberg lettuce & sour cream	£11
<b>Baja</b> Beer battered catch of the day, chipotle mayo, salsa roja, pico de gallo & pickled cabbage	£11

### Taco Tuesday

#### Join us every Tuesday for £4 tacos all night long

£4

Choose from:

Hongo, Calabacitas, Baja, No-Fish Baja & Tinga de Pollo



### Beers & Wines



### 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

£35

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

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.

L.A. Cetto Cabernet Sauvignon | Baja California, Mexico

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.

An easy drinking wine from the premier region in Mexico.

### Beer

Lagarita Arette Blanco or Mezcal Verde   Hacha Lager   Hacha triple citrus sec   pink salt	£7.5
Hacha Lager Brewed by By the Horns	£4.5
Squeezer Juicy Pale Ale Brewed by By the Horns	£4.5



# Agave Spirits & Softs



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

Spirits 1 - 5	£7
Spirits 6 - 10	£7.5
<b>Spirits 11 - 15</b>	£8
Spirits 16 - 19	£8.5
Spirits 20 - 25	£9.5

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

Tequila flight	£19
Mezcal flight	£23
Mixed luxury flight	£29

### **Homemade Softs**

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



# **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	£26
Mandarin & Sea Salt (Platinum Collection)	£30
Mezcal, Lime & Sea Salt (Platinum Collection)	£33



We hope you have a wonderful evening!

Salud!