We are PRECISE GROUP

We create gastronomy in the heart of Košice. Our portfolio includes businesses with exceptional concepts, corporate canteens, pastry production, cloud kitchens, and catering services.

PRECISE KANTÍNA · Red Velvet Cakes · LA HACIENDA MEXICAN RESTAURANT AND BAR · PRECISE CATERING · Red Velvet Cake | Bar · šum

MENU EN

STARTER

GUACAMOLE CROQUETAS 3,7 ♡ 150 G 6,20 €
Served with lime mayo and mango-pineapple salsa

FLAUTAS CON POLLO 7 40 G / 200 G 7,30 €
Baked corn tortillas stuffed with chicken and feta cheese, served with mango-jalapeño salsa and avocado verde

JALAPEÑOS 7 ♡ 200 G 7,30 €
Fried peppers stuffed with cheddar, served with lime sour cream

QUESO FUNDIDO CON CHORIZO 1, 7 60 G / 120 G 7,90 €
Beef chorizo baked with cheese, served with wheat nachos and sour cream

AGUACATE CON QUESO 1, 7, 12 180 G 6,90 €
Baked avocado with cheese, served with cauliflower and pickled red onion

♡ BEST SELLER
GLUTEN FREE
HOT


FLAUTAS CON POLLO

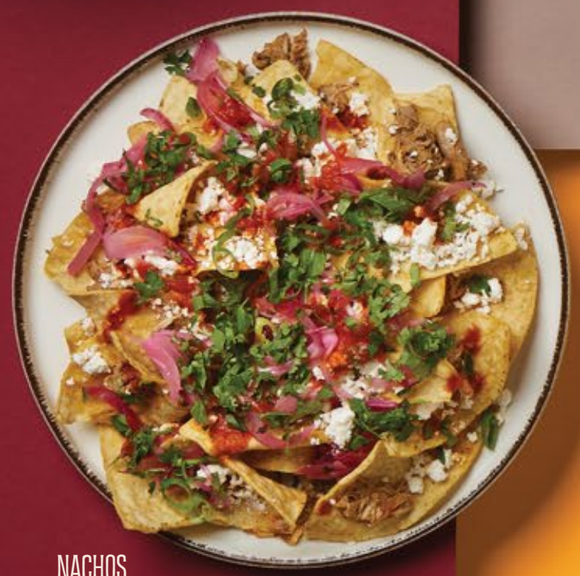

QUESO FUNDIDO CON CHORIZO


AGUACATE CON QUESO


GUACAMOLE CROQUETAS

MEXICAN
CHICKEN SOUP

NACHOS
WITH CHEESE



NACHOS
PIBIL

SOPA AZTECA CON VERDURAS

SOUP

MEXICAN CHICKEN SOUP WITH LIME 1,7 ♡ — 0,3 L — 4,80 €
Chicken broth with meat, tortillas and vegetables

POZOLE ROJO — 0,3 L — 5,80 €
Soup with pulled pork and hominy corn

SOPA AZTECA CON VERDURAS 1,7 — 0,3 L — 6,20 €
Tomato soup with avocado, pico de gallo, tortillas, queso fresco and sour cream

NACHOS

NACHOS WITH CHEESE 7 ♡ — 420 G — 10,40 €
Served with fresh guacamole, tomato salsa and sour cream

NACHOS CON CHORIZO 7 — 100 G / 230 G — 10,40 €
With beef chorizo, cheese-jalapeño salsa and fried potato cubes

NACHOS PIBIL 7,12 — 100 G / 270 G — 10,40 €
With pork cochinita pibil and salsa guajilo, served with queso fresco, lime sour cream and pickled red onion

♡ BEST SELLER
GLUTEN FREE
HOT

MAIN DISHES

ENCHILADAS WITH CHICKEN IN GRILLED TOMATO SAUCE 7	150 G / 250 G	12,50 €
Baked with cheddar and sunflower seeds		
ENCHILADAS WITH PORK COCHINITA PIBIL 7	150 G / 330 G	12,50 €
Topped with salsa guajilo, served with queso fresco and chicharones		
ENCHILADAS CUITLACOCHE-POBLANO 7	480 G	12,50 €
Stuffed with cuitlacoche mushrooms, poblano pepper, fried potatoes, mango, served with feta cheese, salsa verde, grilled tomato salsa		
CHILLI CON CARNE WITH PIECES OF BEEF TENDERLOIN 7	180 G / 450 G	19,90 €
Served with fried potatoes and sour cream		
QUESADILLA CON POLLO 1,7	100 G / 330 G	12,50 €
With chicken al pastor, cheese, mango-pineapple salsa and lime sour cream		
QUESADILLA POCHO CHORIZO 1,7	100 G / 350 G	12,50 €
With beef chorizo, cheese, fried potatoes, chimichurri, salsa brava		
QUESADILLA COCHINITA PIBIL 1,7,12	100 G / 330 G	12,50 €
With pork cochinita pibil, cheese, pickled red onion and mango-jalapeño salsa		
QUESADILLA CON VERDURAS 1,7,9	450 G	12,50 €
With baked vegetables, cheese, chickpeas, queso con tajín, salsa verde and feta		

BEST SELLER
GLUTEN FREE
HOT

QUESADILLA CON POLLO

ENCHILADAS WITH CHICKEN

CHILLI CON CARNE

QUESADILLA COCHINITA PIBIL

ENCHILADAS COCHINITA PIBIL

SHRIMP
CHIMICHANGA

VEGGIE
CHIMICHANGA

BEEF
BURRITO

BURRITO

CHICKEN BURRITO 1,7 — 80 G / 400 G — 12,50 €
Stuffed with tomato rice, beans ragout, cheese, lettuce and roasted pepper salsa, served with sour cream and tomato salsa

BEEF BURRITO 1,3,7,12 ♡ — 80 G / 400 G — 13,20 €
Stuffed with tomato rice, beans ragout, cheese, pickled red cabbage and chipotle mayo, served with sour cream and tomato salsa

SHRIMP BURRITO 1,2,7 — 80 G / 400 G — 13,60 €
Stuffed with tomatillo rice, beans ragout, lettuce and mango-pineapple salsa, served with sour cream and tomato salsa

VEGGIE BURRITO 1,3,7 ♡ — 480 G — 12,50 €
Stuffed with tomatillo rice, beans ragout, mango, elote salsa, cauliflower, cheddar, served with guacamole, sour cream and tomato salsa

CHIMICHANGA

CHICKEN CHIMICHANGA 1,7 ♡ — 80 G / 400 G — 12,50 €
Fried chimichanga stuffed with pulled chicken, tomato rice, beans ragout, cheese, lettuce and roasted pepper salsa, served with sour cream,roasted pepper and tomato salsa

BEEF CHIMICHANGA 1,3,7,12 — 80 G / 400 G — 13,20 €
Fried chimichanga stuffed with pulled beef, tomato rice, beans ragout, cheese, pickled red cabbage and chipotle mayo, served with sour cream and tomato salsa

SHRIMP CHIMICHANGA 1,2,7 — 80 G / 400 G — 13,60 €
Fried chimichanga stuffed with shrimp, tomatillo rice, beans ragout, lettuce and mango-pineapple salsa, served with sour cream and tomato salsa

VEGGIE CHIMICHANGA 1,3,7 ♡ — 480 G — 12,50 €
Fried chimichanga stuffed with tomatillo rice, beans ragout, mango, salsa elote, cauliflower, cheddar, served with guacamole, sour cream and tomato salsa

♡ BEST SELLER
GLUTEN FREE
HOT

TACOS

TACOS POLLO MANI 5,7,12 — 90 G / 370 G — 11,50 €
With sous-vide chicken, lime sour cream, mango, pickled red cabbage and chilli-peanut salsa, served on a tostada

TACOS DE ELOTE 3,7 — 100 G / 350 G — 11,50 €
With chicken strips and elote corn, served with salsa roja

TACOS CERDO ASADO 3,7 — 100 G / 350 G — 11,50 €
With pork tenderloin, fried potatoes, corn, jalapeño, cheddar, lettuce, lime mayo, served with salsa bravas

TACOS DE CARNE 3,7 — 90 G / 300 G — 11,50 €
With confit beef, chipotle mayo, cheddar, lettuce and mango-pineapple salsa, served with salsa guajillo

TACOS DE CALABACÍN 7 — 420 G — 11,50 €
With mango-pineapple salsa, homemade cheese, radish, marinated zuchinni, served with salsa verde

MEXICAN BOWL

FAJITA BOWL 7 — 100 G / 450 G — 13,60 €
Chicken fajitas, bean ragout, tomato rice, cheddar, guacamole, tomato salsa and sour cream

CARNE BOWL 7,12 — 80 G / 460 G — 13,60 €
Beef confit with salsa guajilo, bean ragout, tomato rice, cheddar, radish, pickled red cabbage, pickled jalapeño, lime sour cream

BOWL CON VERDURAS 7 — 540 G — 13,60 €
Guacamole, tomatillo rice, chilli sin carne, cheddar, mango, pickled red cabbage, marinated zuchinni and radish


TACOS CALABACÍN


TACOS POLLO MANI


TACOS CERDO ASADO


TACOS DE ELOTE


TACOS DE CARNE


CARNE BOWL

FAJITAS

Marinated and sliced meat/vegetables with peppers and onion, served on hot pan with three tortillas, beans, tomato rice, cheddar, fresh guacamole, sour cream and homemade tomato salsa

CHICKEN 1,7 ♡		150 G / 650 G	19,50 €
BEEF 1,7			
	FLANK ♡	150 G / 650 G	20,90 €
	TENDERLOIN	150 G / 650 G	26,50 €
SHRIMP 1,2,7		150 G / 650 G	23,00 €
VEGGIE 1,7		780 G	18,90 €

♡ BEST SELLER
GLUTEN FREE
HOT

GRILL & STEAK

One variation of side dish is included in the price of the steak

ADOBO BBQ PORK RIBS	300 G	18,90 €
PORK TENDERLOIN	200 G	15,70 €
BEEF FLANK STEAK	200 G	18,90 €
BEEF TENDERLOIN	200 G	28,50 €
AGED RIB-EYE STEAK [7]	MIN. 250 G	39,00 €

One variation of side dish and hot sauce is included in the price of the steak

STEAK SHARING PLATE	MIN. 450 G	62,90 €

Beef tenderloin and aged rib-eye steak, three variations of side dishes and hot sauce are included in the price of the sharing plate

SIDE DISHES

PATATAS BRAVAS: FRIED POTATOES, GRILLED VEGGIES, CHIPOTLE MAYO [3]		300 G
OVEN BAKED POTATO, ELOTE CORN, COLESLAW, SOUR CREAM [3,7]		300 G
BAKED VEGGIES, FETA CHEESE, SALSA VERE, BRAVAS SALSA [7,9]		300 G

RIBS
ADOBO BBQ

DULCE DE LECHE

FLAN

CHURROS

DESSERT

FLAN 1,3,7 — 150 G — 6,90 €
With prickly pear gel, fried wheat tortilla and salted caramel

CHURROS 1,3,7 ♡ — 150 G — 6,90 €
Orange cream and hot chocolate

DULCE DE LECHE 1,3,7 ♡ — 180 G — 6,90 €
With mango-coconut sorbet and lime caviar

♡ BEST SELLER GLUTEN FREE HOT

THE KITCHEN CLOSES AT 21:45

GIVE THE GIFT OF A DELICIOUS EXPERIENCE AT LA HACIENDA

PURCHASE A GIFT VOUCHER VALUED AT €10, €30, OR €50 DIRECTLY FROM OUR RESTAURANT.

KIDS MENU

ONLY FOR LITTLE MEXICANS. FOR ADULTS, WE OFFER OTHER SPECIALITIES FROM THE MENU.

QUESADILLA WITH CHEESE AND SWEET CORN 1,7 Served with sour cream	170 G	6,20 €
KIDS BURRITO 1,7 Stuffed with chicken, tomato rice, mango, cheddar, served with sour cream	60 G / 150 G	6,20 €
CHICKEN STRIPS 3 Served with fried potatoes and lime mayo	80 G / 150 G	6,20 €

SALSA

SALSA VERDE	40 G	2,70 €
SALSA TOMATE DE ASADO	40 G	2,70 €
GUACAMOLE SALSA	40 G	2,70 €
MANGO-PINEAPPLE SALSA	40 G	2,70 €
PICO DE GALO	40 G	2,70 €
GRILLED TOMATO SALSA	40 G	2,70 €
SALSA BRAVA	40 G	2,70 €
SALSA PICANTE	20 G	2,70 €
CHIMICHURI	40 G	2,70 €
CHIPOTLE MAYO 3	40 G	2,70 €
LIME MAYO 3	40 G	2,70 €
SOUR CREAM 7	40 G	1,60 €
LIME CREAM 7	40 G	2,70 €
MANGO-JALAPEÑO SALSA	40 G	2,70 €
SALSA ROJA	40 G	2,70 €
SALSA GUAJILLO	40 G	2,70 €

SIDE DISHES

WHEAT TORTILLA 1 PCS 1	40 G	1,30 €
CORN TORTILLA 2 PCS	40 G	1,60 €
TOMATO RICE	120 G	2,90 €
TOMATILLO RICE	120 G	2,90 €
PATATAS FRIED POTATOES	180 G	2,90 €
GRILLED VEGGIES	180 G	2,90 €
GRATED CHEDDAR 7	50 G	2,90 €
COLESLAW 3,7,12	150 G	2,90 €
ELOTE CORN 3,7	50 G	2,70 €
OVEN BAKED POTATO 7	220 G	2,90 €
BEANS RAGOUT	80 G	2,90 €

ALLERGENS

1. Cereals containing gluten: namely wheat (including specific varieties like spelt and Khorasan), rye, barley, oats and their hybridised strains) and products thereof / 2. Crustaceans and products thereof (for example prawns, lobster, crabs and crayfish) / 3. Egg and products thereof / 4. Fish and products thereof / 5. Peanut and products thereof / 6. Soybeans and products thereof / 7. Milk and products thereof (including lactose) / 8. Nuts: namely almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio nut and Macadamia nut (Queensland nut) and products thereof / 9. Celery and products thereof / 10. Mustard and products thereof / 11. Sesame seeds and products thereof / 12. Sulphur dioxide and sulphites (at concentrations of more than 10mg/kg or 10mg/L in terms of the total SO2 which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers) / 13. Lupin and products thereof / 14. Molluscs and products thereof (for example clams, oysters, scallops, snails and squid)

BEST SELLER

GLUTEN FREE

HOT

BAR MENU

COFFEE

RISTRETTO / ESPRESSO / LUNGO	8 G	2,40 €
ESPRESSO DOPPIO	16 G	3,50 €
ESPRESSO MACCHIATO 7	8 G	2,90 €
CAPPUCCINO 7	8 G	2,90 €
FLAT WHITE 7	16 G	3,70 €
CAFÉ LATTE MACCHIATO 7	8 G	2,90 €
DECAFFEINATED COFFEE	6,25 G	2,70 €
DECAFFEINATED CAPPUCCINO 7	6,25 G	2,90 €
ALTERNATIVE TO MILK		

TEA

TEA by daily offer	0,3 L	2,90 €
FRESH MINT, GINGER, MINT&GINGER	15 G	3,50 €

SOFT DRINKS

ROMERQUELLE still / lightly sparkling / sparkling / lemongrass	0,33 L	2,50 €
ROMERQUELLE still / lightly sparkling	0,75 L	5,20 €
COCA-COLA / COCA-COLA ZERO	0,33 L	3,10 €
KINLEY TONIC WATER / KINLEY GINGER ALE / KINLEY PINK AROMATIC BERRY	0,25 L	3,10 €
CAPPY orange / apple / strawberry / multivitamin	0,25 L	2,90 €
JARRITOS mango / mandarin / pineapple / guava / lime / grapefruit	0,37 L	3,70 €

LEMONADE

DULCE Y AMARGO	0,5 L	4,90 €
Orange, red grapefruit, pomegranate syrup, tonic reduction, soda	1 L	8,30 €
CEREZO NEGRO	0,5 L	4,90 €
Lime, chai syrup, cherry puree, soda	1 L	8,30 €

NON-ALCOHOLIC DRINKS

HASHTAG Hibiscus extract, homemade raspberry shrub, lime cordial, soda	0,25 L	5,20 €
YUMMY Cider, poppy syrup, fresh lime juice, soda	0,25 L	5,20 €
TÉ FRÍO CASERO White tea, passion fruit puree, vanilla syrup, lime, lemon	0,30 L	5,20 €

DRINKS

TEQUILA DE PIÑA Tequila infused with pineapple	0,04 L	4,80 €
EL FUEGO! Tequilla infused with orange peel and hibiscus flowers, lime cordial, fresh lime juice	0,04 L	5,20 €
PASODOBLE! Tequila, vermouth, fresh lime juice, homemade jalapeño syrup, lime cordial	0,12 L	8,30 €
ARTURITO Mezcal, homemade antiwaste liqueur, mango & chipotle shrub, fresh lime juice, soda	0,16 L	8,30 €
TEMPERAMENTO 3,7 Rum fatwash with butter and chocolate, vermouth, fresh lime juice, simple syrup	0,13 L	8,30 €
QUE?! 3,7 Mezcal, rum, coconut puree, homemade pineapple syrup, fresh lime juice, clarified milk	0,10 L	8,30 €
CASI COMO G&T Gin infused with lemongrass, tonic reduction, honey water, fresh lime juice	0,15 L	8,30 €
REFRESCO Gin, mandarin reduction, lemon shrub, cava, fresh lime juice	0,15 L	8,30 €
NEGRONI Gin, campari infused with grapefruit peel, vermouth	0,10 L	8,30 €
MARGARITA Tequila, orange liqueur, fresh lime juice, agave syrup	0,10 L	8,50 €
FAMILY MARGARITA Tequila, orange liqueur, fresh lime juice, agave syrup	0,50 L	38,00 €
FROZEN MANGO MARGARITA Tequila, mango puree, orange liqueur, fresh lime juice, agave syrup	0,20 L	8,90 €
FROZEN STRAWBERRY MARGARITA Tequila, orange liqueur, strawberry puree, fresh lime juice, agave syrup	0,20 L	8,90 €
FROZEN PINEAPPLE MARGARITA Tequila, orange liqueur, grilled pineapple puree, fresh lime juice, agave syrup	0,20 L	8,90 €

VODKA

BELUGA NOBLE	0,04 L	5,70 €
BELVEDERE	0,04 L	7,60 €

GIN

TANQUERAY LONDON DRY	0,04 L	3,90 €
OMG	0,04 L	5,20 €
TOISON	0,04 L	4,70 €
MONKEY 47	0,04 L	8,80 €

WHISKY

JAMESON	0,04 L	4,00 €
JACK DANIEL´S OLD NO.7	0,04 L	4,30 €
GLENFIDDICH 12Y0	0,04 L	5,80 €
LAPHROAIG 10Y0	0,04 L	7,60 €
NIKKA FROM THE BARREL	0,04 L	10,30 €

RUM

PAMPERO ANIVERSARIO	0,04 L	4,60 €
DON PAPA	0,04 L	6,50 €
PARANUBES OAXACA	0,04 L	5,60 €
DIPLOMATICO RESERVA EKLUSIVA	0,04 L	6,90 €
BLUE MAURITIUS GOLD	0,04 L	7,60 €
ZACAPA CENTENARIO 23	0,04 L	7,60 €

SPIRITS

ŽUFÁNEK BOROVIČKA	0,04 L	6,20 €
ŽUFÁNEK SLIVOVICA	0,04 L	6,20 €
ŽUFÁNEK HRUŠKOVICA	0,04 L	6,20 €
ŽUFÁNEK MARHUĽOVICA	0,04 L	6,20 €

DRAUGHT BEE R

BUDWEISER BUDVAR °12 [1]	0,4 L	3,10 €

BOTTLED BEER

BUDWEISER BUDVAR ALCOHOL FREE [1]	0,33 L	2,80 €
DESPERADOS [1]	0,33 L	4,10 €
CORONA [1]	0,355 L	5,20 €

GLASS OF WINE

CAVA BRUT, DELAPIERRE Penedés, sparkling, white, dry, Spain	0,15 L	6,20 €
SAUVIGNON LA GABACHA, CASA ROJO Rueda, white, dry, Španielsko	0,15 L	6,20 €
PÁLAVA, VELKEER Nitra wine region, white, semi-sweet, Slovakia	0,15 L	6,20 €
MERLOT ROSÉ FRESH, TAJNA VINEYARDS & WINERY Nitra wine region, rosé, dry, Slovakia	0,15 L	6,20 €
MALBEC LOS CARDOS, DOÑA PAULA Mendoza, red, dry, Argentina	0,15 L	6,20 €

VAT - food 5%, soft drinks 19%, alcoholic drinks 23%

SPARKLING & CHAMPAGNE

DELLAPIERE BRUT - CODORNIU Cava brut, Penedés, white, dry, Spain	0,75 L	28,50 €
CAVA ANNA BLANC DE BLANCS BRUT Codorníu, white, dry, Spain	0,75 L	39,50 €
VEUVE CLIQOUT YELLOW LABEL BRUT Champagne, dry, France	0,75 L	99,00 €

WHITE WINE

RIZLING RÝNSKY, VELKEER Nitra wine region, dry, Slovakia	0,75 L	29,90 €
SAUVIGNON LA GABACHA, CASA ROJO Rueda, dry, Spain	0,75 L	30,50 €
SAUVIGNON BLANC CELLAR SELLECTION, SILENI Malborough, dry, New Zeland	0,75 L	31,50 €
CHARDONNAY RESERVA SANTA DIGNA, MIGUEL TORRES Central Valle, dry, Chile	0,75 L	28,50 €
TORRONTÉS CRIOS, SUSANA BALBO Mendoza, dry, Argentina	0,75 L	34,50 €
PÁLAVA, VELKEER Nitra wine region, semi-sweet, Slovakia	0,75 L	30,50 €

ROSE WINE

MERLOT ROSÉ FRESH, TAJNA VINEYARDS & WINERY Nitra wine region, dry, Slovakia	0,75 L	30,50 €
HARU ROSATO, CASA ROJO Tierra de Murcia, dry, Spain	0,75 L	40,50 €

RED WINE

CRIANZA VINA REAL, CVNE Rioja, dry, Spain	0,75 L	34,50 €
RESERVA ALTOS IBÉRICOS, MIGUEL TORRES Rioja, dry, Spain	0,75 L	50,90 €
CARMENÉRE CORDILLERA, MIGUEL TORRES Colchagua valley, dry, Chile	0,75 L	46,50 €
CABERNET SAVIGNON 120, SANTA RITA Central Valle, dry, Chile	0,75 L	28,50 €
MALBEC LOS CARDOS, DOÑA PAULA Mendoza, dry, Argentina	0,75 L	30,50 €
MALBEC CRIOS, SUSANA BALBO Mendoza, dry, Argentina	0,75 L	34,50 €

TEQUILA

EL JIMADOR BLANCO	0,04 L	4,10 €
EL JIMADOR REPOSADO	0,04 L	4,60 €
OLMECA ALTOS PLATA	0,04 L	4,10 €
OLMECA ALTOS REPOSADO	0,04 L	5,20 €
PATRON SILVER	0,04 L	5,50 €
PATRON REPOSADO	0,04 L	6,40 €
PATRON AÑEJO	0,04 L	7,60 €
DON JULIO BLANCO	0,04 L	6,20 €
DON JULIO REPOSADO	0,04 L	6,90 €
DON JULIO AÑEJO	0,04 L	9,40 €
DON JULIO 1942 AÑEJO	0,04 L	26,50 €
CASAMIGOS BLANCO	0,04 L	6,20 €
CASAMIGOS REPOSADO	0,04 L	6,90 €
CASAMIGOS AÑEJO	0,04 L	9,40 €
HERRADURA PLATA	0,04 L	5,30 €
HERRADURA REPOSADO	0,04 L	5,80 €
HERRADURA AÑEJO	0,04 L	7,60 €
KAH BLANCO	0,04 L	6,20 €
KAH REPOSADO	0,04 L	6,90 €
KAH AÑEJO	0,04 L	8,90 €
OCHO BLANCO	0,04 L	6,20 €
OCHO REPOSADO	0,04 L	6,50 €
CORRALEJO BLANCO	0,04 L	5,30 €
CORRALEJO REPOSADO	0,04 L	5,80 €
CORRALEJO AÑEJO	0,04 L	6,80 €
TOPANITO BLANCO	0,04 L	4,90 €
TOPANITO REPOSADO	0,04 L	5,50 €
CAZCABEL BLANCO	0,04 L	4,70 €
CAZCABEL REPOSADO	0,04 L	5,10 €

MEZCAL

GUSANO ROJO	0,04 L	4,10 €
PLANTA SANTA JOVEN	0,04 L	5,80 €
PLANTA SANTA REPOSADO	0,04 L	5,80 €
PLANTA SANTA AÑEJO	0,04 L	6,50 €
SAN COSME	0,04 L	6,20 €
DEL MAGUEY DE CREMA	0,04 L	6,90 €
DEL MAGUEY VIDA	0,04 L	7,30 €
DEL MAGUEY MINERO CATARINA	0,04 L	8,70 €
VAGO ELOTE AGUILINO	0,04 L	8,00 €
RAY CAMPERO MADRE CUISHE	0,04 L	9,90 €
CASAMIGOS	0,04 L	10,40 €
TOPANITO MAGUEY ESPADIN	0,04 L	6,30 €
TOPANITO MAGUEY TOBALA	0,04 L	9,30 €
OJO JOVEN	0,04 L	6,10 €
OJO HIBISCUS	0,04 L	6,10 €

TASTING MENU

JALISCO — 0,08 L — 14,90 €

CORRALEJO BLANCO
sweet, slightly spicy flavour, with smooth finish in citrus fruits and spices

HERRADURA PLATA
fruity and sweet aroma with touch of vanilla, taste is smooth and fresh

KAH REPOSADO
10 months in french oak barrels, which brings up smooth flavour od vanilla and caramel

PATRON AÑEJO
oeak wood, raisins and vanilla aroma with caramel and smoke

OAXACA — 0,08 L — 16,50 €

DEL MAQUEY MEZCAL VIDA
spicy aroma with pinch of citrus fruits and smoke, flavour brings up fruit, spices, cinnamon and tobacco in the end

PLANTA SANTA REPOSADO
you can taste agave, spices and aloe vera with strong spicy aroma

VAGO ELOTE AQUILINO
fantastic earthy flavour, burnt corn is added between second and third destilation, which adds sweetnes and smoked aroma

REY CAMPERO MADRE CUISHE
produced from premium KARWINSKIÍ variety, which is grown at altitude of 1800 meters, nice sweet flavour with tones of white chocolate and spices

GUADALAJARA — 0,08 L — 15,50 €

DON JULIO AÑEJO
a lot of sweet caramel and vanilla in taste, pinch of burned agave, tobacco and milk chocolate

MUESTRA OCHO NO.8 BLANCO
crystal clear, you can taste agave, herbs, white pepper and lot of suprise

TOPANITO ARTESANAL BLANCO
strong aroma of smoke, wood, charcoal, licorice and spices

SAN COSME
complex smoky flavour with spices and vanilla, produced only in small batches