



CACHAVA

COCTELES

Sour Cachava \$165
Gin Boodles, sour mix,
mango, bitters

Tropic musa \$165
Ron oscuro, plata y especiado,
maracuyá, frutos tropicales

Zafiro inca \$160
Pisco portón, licor de frutas
al cognac, guanábana

Bloody bacon \$180
Vodka Stolichnaya infusionado, jugo
de tomate, mix de salsas, cítricos

Bengala \$180
Mezcal 400 conejos,
frutos tropicales, limón verde,
miel de agave, bitter aromático

Ninfa \$190
Whisky Bushmills, licor
de frambuesa, mix de cítricos,
piña, frutos rojos, bitter

Bruja verde \$195
Tequila Maestro Dobel Diamante,
licor de hierbas, licor de chile
poblano, hierbabuena, limón amarillo

Victoria \$165
Mezcal 400 conejos, licor de sauco,
jamaica, manzana



CACHAVA

COCKTAILS

Sour Cachava	\$165
Gin Boodles, sour mix, mango, bitters	
Tropic musa	\$165
Dark, silver and spiced rum, passion fruit, tropical fruits	
Zafiro inca	\$160
Pisco portón, fruit liqueur with cognac, soursop	
Bloody bacon	\$180
Vodka Stolichnaya infused, tomato juice, mix of sauces, citruses	
Bengala	\$180
Mezcal 400 conejos, tropical fruits, lime, agave honey, aromatic bitter	
Ninfa	\$190
Whisky Bushmills, raspberry liqueur, mix of citruses, pineapple, berries, bitter	
Bruja verde	\$195
Tequila Maestro Dobel Diamante, herb liqueur, poblano pepper liqueur, peppermint, lemon	
Victoria	\$165
Mezcal 400 conejos, elderberry liqueur, hisbiscus, apple	

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ALL OUR PRICES INCLUDE 16% TAX