

# HACHA

AGAVERIA



## Cymatics

A menu mixed by music

PARENTAL  
ADVISORY

AGAVE CONTENT

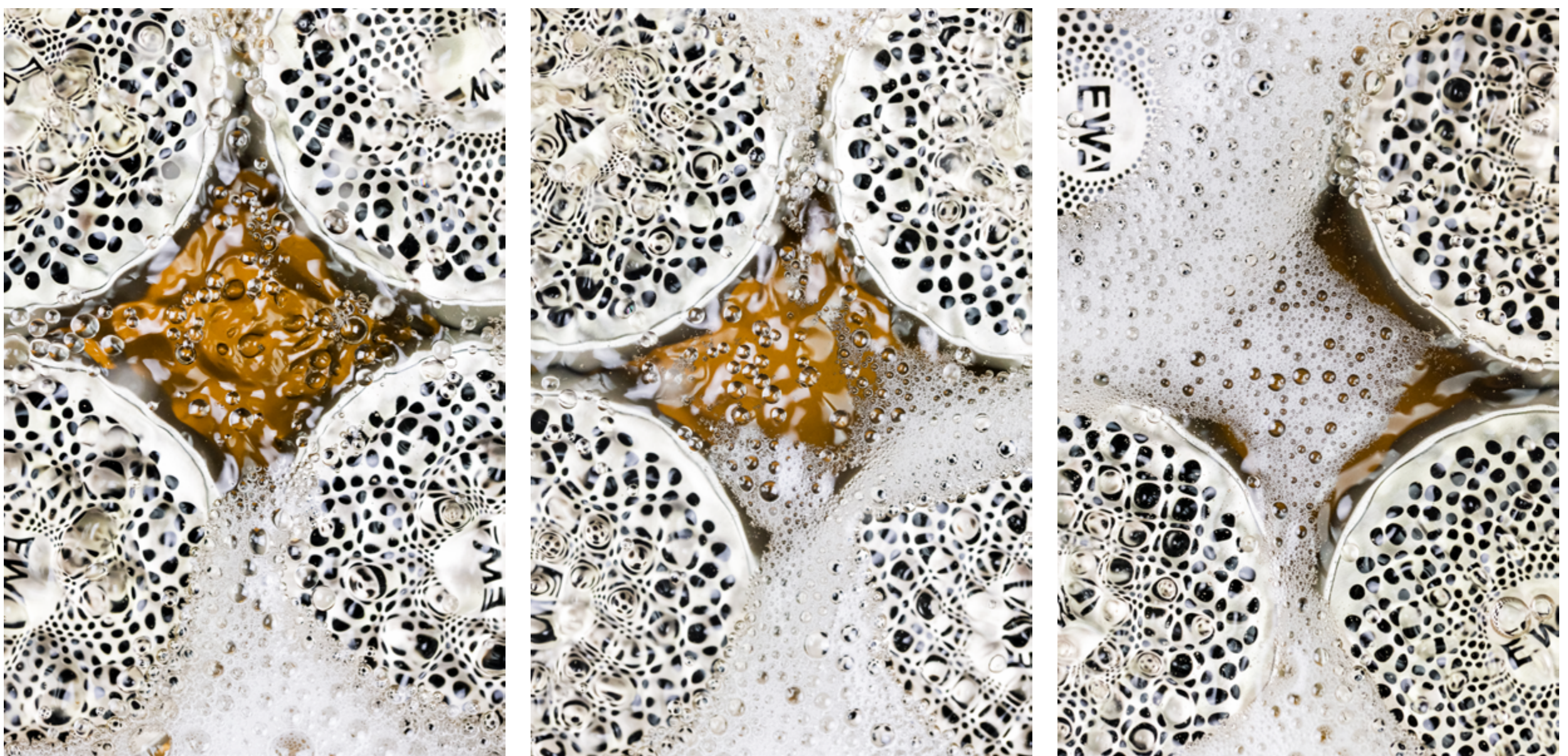
# What is Cymatics?

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.

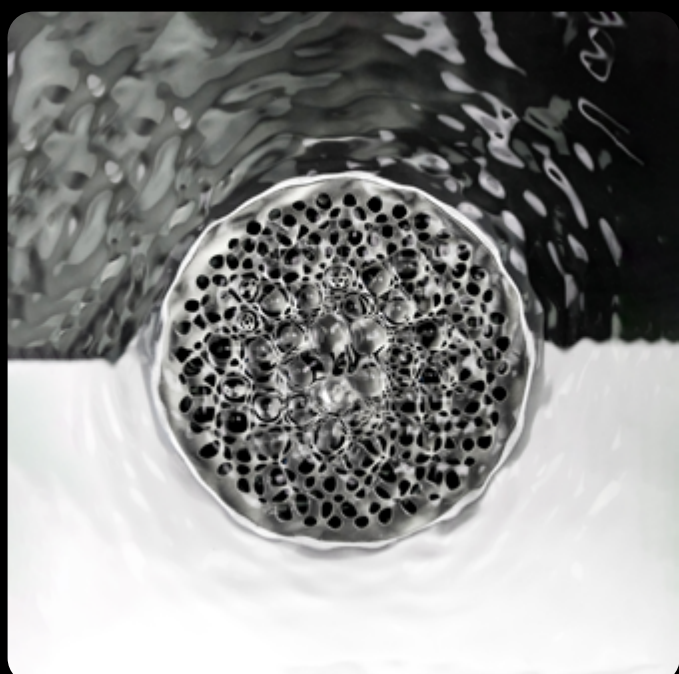
If you want to see the blending in action click on the play button on the relevant cocktail track page.

Salud!



# Playlists

*(Tap to play / skip to section)*



## Cymatics

*(Take me there)*

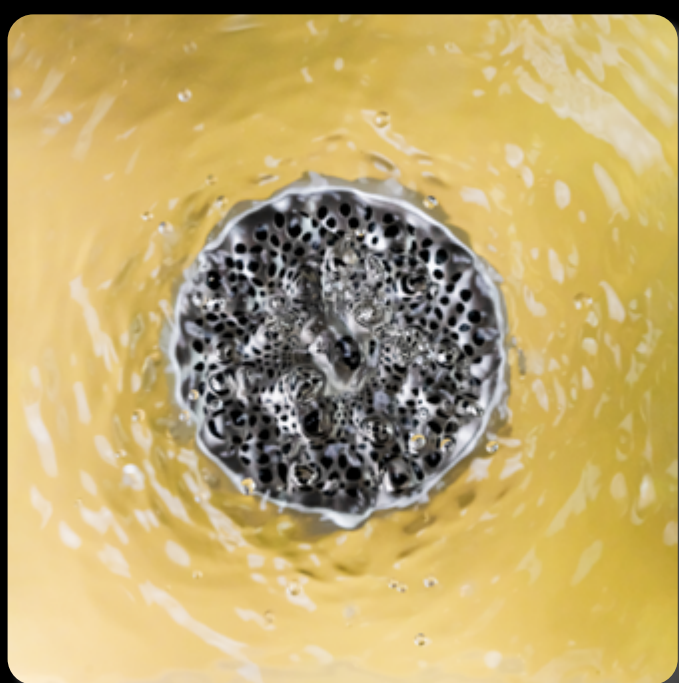
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## Food by Tigre

*(Take me there)*

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## Beers & Wines

*(Take me there)*

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## Agave Spirits & Softs

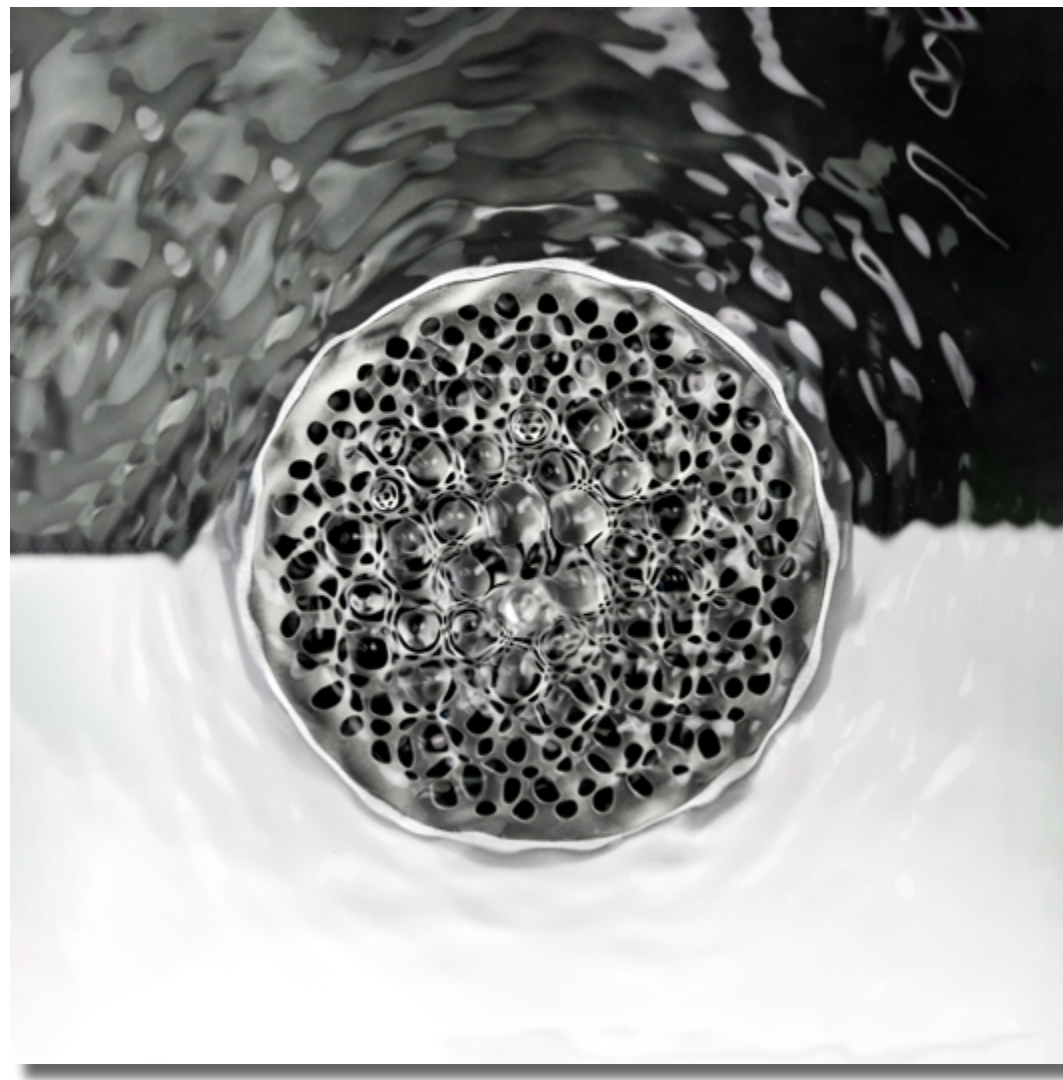
*(Take me there)*

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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



*el Mayor*  
T E Q U I L A

*To celebrate their UK launch, enjoy these exclusive El Mayor*

# COCKTAILS

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## Melon Spritz £11

El Mayor Blanco, Melon, Bay Leaves,  
Lemon, Cava

## Strawberry Rosita £12

El Mayor Reposado, Cocchi Rosa, Sweet Vermouth,  
Aperitivo de Agave, Strawberry Jam Campari

## Side Car £13

El Mayor Añejo, Kumquat & Thyme Liqueur,  
Hacha Sour Mix, Agave

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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**

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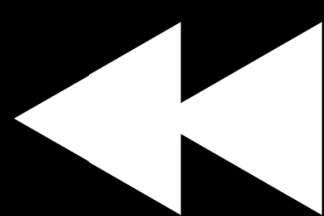


**Mezcal  
Mirror Margarita**

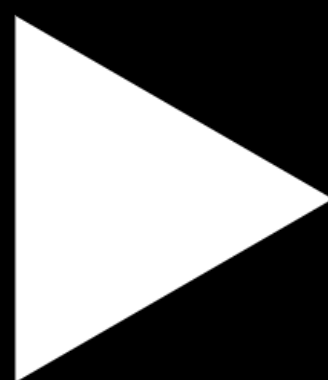
£12

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

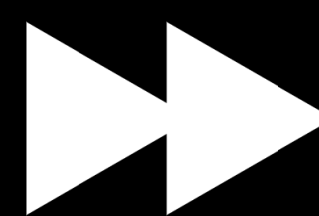
*Mirror by Kendrick Lamar*



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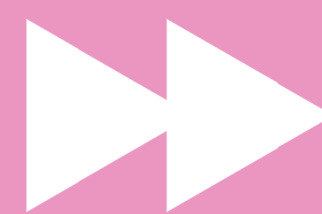
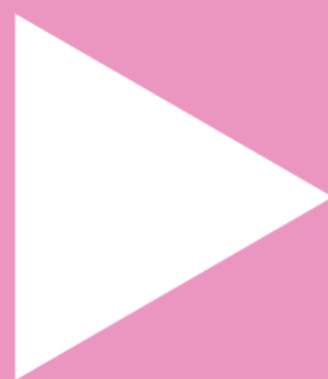
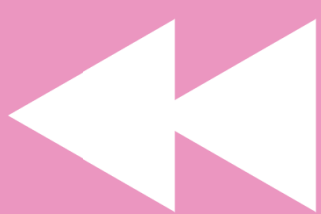
Winner of 1800 Tequila World's Best Paloma Award  
at the Top 500 Best Bars 2023



## Paloma

£12

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



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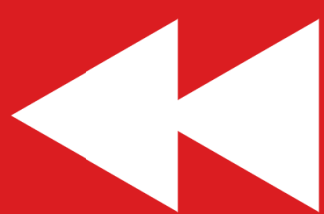


## Red Alert

£12

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

*Red Alert by Basement Jaxx*



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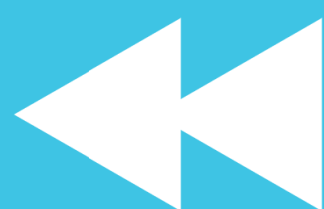


## Guns Of Brixton

£11.5

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

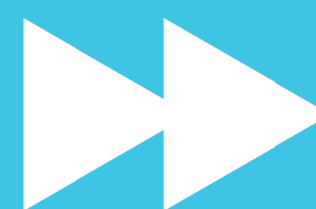
*Guns of Brixton by The Clash*



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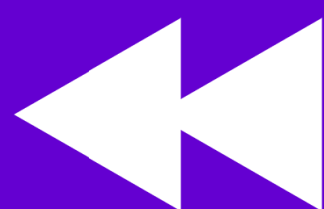


## Fame

£12.5

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

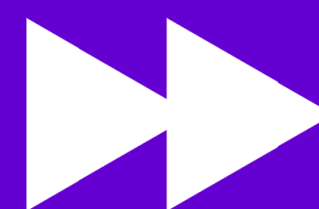
*Fame by David Bowie*



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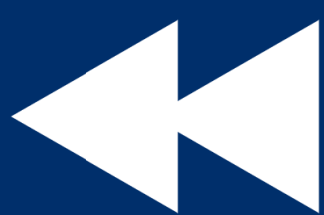
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## This Is What I Mean £11.5

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

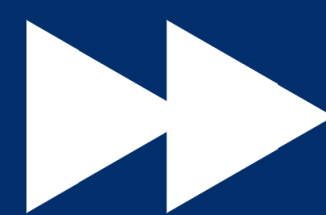
*This Is What I Mean by Stormzy*



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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

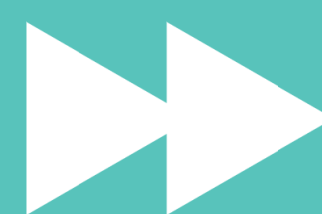
*Rice by Young Fathers*



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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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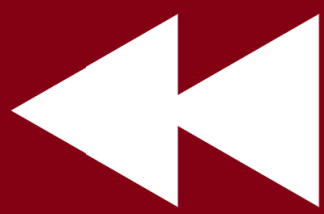


## Glory

£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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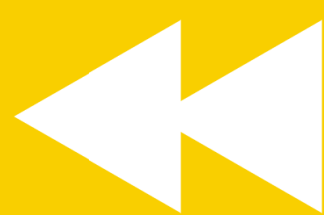


## **Electric Avenue**

**£11.5**

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

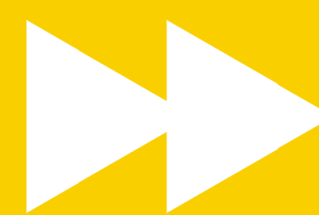
*Electric Avenue by Eddie Grant*



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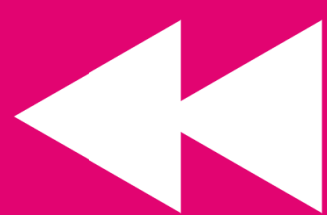


## Free Mind LOW ABV

£9.5

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

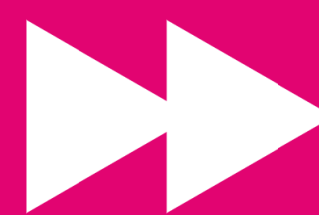
*Free Mind by Tems*



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# Tigre Tacos

Food

@ Follow & Tag

## Sharers

<b>Guacamole (ve)</b> Freshly crushed avocados & pico de gallo, with tortilla chips	£8.5
<b>Cheese &amp; Onion Quesadilla (v)</b> Bermondsey 3 cheese mix, spring onions & salsa roja	£8.5
<b>Mariscos Fritos</b> Squid and catch of the day dressed in salsas negras, lime and served with salsa verde	£9.5

## Ceviche

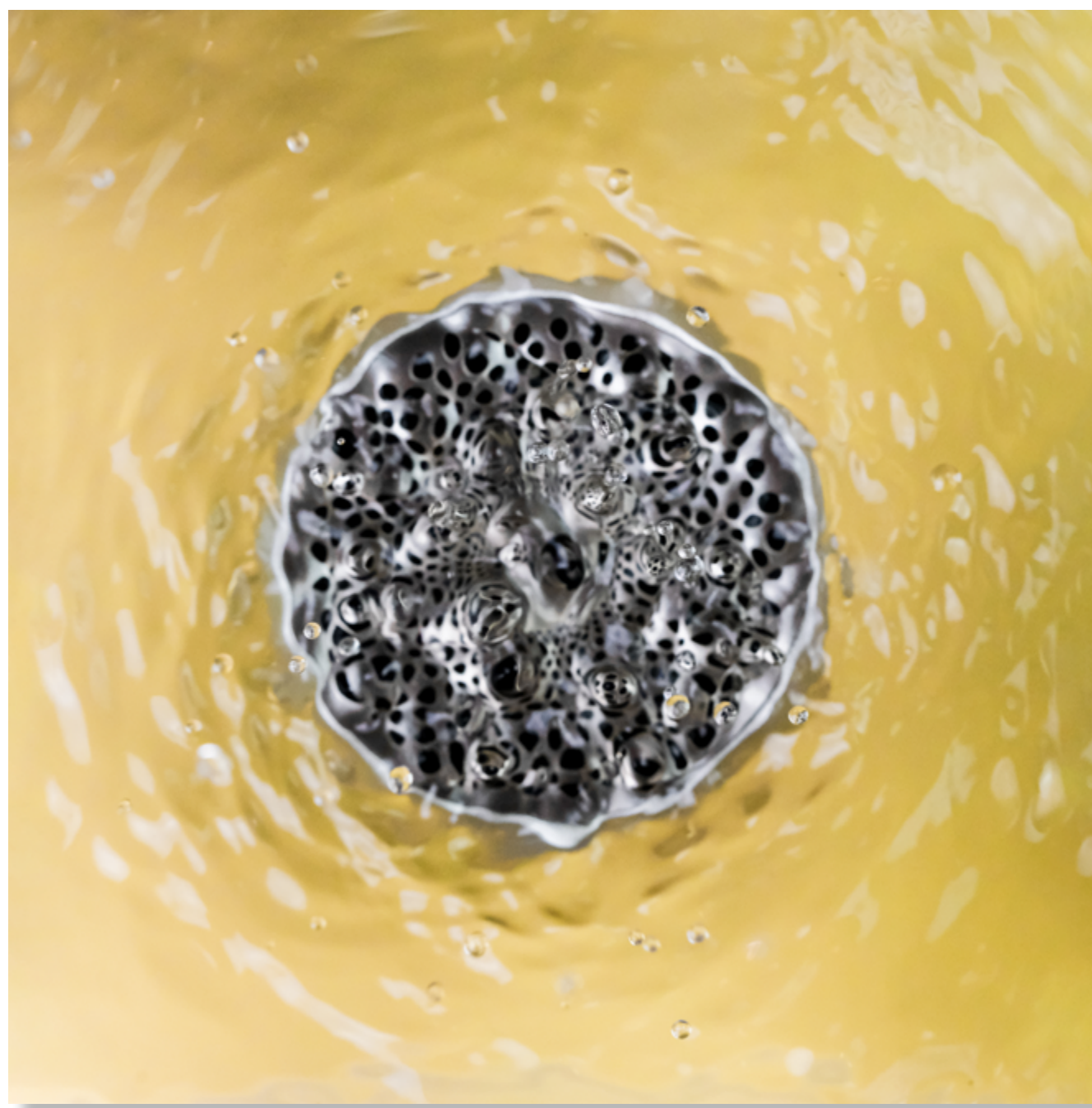
<b>Ceviche de Pescado</b> Sea bream "cooked" in lime juice, pico de gallo, avocado & salsa macha	£13
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## Tacos Two tacos per portion

<b>No-Fish Baja (ve)</b> Beer battered banana blossom, chipotle mayo, salsa roja, pico de gallo & pickled cabbage	£9
<b>Camarones</b> Garlic & ginger king prawns, avocado crema, charred pineapple salsa & pickled onions	£12
<b>Hongo (ve)</b> Roasted portobello, coriander & jalapeño mayo, crispy soy lime kale, salsa molcajete topped with escabeche	£10
<b>Tinga de Pollo Tacos</b> 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
<b>Carnitas de Jalisco</b> Confit pork shoulder and belly, refried beans, verde cruda and pico de gallo.	£12.5

## Taco Tuesday

<b>Bottomless Tacos - (60 minutes &amp; per person)</b> Choose from: Baja fish, Carnitas, Tinga de Pollo, Hongo	£22
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# Beers & Wines

@ Follow & Tag

## 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**

£8.5

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

**Hacha Lager**

£5

Brewed by By the Horns

**Squeezer Juicy Pale Ale**

£5

Brewed by By the Horns

PLEASE NOTE WE DO NOT ACCEPT CASH PAYMENTS



# Agave Spirits & Softs

@ [Follow & Tag](#)

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



Follow and Tag MM

We hope you have a wonderful evening!

Salud!