



TINGA

WE'VE INVESTED A LOT OF TIME RESEARCHING AND TESTING WEIRD AND WONDERFUL RECIPES FOR YOU TO ENJOY IN THE LITTLE SLICE OF HEAVEN THAT IS TINGA!

Freshly made cocktails ranging from frozen margaritas to our signature specialities, all crafted to tickle your taste buds and take you on a journey to Latin America.

We also have an impressive array of popular and artisanal Mezcal and Tequila for you to try some of the best Agave from Mexico. These are best enjoyed the Mexican way, served straight up to sip and savour.

Along with Mexican delights on the menu, you can also order the usual classics and mocktails from our talented bar team. We spend a lot of time training the team and only use premium ingredients in our drinks to ensure you get the best every time!

¡Salud!

Handwritten signatures of Aimee, Dave, and Matthew in a cursive script.

Founders, Tinga

SIGNATURE MARGARITAS

All of our margaritas use

PATRÓN
TEQUILA

Upgrade your
margarita with Del
Maguey Mezcal for £1

CLASSIC

The classic margarita is known for its perfect balance of sweet, sour, and salty flavours, making it a timeless and beloved cocktail.

£9.95

MANGO

A vibrant burst of ripe mango intertwines with the boldness of Tequila, while the citrus notes from lime juice add a refreshing zing. The touch of triple sec provides the perfect balance.

£10.50

STRAWBERRY

A blend of the natural strawberry sweetness and bright citrusy lime combined with the underlying warmth of Tequila. It's a refreshing and balanced drink that embodies the spirit of summer.

£10.50

CUCUMBER & JALAPEÑO

A cucumber and jalapeño margarita is a refreshing and slightly spicy twist on the classic margarita cocktail. This unique variation combines the coolness of cucumber with the heat of jalapeño, creating a well-balanced and flavourful drink.

£10.75

PINEAPPLE & CINNAMON

Sweet and gently spiced the pineapple and cinnamon Margarita is a staff favourite here at Tinga!

£10.50

PORNSTAR

Inspired by everyone's favourite, the pornstar martini, a sweet and fruity twist on a classic cocktail.

£10.75

FROZEN MARGARITAS

Frozen Margaritas made with Patron Tequila, zesty lime juice, triple sec and today's flavour. From Classic, fruity blends to unexpected twists, ask your server for today's choices.

£10.50

ROSEMARY & GINGER

Our ginger and rosemary margarita is a vibrant and aromatic cocktail that combines the bold flavours of spicy ginger, earthy rosemary, and the classic margarita elements. This unique variation on the traditional margarita offers a tantalizing mix of heat, herbal notes, and citrusy zing.

£10.50

ST GERMAIN & MINT

This cocktail combines the herbal and slightly sweet notes of elderflower with the citrusy kick of lime and the boldness of Tequila, creating a delightful and sophisticated variation of the classic margarita.

£10.75

PRICKLY PEAR & PEACH

This margarita will dance across your palate beginning with a tang of lime, this gently builds to the sweet but subtle floral embrace of the prickly pear and peach.

£10.75

PICANTE

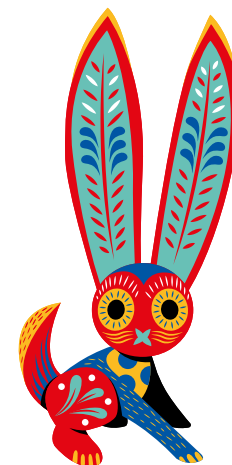
This margarita is based off of a classic picante, a herbaceous blend of heat and sweet! A sizzling dance of flavours!

£10.75

MEZCAL MARGARITA

A smoky twist on the classic margarita, made with Leyendas Durango Mezcal, fresh lime and a touch of agave for a perfectly balanced sip.

£12.95



SIGNATURE COCKTAILS

All of our
Signature Cocktails
can be created as
Mocktails.

Let your server
know if you'd like
it Sobrio style.

DAISY

A light and refreshing cocktail inspired by the national flower of Mexico; the daisy. Bombay Sapphire gin, St Germain Elderflower Liqueur, fresh lime and cloudy apple juice.

£10.50

PIÑA AGRIA

A sweet and smoky mix of Rooster Rojo Smoked Pineapple Tequila, Del Maguey Mezcal, agave nectar, pineapple juice and lime juice.

£12.50

MOJITO

Simple and delicious. Barcadí Carta Blanca rum, demerara sugar, fresh lime, mint and soda. Choose from; Classic, Elderflower, Passionfruit or Strawberry.

£9.50

JALISCO LEMONADE

Warm, robust Jack Daniels, complimented with the bright and zesty sherbet yuzu syrup for a perfectly balanced blend.

£10.00

DAY OF THE DEAD

Patrón Reposado, lime juice and vanilla syrup. Topped with Fevertree Ginger Beer and half a passionfruit.

£12.00

HIBISCUS GIN SOUR

A floral drink crafted with Bombay Sapphire Gin, Chambord Raspberry Liqueur and homemade hibiscus syrup, shaken hard with lemon juice.

£10.00

MAI TAI ^N

A tiki classic made with Barcadí Carta Blanca rum, Bacardi Carta Negra rum, Orgeat, triple sec, lime juice and simple syrup.

£10.50

PIÑA COLADA

The best Piña Colada for miles. A generous helping of coconut crème is complimented with Barcadí Carta Blanca rum, Barcadí Coconut rum, pineapple juice and coconut milk.

£9.95

ZOMBIE

Not for the faint hearted! A serious mix of Bacardi Carta Blanca, 8Track rum, triple sec, pineapple juice, lime juice, simple syrup and maraschino syrup.

£12.00

EL DIABLO

The Devil. Warming red chillies muddled with Finlandia Cranberry vodka, triple sec, cranberry juice and a splash of grenadine. Served with a fresh red chilli.

£9.50

BLISSFUL BERRY

Fresh blueberries muddled with Grey Goose Vodka, pomegranate syrup and Chambord topped with lemonade.

£14.00

ELITE ESPRESSO MARTINI

Smooth and sweet, Grey Goose, Patrón XO and a splash of vanilla syrup, shaken hard with freshly ground espresso.

£12.95

SOBRIO MOCKTAILS

Sobrio MARGARITA

Tinga's speciality. A blend of Clean T, triple sec syrup, fresh lime and a flavour of your choice.

Choose from: Classic, Mango, Strawberry Passionfruit, Elderflower & Mint or Prickly Pear & Peach

£8.25

Sobrio DAY OF THE DEAD

Clean T, lime juice and vanilla syrup shaken hard. Topped with Fevertree Ginger Beer and half a passionfruit.

£8.50

Sobrio MAI TAI N

A tiki classic made with out the booze; Lyres Dark Cane, Lyres White Cane, Orgeat, lime juice and triple sec syrup.

£8.25

Sobrio DAISY

A light and refreshing cocktail inspired by the national flower of Mexico, the daisy. Lyres London Dry, elderflower syrup, fresh lime and cloudy apple juice.

£8.25

Sobrio EL DIABLO

A sweet and spicy mocktail made with N/A Vodka, cranberry juice and triple sec syrup. Served with a fresh red chilli.

£8.25

Sobrio MOJITO

Simple and delicious. Lyres White Cane, demerara sugar, fresh lime, mint and soda.

Choose from: Classic, Strawberry, Passionfruit & Elderflower.

£8.00

Sobrio PIÑA COLADA

A classic. A generous helping of coconut crème is complimented with Lyres White Cane pineapple juice and coconut milk.

£8.50

Sobrio ELITE ESPRESSO MARTINI

An Espresso Martini is a delightful and energizing cocktail that combines the rich flavours of coffee with the sophistication of a classic martini.

£8.50

Sobrio JALISCO LEMONADE

The Jalisco lemonades flavour profile combines the sharpness of lemons, the sweetness of sugar, the complexity of bourbon.

£8.25

Sobrio PICANTE

Clean T, muddled with red chilli and coriander, with triple sec syrup and lime juice.

£8.25

Sobrio ZOMBIE

Lyres Dark Cane, Lyres White Cane, pineapple juice, lime juice, simple syrup and maraschino syrup.

£8.50

Sobrio HIBISCUS GIN SOUR

A Hibiscus Gin Sour is a delightful and visually appealing cocktail that combines the floral notes of homemade hibiscus syrup with the crispness of gin and the tartness of lemon juice.

£8.25

Sobrio BLISSFUL BERRY

Fresh blueberries muddled with N/A Vodka, pomegranate syrup and raspberry syrup topped with lemonade.

£8.50

All of our mocktail look exactly the same as our cocktails and are made using non-alcoholic spirits.

MEZCAL

Mezcal is a Mexican spirit and can be made from any agave plant allowing for a wider range in flavours than Tequila. Recommend serve is neat or on the rocks. 25ml servings.

Del Maguey Puebla 40% £4.95

A Mezcal made using 100% ripe Espadín agave. The piñas are roasted underground and naturally fermented before being double distilled in small copper stills.

Leyendas Oaxaca 7yrs 50.1% £6.50

From a small town located on the gentle slopes of the Sierra Madre of Oaxaca. This Mezcal holds a diversity of aromas and flavours from citrus peels to minerals.

Leyendas San Luis 10-12yrs 42% £6.75

Take in the aromas of jalapeños and spinach from a Mezcal like no other.

Leyendas Guerrero 13+yrs 46.9% £7.00

Earthy and vegetal, with notes of forest oak, roasted peppers, red chilli and a fragrant smoke

Leyendas Durango 10-13yrs 47% £7.50

A hearty, warm, full bodied Mezcal that comes from rich volcanic fields.

Leyendas Puebla 13+yrs 48.2% £8.00

This rich and earthy Mezcal expresses the unique characteristics of the region of Puebla.

ULTRA PREMIUM MEZCAL

Del Maguey Pechuga 49% £24.25

This is a wild, super-rare Mezcal, Unlike anything else, already double distilled, a pechuga (chicken breast) is suspended in the still during the third distillation to balance the flavour.

Clase Azul Mezcal Durango 44% £43.00

Character, distinction, and beauty in one piece. The combination of mineral-rich soil and water from natural springs give it a distinctive and smoky character with complex flavour notes.

HOW MEZCAL IS MADE?

The process begins by growing an agave plant which can take anywhere between 7 and 30 years.

Once harvested, the piña (body of the agave) is then slow roasted in stone pit for 4 days in order to bring out its natural sugars.

When sufficient time has passed, traditionally the roasted piña is crushed by horse drawn stone tahona. The milled piña is then mixed with water and allowed to ferment for 4 to 14 days before being distilled.

The final part of the process relies on a worker dubbed ‘The Drunk’ to sample the Mezcal before its bottled.



TEQUILA

Tequila is a type of Mezcal made only from Blue Weber agave. Best served neat or on the rocks. 25ml servings.

Patrón Silver 40% £4.75

Patrón Silver is triple-distilled and made entirely from blue weber agave. It’s smooth and crisp, perfect for sipping neat.

Patrón Reposado 40% £7.00

Aged in oak for at least two months, adding woody sweetness while keeping fresh agave brightness.

Patrón Añejo 40% £8.25

Oak aged for over 12 months to produce the perfect sipping Tequila.

FLAVOURED TEQUILA

Cazcabel Honey 34% £4.25

With the fresh, earthy and dry blanco at its heart, Cazcabel honey adds a dose of sweet Manuka and Yukatan nectar to the blend.

Cazcabel Coconut 34% £4.25

Jalisco’s prized coconuts bring sweet richness to the earthy characteristic of Cazcabel Blanco.

Rooster Rojo Smoked £4.75

Pineapple Añejo 38%
12 month matured 100% Blue Weber agave infused with smoked red Spanish pineapples. Brimming with tropical fruit and gentle smoke.

The ROAR Salted Caramel 35% £4.75

A blend of 100% blue agave tequila with sweet caramel and sea salt for a balanced sweet-and-salty taste.

Patrón XO Café 34% £6.00

This is made with natural coffee essence, and is more like a coffee flavoured Tequila, than a liqueur, because it is not overtly sweet.

ULTRA PREMIUM TEQUILA

Clase Azul Plata 40% £15.00

This silver Tequila has a delightfully smooth flavour with a pleasant hint of sweetness, followed by herbal and citric notes. Enjoy neat.

Komos Reposado Rosa £16.00

Reposado Tequila rested in French oak red wine barrels. enjoy the pretty red hue reminiscent of French rosé it imbues.

Komos Añejo Cristalino £18.00

100% agave, this premium Tequila has been aged in French white wine oak barrels, it is then filtered through charcoal to remove the colour. The clear liquid was rested in clay vessels before being bottled into these rather luxurious ceramic bottles.

Don Julio 1942 Tequila 38% £20.00

Produced in small batches and aged for a minimum of 2 and a half years, a Tequila respected by connoisseurs around the world. Hand crafted in tribute to the year that the great Don Julio González began his Tequila making journey.

Patrón El Alto £21.00

Produced by the masters of Patrón, 100% Blue Weber agave, El Alto combines aged extra añejo Tequila, blended with rare Añejo and Reposado expressions in a diverse combo of 11 types of barrel, predominantly American and French oak.

Clase Azul Reposado 40% £24.00

An ultra-premium reposado Tequila made with slow cooked agave to obtain a deep richness of flavours. The Tequila is then distilled. After this it is aged for 8 months in hand selected oak barrels. This process results in a superb, smooth taste which exceeds expectations with each sip.

Clase Azul Añejo 40% £75.00

An ultra-premium Tequila, made from 100% nine-year-old traditionally roasted agave, rested for 25 months, and packaged in a traditional Talavera-style decanter with a 24-carat gold charm on the neck.

Clase Azul Reposado £140.00

Miniature (200ml) 40%

An ultra-premium Tequila, made from 100% nine-year-old traditionally roasted agave, rested for 25 months.

PATRÓN PALOMA SHARER

A crowd pleasing take on a true classic. The Paloma is one of Mexico's most loved cocktails, and ours is made especially for sharing. Patrón Tequila is balanced with fresh grapefruit and lime, a touch of agave sweetness, and topped with sparkling grapefruit soda, served over ice. Bright, refreshing, and perfect for pouring, and enjoying together.

4 servings per sharer.

£35.00



CHAMPAGNE & SPARKLING	125ml	Bottle	Magnum
Mirabello Prosecco Italy <i>Appealing aromas of apple and stone fruit. The palate has citrus notes and fresh acidity - soft and fruity on the finish.</i>	£7.00	£32.00	
Francesc Ricart Cava Brut Spain <i>Fresh, balanced and fruity cava with hints of white peach and honey and some lovely toasty notes</i>	£8.00	£38.00	
Germar-Breton Brut Champagne France <i>A richness to the nose full of ripe yellow fruit, toasted walnuts and honey. It's structured and fresh with red apples and exotic fruits and a hint of almond on the finish.</i>	£11.00	£55.00	£110.00
Laurent-Perrier Cuvée Rosé Brut NV France <i>Unquestionably the most popular rosé champagne.</i>		£125.00	

WHITE WINE	175ml	250ml	Bottle
Primordial Soup White South Africa <i>A zingy fresh blend of Cape varieties. Mouth filling citrus flavours with a clean finish. It's the natural selection.</i>	£6.75	£9.50	£28.00
Tierra Alta Sauvignon Blanc Chile <i>Fresh, crisp and zesty - packed with lemon, lime, kiwi and tropical fruit.</i>	£6.95	£9.75	£29.00
Adaras "Lluvia" Verdejo 'Organic' Spain <i>A blend of aromatic Verdejo and racy Sauvignon Blanc this oozes kiwi fruit, pineapple and zesty lemon.</i>	£8.75	£12.50	£37.00
Esk Valley Marlborough Sauvignon Blanc New Zealand <i>A zesty, vibrant Sauvignon Blanc of the type that put New Zealand on the map.</i>			£39.00
Reveleste Albariño Spain <i>What a great Albarino! Bursting with flavours of green apple, lemon, nectarines and lovely mineral hints.</i>			£46.00

ROSÉ WINE	175ml	250ml	Bottle	Magnum
Portraits of America White Zinfandel USA <i>Summer notes of wild strawberries and a gentle candy floss finish.</i>	£6.75	£9.50	£28.00	
Pierre Chainier Rose D'Anjou France <i>A classic medium-dry rosé. Pale strawberry pink in colour, this wine has delicate summer pudding aromas and a round medium-dry palate with balancing but delicate acidity.</i>	£7.50	£10.75	£32.00	
Organic Adobe Reserva Rose Chile <i>Delicate rosé from a blend of Syrah, Cabernet Sauvignon and Merlot.</i>	£8.00	£11.45	£34.00	
M De Minuty Rosé Cotes de Provence France <i>Tinga's favourite rosé! Pale pink, aromatic and fresh notes of peach, candied orange and red summer berries.</i>			£50.00	£90.00

RED WINE	175ml	250ml	Bottle
Primordial Soup Red South Africa <i>Nose of creamy summer pudding and a palate of crushed cherries with a cranberry tang and texture.</i>	£6.75	£9.50	£28.00
Borsao Garnacha Spain <i>Super-juicy, fruity Garnacha with tons of blackberry, raspberry and cherry fruit.</i>	£6.95	£9.75	£29.00
La Gran Bestia Malbec Bonarda Argentina <i>Delicious mixed-spice bramble fruit bomb with dark damsons and blackcurrant fruit.</i>	£8.00	£11.45	£34.00
Alta Pavina Pinot Noir Spain <i>Fresh and vibrant with lovely red fruit flavours of strawberry and raspberry.</i>			£48.00

DRAUGHT BEER

Tinga Lager 4.5% GF	£6.50
Locally brewed. A pilsner-style lager. Crisp, dry, and refreshing.	
Modelo Especial 4.5%	£6.95
Rich, full flavoured, classic Mexican pilsner.	
Rude Giant Session IPA 4.3% GF	£6.50
Locally brewed. Session strength Pale Ale. Fruity and smooth with a crisp bite that will leave you wanting more.	
Rude Giant LOIPA 2.4% GF	£6.25
Locally brewed. A light. hazy, New England style beer. Tropical fruit flavours, with a smooth easy-drinking finish.	
Jubel Grapefruit 4%	£7.50
A refreshing fruit-infused lager. Zesty grapefruit aroma with a clean, crisp finish.	
Lucky Saint 0.5%	£6.00
Pilsner style lager, left unfiltered for maximum flavour, without the alcohol. Biscuity malts and a citrus hop finish, only 91 calories per pint.	

SPECIALITY BEER

Modelo Negra 5.4%	£6.95
Medium bodied, dark beer. Munich style lager made with slow roasted caramel malts.	
Chelada 4.5%	£6.25
Modelo Especial mixed with a glug of lime juice, finished with a salt rim.	
Michelada 4.5%	£6.25
Modelo Especial, tomato fresca juice, lime juice and a dash of Worcestershire sauce.	
Mangolada 5%	£6.50
A sweet and summery mango Tequila shandy. This lipsmacking concoction combines the tropical flavours of ripe mango, zesty Tequila, and the crispness of a Modelo beer, resulting in a truly unique and enjoyable thirst quencher.	
Corona 4.5%	£6.25
A light, crisp and refreshing Mexican lager, best enjoyed ice-cold with a wedge of lime.	
Corona 0%	£5.50
All the clean, easy-drinking flavour of Corona, with none of the alcohol.	

BOTTLED CIDER

Sagrado Sparkling Agave (Can) 4.3%	£5.95
The world's first agave based cerveza and cider alternative. Lightly sparkling, refreshingly crisp and perfectly sessionable.	
Cornish Orchard 5.0%	£6.00
This immensely refreshing cider has a light champagne sparkle with fruity apple tones and a long dry finish	

MEXICAN SOFT DRINKS

Jarritos 370ml	£5.25
All-natural, fruit flavoured sodas imported from Mexico. Choose from: Grapefruit, Guava, Lime, Mandarin, Mango, Mexican Cola, Pineapple or Strawberry.	
Horchata	£3.95
Known for its sweet, refreshing taste. Rich and creamy rice milk, that pairs perfectly with spicy dishes and our selection of house-made hot salsas. Served cold, topped with nutmeg.	
Add Del Maguey Mezcal for a smoky alcoholic punch! £3.00 supplement.	

SOFT DRINKS

	*Sugar tax included
Coca Cola*	£3.50
Coke Zero	£3.25
Diet Coke	£3.25
Schweppes Lemonade	£3.25
Orange Juice	£2.85
Apple Juice	£3.00
Pineapple Juice	£3.00

Bottled

Britvic Cranberry Juice	£3.00
Fever-Tree Ginger Beer	£3.00
Fever-Tree Indian Tonic Water	£3.00
Fever-Tree Light Indian Tonic Water	£3.00
Fever-Tree Mexican Lime Soda	£3.00
Hildon Sparkling Mineral Water	£2.00/£4.25
Hildon Still Mineral Water	£2.00/£4.25

HOT DRINKS

Tea	
Earl Grey	£3.00
English Breakfast	£3.00
Peppermint	£3.00
RedRoaster Coffee <i>(Decaffeinated also available)</i>	
Americano	£3.30
Latte	£3.80
Cappuccino	£3.80
Flat white	£3.60
Iced coffee	£4.00
Espresso	£3.00
Hot Chocolate	£4.25

THE BACK BAR

Vodka

Finlandia
Finlandia Cranberry
Absolut Vanilla
Grey Goose

Whiskey

**Jameson
Jack Daniels
Woodford
Macallen 12 Year Old**

Gin

Bombay Sapphire
Bombay Premier Cru
Bombay Lemon Presse
Boe Passionfruit
Conker Raspberry
Hendricks
Katun (Mexican)
Confluence (Salisbury)

Rum

Bacardi Blanca
Bacardi Negra
Bacardi Coconut
Wray and Nephew
8Track Spiced

Liqueurs

Cachaca
Archers
Disaronno
Chambord
Martini Fiero
Martini Dry
Martini Rosso
Noily Pratt
Baileys
Midori
Black Sambuca
Aperol
Passoa
Pimms
Courvosier

Non-alcoholic spirits

Lyres white cane (white rum)
Lyres dark cane (dark rum)
Lyres London dry (gin)
Strykk Not V*dka
Clean T (Tequila)

BAR SNACKS

TOTOPOS Y TOPPERS

Served with a mix of traditional corn and chipotle flavoured chips, imported from Mexico and cooked fresh in our kitchen daily. **Add Chapulines for £2.50**

Guacamole Clásico V, Vg, GF
Avocado, red onion, garlic, tomatoes
and coriander.
£6.25

Guacamole
con Chile Serrano *V, Vg, GF*
Not for the faint hearted! Serrano
chillies, avocado, red onions, coriander
and tomatoes. 🌶️🌶️
£6.50

Frijoles con Chorizo GF
Creamy black beans topped
with ground chorizo.
£6.75

Frijoles con Oaxaca *V, GF*
Creamy black beans topped
with diced Oaxaca cheese.
£6.50

Queso Fundido de Chorizo *GF*
A blend of Oaxaca, cotija and manchego cheese, grilled and topped with smoky chorizo. Served with traditaional corn and chipotle flavoured tortilla chips.

£8.50

Queso Fundido con Jalapeno *V, GF*
A blend of Oaxaca, cotija and manchego cheese, grilled and topped with fresh jalapenos. Served with traditional and chipotle flavoured corn chips. 🌮

ENTRANTES

Tinga Bravas V, Vg, GF
Roasted and seasoned
potatoes, topped with
our signature Tinga sauce.
£7.50

Croquetas de Batata ✓
Sweet potato and Oaxaca cheese croquettes, served with jalapeño mayo. 🌮
£7.50

Croquetas de Chorizo
Baby potato and chorizo croquettes, served with chipotle mayo. 🍴
£7.95

Coliflor al Pastor *Vg, GF*
Cauliflower, lightly fried coated in a pineapple and chilli glaze, inspired by classic Al Pastor. Topped with pickled red onion. 🍴
£6.75

Empanadas de Carne
Slow roasted beef brisket
and sweet potato in pastry
with sweet chimichurri. 🍴
£7.95

Muslo de Pollo V
Three Chicken drumsticks,
hot honey glaze
and jalapeño mayo. 🌶️🌶️
£9.50

Elote *V, GF*
A classic Mexican street food dish! Grilled corn on the cob, rolled in jalapeño mayonnaise and seasoned with chilli and grana padano cheese.

£6.75

