

TEQUILA

Tequila is typically produced by steaming the agave inside industrial ovens before being distilled two or three times in copper pots

Patrón Reposado 65	Corazón de Agave Reposado 65
Patrón Añejo 85	Tequila Ocho Reposado 65
Patrón Silver 65	Tequila Ocho Plata / Añejo 85
Patrón XO 45	Mijenta Reposado 85
Cactus Jack 35	Herradura Añejo 85
Olmea Black / Silver 35	Maestro Dobel Añejo 85
Olmea Altos Reposado/silver 40	Solento Reposado 85
Espolón Reposado/Blanco 40	Cenote Reposado 85
Jose Cuervo Tradicional Reposado/silver 40	Cenote Añejo 100
Leonista Reposado Black 40	Casamigos Añejo 100
Cabrero Reposado 45	Don Julio Reposado 100
El Centurion 102 55	Teremana Reposado 160
el Mayor Reposado 65	Don Julio Añejo 220
Los Locos Saludo a La Vida 65	Jose Cuervo Reserva - De La Familia 220
Centinela Reposado 65	Clase Azul Reposado 290
1800 Reposado 65	Don Julio 70 Añejo Cristalino 300
Código 1530 Reposado 65	



MEZCAL

Mezcal is cooked inside earthen pits that are lined with lava rocks and filled with wood and charcoal before being distilled in clay pots

Montelobos Espadin 65
Gusano Rojo 70
Amores 75
Balam Espadin Joven 75
Alipus San Juan 75
Los Danzantes Espadin 90
Del Maguey - Vida 95
Los Danzantes Añejo 100
Alipus Barro 100
Herencia De Villa 105
Tipitoche 150
Zignum 250
Las Pelonas 250
IBA 55 300

TABLAS DE DEGUSTACIÓN "TASTING BOARDS"

TEQUILA - (3)
Standard 195
Premium 285

Subject to availability

VINOS & ESPUMOSO

"WINES & BUBBLY"

Wines:

Cape Collective | G 70 / B 260
Chardonnay
Sauvignon Blanc
Chenin Blanc
Red blend
Rosé
Cabernet Franc | 85 / 300

Alvi's Drift | B 200
Chenin Blanc '21
Sauvignon Blanc '21
Viognier '21
Cabernet Sauvignon '20
Merlot '20
Pinotage '20

Bouchard Finlayson | B 360
Chardonnay '20

Alvi's Drift - Reserve | B 280
Chardonnay '20
Blend - Chenin/Viognier/Chardonnay '19

Bubbly:

Miss Molly | 250
Chiari Prosecco | 330
Martini Prosecco | 375
MCC Brut & Rosé | 300
Benguela Cove Cuvée | 330
Pongrätz Rose | 350
Moët & Chandon | 1450
Veuve Clicquot | 1550

OTRAS BEBIDAS

"OTHER DRINKS"

Beers & Cider:

On Tap: Half Pint 35 | Pint 55

Cape Collective Lager
Saggy Stone Pale Ale

Bottles & Cans:

Corona | 45
Sol | 45
Devils Peak IPA | 45
Naked Mexican | 50
Castle Lite / Black Label | Bottle 35 / Can 20
Brutal Fruit | Bottle 35 / Can 20
Savanna Dry | 35

Mixers:

Red Bull / Red Bull sugar free | 35
Schweppes mixers | 25
Coca Cola / Coke light | 25
Valpre Sparkling / Still water | 350ml 25 / 750ml 45

UNA MÁS

SHOP 2, 77 REGENT ROAD, SEA POINT, CAPE TOWN, SOUTH AFRICA
HOLA@UNAMAS.CO.ZA | +27 87 4700 296
WWW.UNAMAS.CO.ZA

📍 UNA_MAS_MEZCALERIA 📍 UNA MÁS - MEZCALERIA

- SERVICE CHARGE NOT INCLUDED A 10% SERVICE CHARGE WILL BE
ADDED FOR PARTIES OF 6 PEOPLE OR MORE.
- PLEASE INFORM YOUR WAITRON OF ANY FOOD
ALLERGIES OR SPECIAL REQUIREMENTS.

Subject to availability

UNA MÁS

Menú

MUERDE

"BITES"

House-made Crispy Tortillas | 80

w. a side pepita guacamole, side mezcal red chilli salsa
& green chilli/olive salsa

Papas Fritas "Polenta Fries" | 55

w. house-made tomato sauce

Vegan Fried Blossoms (3) | 85

w. vegan cheese, coriander pesto & avo mousse

Tuna Ceviche | 105

w. cilantro, coconut, soy sauce, pistachio,
pomegranate, chilli & lime - Served with a single tostada

ENSALADAS

"SALADS"

Zanahorias y Cafe "Carrots & Coffee" | 70

w. sumac, queso fresco, crispy kale, pumpkin seeds & aioli

Fresas & Remolacha "Strawberries & Beets" | 70

w. cilantro pesto, almonds, pumpkin seeds,
arugula, queso fresco & aioli

Maíz Callejero "Street Corn" | 45

w. charred corn, lime & sumac

Lechuga Gema Carbonizada "Charred Gem Lettuce" | 55

w. pomegranate, queso fresco, crispy capers, aioli,
avo mousse & green chilli salsa

BOLS

"BOWLS"

Bol de Burrito "Burrito bowl" | 130

(choice of Chicken or beef or frijoles)

w. streetcorn, caramelized cabbage, rice, avocado, crispy
tortilla, queso fresco, coriander & side chilli salsa

Nachos Cargados "Loaded Nachos" | 105

w. queso fresco, frijoles & house salsas

TACOS

"SOFT SHELL"

Costilla de Res "Beef Short Rib" | 105 (2)

(Vegan option available)

w. green mole, cilantro, pickled onion, lime, green chilli
& olive salsa

Pescado "Crispy Fish" | 105 (2)

(Vegan option available)

Tequila battered hake, aioli, caramelized red cabbage,
gem lettuce & coriander

Pollo "Chicken" | 85 (2)

(Vegan option available)

w. leek, corn, cherry tomato, beef chorizo, black avocado
mousse & green mole

Calamares "Charred Calamari" | 105 (2)

w. chilli, pineapple, pickled red cabbage, aioli, red onion,
crispy onion & cilantro

Frijoles "Beans" | 85 (2)

(Vegan option available)

w. queso fresco salsa, coriander pesto, black eyed beans,
corn, red onion, chickpeas & red kidney beans

POSTRE

"DESSERT"

Churros | Half 45 / Full 65

w. chocolate Molé

Don Pedros | 65

choice of Amarula / Frangelico / Galliano or Whiskey

Mexicana Café "Mexican Coffee" | 65

w. Tequila reposado & Galliano

Cold Brew Martini | 95

Grey Goose, watermelon ferment, Galliano

COCTELES

"COCKTAILS"

Mezcaloma | 105

Alipus Mezcal, jalapeño syrup, grapefruit, lime, soda, Tajin rim

Una Más, Por Favor | 105

Montelobos Mezcal, Aperol, guava, lime, syrup, black pepper rim

Spicy Paloma | 105

Patrón Silver, jalapeño syrup, grapefruit, lime, soda, Tajin rim

Una Más Margarita | 105

Montelobos Mezcal, lime, watermelon ferment, syrup, Tajin rim

Plum + Black Pepper Cosmo | 95

Grey Goose, poached plum, black pepper, triple sec, cranberry, lime

Basil Smash | 95

Bombay, basil, lemon, sugar

Classic Margarita | 95

Patrón Silver, Cointreau, lime, simple syrup

Persimmon Horchata | 105

Montelobos Mezcal, persimmon horchata, cinnamon, lime, nutmeg

Jungle Bird | 95

Bacardi 4 Anos, Campari, pineapple juice, lime

Tepache + Tamarind Margarita | 105

Montelobos Mezcal, pineapple tepache, tamarind, lime, simple syrup

Pomegranate Spritz | 95

St Germain, Prosecco, pomegranate, triple sec

Basil Colada | 105

Montelobos Mezcal, basil, coconut cream, pineapple, lime, simple syrup

Si, Güey (yeah, dude) | 105

Montelobos Mezcal, Patrón Silver, red pepper purée, lime, jalapeño syrup

Cold Brew Martini | 95

Grey Goose, watermelon ferment, Galliano

Licking a Braai | 95

Montelobos Mezcal, Campari, Martini Rosso

Martini (stirred, not shaken) | 95

Grey Goose or Bombay, dry vermouth, lemon twist or green olives

Oleo Old Fashioned | 105

Bourbon, citrus, bitters

Mezcal Michelada | 105

Montelobos Mezcal, fresh tomato juice, lime, spices, soy sauce, cerveza (Beer)

Bloody Maria | 105

Patrón Silver, fresh tomato juice, lemon, spices, soy sauce, celery salt

Oaxacan Snapper | 105

Montelobos Mezcal, fresh tomato juice, lemon, horseradish, spices, soy sauce,
celery salt

Non-Alcoholic "Cocktails"

The Designated Driver | 55

Orange, pineapple, watermelon ferment & grapefruit

Steelworks | 55

Cola Tonic, aromatic bitters, ginger beer/ale, soda

The Perfect Arnold Palmer | 55

Choice of either our House-made Lemonade or Limeade

The Virgin Mary | 65

Tomato juice, lime juice, vegan Worcestershire sauce, black pepper, hot sauce, house
made pickle juice, celery for garnish