



CHINGÓN  
DUBAI

**COCKTAILS &  
SPIRITS**

**TEQUILA**

## SUNRISE IN CANCUN

**Homemade Orange Washed Reposado  
Tequila, Becherovka Herbal Bitters,  
Noilly Prat Dry Vermouth,  
Homemade Pomegranate Grenadine,  
Splash of Fresh Orange Juice**

*Inspiration: A modern variation  
and remake of the classic  
Tequila Sunrise.*

*Garnish: Orange wedge and flamed  
orange zest.*

65

## HOLIDAY IN TULUM

**Homemade Roasted Pineapple Infused  
Reposado Milk Punch, Homemade  
Tapache, Coconut Tequila, Coconut  
Cream, Essense of La Fee Absinth**

*Inspiration: A modern variation and  
remake of the classic Piña Colada and  
getting caught in the rain in the jungle  
of Tulum.*

*Garnish: Fresh pineapple and  
toasted coconut.*

55

## **MAMASITA**

**Blanco Tequila, Aperol, Fresh  
Passionfruit and Tangerine Juice,  
Squeezed Lime and Homemad  
Smoked Habanero Bitters**

*Inspiration: All ladies looking fabulous  
tonight... "Aye Mamasita!"*

*Garnish: Fresh passionfruit cup  
and mint leaves.*

50

## **ROSA MARIA**

**Blanco Tequila, Homemade Fermented  
Hibiscus and Rose Petal Tea,  
Homemade Pomegranate Grenadine,  
Mancino Secco Vermouth**

*Inspiration: Not all tequila is  
aggressive, but all tequila is  
dangerous... beware of the female  
assassin Rosa Maria!*

*Garnish: Hibiscus and rose petal  
edible coral.*

60

## **NAHUATL\* OLD FASHION**

**Añejo Tequila, Agave Syrup,  
Homemade Bitters with Cocoa,  
Dohka and Vanilla**

*\*Nahuatl is the name of  
the Aztec Language.*

**Garnish:** Orange twist and black cherry.

85

## **CAFÉ DE OLLA [OYA]**

**Reposado Tequila, Homemade Café  
de Olla, Kalua Coffee Liqueur**

*Inspiration:* Café de Olla is usually  
found across all of Mexico, served hot  
and mostly for winter months to stay  
warm, in Dubai we are warm enough  
year round, so this is our variation,  
served cold and as an alternative to  
the much loved Espresso Martini.

**Garnish:** 3 Guatemalan Coffee Beans.

65

## **JALISCO EXPRESS**

**Reposado Tequila, Yuzu and  
Lime Juice, Agave Syrup**

***Inspiration:** The Tequila train “El Chepe”  
that runs through Jalisco all the way to  
the town of Tequila full of  
Japanese tourists!*

***Garnish:** Half rim of smoked Morita salt  
and a white yuzu chocolate wheel with  
jalapeno slice.*

75

## **CHINGÓN MARGARITA**

**Reposado Tequila, Patrón Citronage  
Tequila Liqueur, Fresh Coriander,  
Slice of Jalapeno Pepper, Lime Juice**

***Inspiration:** We don't use our name  
very often, but when we do, we make  
sure that the item bearing our name  
is indeed, CHINGÓN.*

***Garnish:** CHINGÓN chilli powder,  
coriander leaves, lime wedge.*

65

**PISCO**

## **MACHU PICCHU DELIGHT**

**Homemade Purple-Corn  
Infused Peruvian Pisco,  
Saint Germaine Elderflower  
Liqueur, Fresh Lime and  
Lemon Juice,  
Topped with Soda Water**

*Inspiration: Inspired by  
the Ramos Gin Fizz.*

*Garnish: Dried lavender flower.*

60

## **THE BATTLE OF MAULE**

**Homemade Rosemary and  
Raspberry infused Chilean Pisco,  
Homemade Thyme and Raspberry  
cordial, Cointreau Orange Liqueur  
and Rinomato L'Aperitivo**

*Inspiration: Chile and Peru have a long  
rivalry, first recorded back in  
the times of the Inca.*

*Maule is a river that runs through the  
middle of modern day Chile and was  
the site of the great 3day battle  
between the Peruvian Inca and the  
Chilean Picunche people, where after a  
6year campaign dominating the  
region, the Inca were defeated and  
sent back northwards.*

*Garnish: Thyme sprig and raspberry  
dust.*

60



**RUM**

## **GOLD OF XELA**

**Ron Zacapa 12 year Ambar Rum,  
Sailor Jerry Spiced Rum, Campari,  
Amaretto Almond Liqueur,  
Roasted Pineapple Juice, Lime  
Squeeze and Agave Syrup**

***Inspiration:** Xela is the Mayan name for the mountainous region in Guatemala that Ron Zacapa comes from and means "land of many trees". This drink is a variation of a Jungle Bird and Mai Tai inspired tiki cocktail.*

***Garnish:** Pineapple spears, roasted pineapple.*

60

## **NICARAO OLD FASHION**

**Flor de Cana Aged Rum,  
Homemade Date and Mulato  
Pepper Syrup, Homemade 85%  
Dark Chocolate Bitters**

***Inspiration:** The Aztec name for the region and people of modern day Nicaragua.*

***Garnish:** Grated homemade mulato and dark chocolate.*

95

**CACHAÇA**

## CACHACARITA

**Cachaça, Patrón Citronage  
Tequila Liqueur, Fresh Mango  
Juice, Lime and Agave Syrup**

*Inspiration:* A variation and hybrid of a Caipirinha and a margarita with a mango twist, super tasty and refreshing... but also very effective at helping you overcome any shyness.

*Garnish:* Fresh mango slice with CHINGÓN chili powder.

65

## WILD AMAZONIA

**Cachaça, Cointreau Orange  
Liqueur, Fresh Lime Juice,  
Homemade Mixed Berry Jam, Red  
Dragon Fruit Puree and Topped  
Soda Water**

*Inspiration:* An ode to the Caipirinha and Mojito with some wild jungle fruits and a slight fizz on the tongue.

*Garnish:* Mint sprigs, lime wheel and red dragon fruit wedge.

55

**SPIRITS**

## **TEQUILA BLANCO**

EL JIMADOR	45/950
TENAMPA	45/950
PATRÓN	45/1,200
JOSE CUERVO TRADICIONAL	45/1,100
HERRADURA	50/1,000
RESERVA 1800	50/1,200
ESPOLON	50/1,100
TAPATIO	75/1,000
JOSE CUERVO PLATINO	75/1,800
DON JULIO	80/1,900
ROCA PATRON	100/2,000
CASAMIGOS	100/2,000
GRAN PATRÓN PLATINUM	205/3,900
CLASE AZUL	260/6,000

## **1.75L**

PATRÓN	2,500
CLASE AZUL	12,000

## **TEQUILA REPOSADO**

EL JIMADOR	45/950
TENAMPA	45/950
JOSE CUERVO TRADICIONAL	45/1,100
RESERVA 1800	50/1,200
HERRADURA	55/1,100
ESPOLON	55/1,200
PATRÓN	60/1,500
SAUZA HORNITOS	60/1,300
TAPATIO	85/1,100
DON JULIO	100/2,600
ROCA PATRÓN	105/2,100
CASAMIGOS	105/2,200
CLASE AZUL	350/6,500

All prices are inclusive of 7% municipality fee,  
10% service charge & 5% VAT

## TEQUILA AÑEJO

EL JIMADOR	48/990
RESERVA 1800	50/1,200
HERRADURA	60/1,200
HERRADURA ULTRA	70/1,600
SAUZA 3 GENERATIONS	80/1,800
TAPATIO	100/1,400
PATRÓN	100/2,000
DON JULIO	115/2,200
ROCA PATRÓN	115/2,200
CASAMIGOS	125/2,600
CLASE AZUL	1200/28,000

## 1.75L

PATRÓN	4000
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## TEQUILA PRESTIGE

JOSE CUREVO	145/2,900
RESERVA DE LA FAMILIA	
DON JULIO 1942	320/6,000
GRAN PATRÓN PIEDRA	320/6,000
DON JULIO REAL	440/10,000
HERRADURA SUPREMA	444/8,000
GRAN PATRÓN BURDEOS	480/10,000
CLASE AZUL ULTRA AÑEJO	3400/80,000

## TEQUILA LIQUEUR

PATRÓN XO	50/1,200
PATRÓN CITRÓNGE	50/800
RESERVA 1800 COCONUT	60/1,400
CLASE AZUL POMEGRANATE	120/2,800

## **MEZCAL**

SE BUSCA BLANCO "JOVEN"	55/1200
ILLEGAL BLANCO "JOVEN"	45/950
SE BUSCA REPOSADO	65/1400
ILLEGAL REPOSADO	55/1200
SE BUSCA AÑEJO	75/1600
ILLEGAL AÑEJO	75/1600

## **RUM SILVER**

BACARDI CARTA BLANCA	45/1,000
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## **RUM GOLD**

BACARDI AÑOS 4	55/1,200
ZACAPA AMBAR	55/1,400
HAVANA CLUB AÑOS 7	60/1,400
BACARDI AÑOS 8	65/1,500
APPLETON AÑOS 12	80/1,800
FLOR DE CAÑA AÑOS 18	85/2,000
APPLETON ESTATE AÑOS 21	350/8,000

## **RUM SPICED**

SAILOR JERRY	45/950
BUMBU	60/1,400

## **RUM BLACK**

GOSLINGS BLACK SEAL	60/1,400
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## **RUM LIQUEUR**

KOKO KANU COCONUT	50/1,100
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## **CACHAÇA**

YAGURA BLUE ORGANIC	55/1,200
YAGURA GOLD ORGANIC	80/1,800

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## **PISCO**

CASA LAPOSTOLLE	45/950
VINAS DE ORO ANCHOLADO	45/950

## **GIN**

BEEFEATER	45/950
MALFY	50/1,000
BULLDOG	50/1,300
TANQUERAY 10	55/1,400
STAR OF BOMBAY	55/1,400
BOLS GENEVER 21	55/1,400
HENDRICKS	60/1,600

## **VODKA**

STOLICHNAYA	45/950
KETEL ONE	50/1,100
TITO'S ORIGINAL	50/1,100
BELVEDERE	80/1,800
GREY GOOSE	80/1,800

## **VODKA FLAVOURS**

GREY GOOSE CHERRY NOIR	60/900
GREY GOOSE LE POIRE	60/900
GREY GOOSE LE CITRON	60/900

## **1.5L/1.75L**

GREY GOOSE	4,000
BELVEDERE	4,500

## **BLENDED WHISKEY**

JOHNNIE WALKER RED LABEL	45/1,000
JAMESONS IRISH WHISKY	55/1,200
MONKEY SHOULDER	55/1,200

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JOHNNIE WALKER BLACK LABEL	60/1,400
CHIVAS REGAL AÑOS 12	60/1,400
CHIVAS REGAL AÑOS 18	130/3,000
JOHNNIE WALKER BLUE LABEL	280/6,200

### **SINGLE MALT WHISKEY**

GLENFIDDICH AÑOS 12	80/1,800
THE MACALLAN AÑOS 12	80/1,800
GLENFIDDICH AÑOS 15	105/2,500
GLENFIDDICH AÑOS 18	110/2,600
GLENFIDDICH AÑOS 21	175/4,100
THE MACALLAN AÑOS 18	230/5,300

### **AMERICAN WHISKEY + BOURBAN**

BULLEIT RYE	50/1,500
KNOB CREEK AÑOS 9	55/1,200
JACK DANIELS	55/1,200
MAKERS MARK	60/1,400
WOODFORD RESERVE	60/1,400

### **COGNAC + BRANDY**

TORRES AÑOS 20	50/1,200
REMY MARTIN XO	230/5,300

### **BEER + CRAFT BEER + CIDER**

HEINEKEN	45
CORONA	45
ROGUE THE DEAD GUY ALE	55
BREWDOG PUNK IPA	55
SAVANA DRY	45

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## APÉRITIF + LIQUEUR + VERMUT + BITTERS

APEROL	45
RINOMATO	50
LIMONE CELLINI	50
PERNOD	45
PIMMS NO1	45
CAMPARI	45
BENEDICTINE	50
ST GERMAIN ELDERFLOWER	50
TIA MARIA	50
DISARONNO AMARETTO	50
KAHLUA	50
GRANDE MARNIER	50
COINTREAU ORANGE	45
AMARULA CREAM	50
BAILEYS IRISH CREAM	50
BECHEROVKA	50
GREEN CHARTREUSE	50
YELLOW CHARTREUSE	50
HIERBAS MARI MAYANS IBIZANNCAS	50
CYNAR	50
DUBONNET ROUGE	45
NOILLY PRAT	45
PUNT E MES	45
MANCINO SECCO	45
MANCINO BLANCO DRY	45
MANCINO ROSSO	45
MANCINO CHINATO	55
AMARO AVERNA	50
LA FÉE ABSINTHE	65
JAGERMEISTER	55

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**SOFT DRINKS**

## **FEVER TREE SODAS**

BITTER LEMON	25
TONIC WATER	25
LEMONADE	25
GINGER ALE	25
SODA WATER	25
GINGER BEER	25
ELDERFLOWER TONIC	25
MEDITERRANEAN TONIC	25
SICILIAN TONIC	25

## **JARRITOS MEXICAN SODAS**

MANDARIN	25
STRAWBERRY	25
LIMON	25
GUAVA	25
GRAPEFRUIT	25
PINEAPPLE	25
MANGO	25
FRUIT PUNCH	25
JAMAICA	25

## **COCA COLA COMPANY + SCHWEPPEES**

COCA COLA	20
COKE LIGHT	20
SODA WATER	20
TONIC WATER	20
GINGER ALE	20
SPRITE	20

## **FRESH FRUIT JUICE**

LEMON + MINT	30
PINEAPPLE	30
MANGO	30
GREEN APPLE	30
ORANGE	30
CRANBERRY	30
TOMATO	30

## **SAINT ANOIL WATER**

STILL	25
SPARKLING	25

## **COFFEE + COFFEE FLAVOURS + TEAS**

RISTRETTO	15
ESPRESSO	18
MACCHIATO	20
CAPPACCINO	25
AMERICANO	25
LATTÉ	30
VANILLA COFFEE	25
CARAMEL COFFEE	25
ENGLISH BREAKFAST	20
GREEN TEA	20
CAMOMILE	25
EARL GREY	25
GINGER	25
MINT	25