

HACIENDA 1942

1942 WAS A VISIONARY YEAR FOR DON JULIO GONZALEZ; IT WAS THE YEAR HE FOUNDED A SMALL DISTILLERY IN THE HIGHLANDS OF JALISCO, THAT WOULD LATER BECOME KNOWN AS 'LA PRIMAVERA' - THE HACIENDA WHERE DON JULIO TEQUILA IS STILL MADE TODAY.

OVER THE NEXT FORTY YEARS, DON JULIO GONZALEZ, WOULD DEVOTE HIS LIFE TO MAKING THE WORLD'S FINEST TEQUILA. WALKING AMONG THE AGAVE FIELDS, CARING FOR THESE PRECIOUS PLANTS, AND HARVESTING EACH 'PINA' BY HAND. THE FIRST EXPRESSION OF DON JULIO TEQUILA WAS UNVEILED AT A PARTY FOR HIS FRIENDS AND FAMILY, A TEQUILA WE NOW KNOW AS DON JULIO REPOSADO. OVER THE NEXT TWENTY YEARS, HE WOULD GO ON TO MAKE EXCITING NEW TEQUILAS INCLUDING DON JULIO BLANCO, ANEJO AND THE ICON THAT IS 1942; A TEQUILA RELEASED TO MARK THE 60TH ANNIVERSARY OF 'LA PRIMAVERA'.

CONTINUING THE SPIRIT OF ICONIC CELEBRATIONS, WE INVITE YOU TO ENJOY HACIENDA 1942 AT ROSEWOOD LONDON. AN EXPERIENCE THAT HONOURS MEXICO'S UNIQUE ARCHITECTURE, RICH, VIBRANT CULTURE AND OF COURSE, THE DELICIOUS TEQUILAS THAT DON JULIO GONZALEZ'S VISION BROUGHT TO LIFE.

EVERY TOUCHPOINT YOU EXPERIENCE AT HACIENDA 1942, HAS BEEN CREATED WITH ARTISANS OF MEXICAN HERITAGE; FROM THE CERAMICS AND THE TEXTILES TO THE DELICIOUS FOOD, CURATED BY ROSEWOOD LONDON'S EXECUTIVE CHEF FERNANDO CORONA BURCH, AND COCKTAILS CRAFTED BY BAR MANAGER, AMBRA LOMBARDO AND TEAM.

@DONJULIOTEQUILA
@ROSEWOODLONDON
#HACIENDA1942
#DONJULIO

ALL PRICES ARE INCLUSIVE OF VAT.
A 15% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

SIGNATURE COCKTAILS

<i>LUPITA</i> DON JULIO BLANCO, PADRON PEPPERS, JALAPEÑO & CUCUMBER CORDIAL	18
<i>HOT XOCOLATL</i> DON JULIO 1942, MEXICAN CHOCOLATE, CINNAMON CREAM	20
<i>PALOMA SPRITZ</i> DON JULIO REPOSADO, AMARO SANTONI, PEACH & GRAPEFRUIT JUICE, GUSBOURNE SPARKLING WINE ELEVATE YOUR SPRITZ WITH DON JULIO 1942 FOR AN ADDITIONAL £20	22
<i>MEXICAN ROYALE</i> DON JULIO 1942, GUSBOURNE SPARKLING WINE, AGAVE, ABSINTHE, BITTERS	28
<i>SACRED WOOD</i> DON JULIO 1942, AMONTILLADO, AMERICANO, PORT WINE, ANGOSTURA, GINGERBREAD, PALO SANTO & TONKA TINCTURE	45

CLASSIC COCKTAILS

<i>MARGARITA</i> DON JULIO BLANCO, TRIPLE SEC, LIME	18
<i>TOMMYS MARGARITA</i> DON JULIO BLANCO, AGAVE, LIME	19
<i>PALOMA</i> DON JULIO REPOSADO, LIME, AGAVE, LONDON ESSENCE, GRAPEFRUIT SODA	22

ALCOHOL-FREE

<i>HOT CHOCOLATE</i> MEXICAN CHOCOLATE, CINNAMON CREAM	9
<i>RASPBERRY PALOMA</i> SEEDLIP SPICE 94, RASPBERRY CORDIAL, CRANBERRY JUICE & LONDON ESSENCE SODA	12

SMALL PLATES

<i>GRILLED BABY CORN</i> (v) LIME, CHIPOTLE MAYONNAISE, FRESH CHEESE	13
<i>BEANS & POTATO TACOS DORADOS</i> (v) SIKIL PACK (PUMPKIN & TOMATO DIP), GUACAMOLE, SOUS CREAM, ROMAINE LETTUCE	15
<i>GREEN SEABASS CEVICHE</i> LIME MARINATED SEABASS, CUCUMBER, GARLIC, JALAPEÑO, CORIANDER, BASIL	20
<i>MISO SEA SCALLOP</i> BRITISH SCALLOP, MISO BUTTER, SERRANO CHILE	22

TACOS

<i>PASTOR GRILLED CAULIFLOWER</i> ✓ FLOUR TORTILLA, AVOCADO, GRILLED PINEAPPLE, TOMATILLO SAUCE	23
<i>PORK BELLY</i> WATERCRESS, GREEN ONION, CHILE SERRANO, CORN	25
<i>BAJA STYLE FISH TACOS</i> BATTERED FISH, CABBAGE, PICO DE GALLO SAUCE, CHIPOTLE MAYONNAISE FLOUR TORTILLA	26
<i>BEEF TONGUE</i> STEAMED, TOMATILLO & KOMBU SEAWEED SAUCE, GREEN ONION, CILANTRO, YELLOW CORN	28

PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGIES OR REQUIRE INFORMATION ON
INGREDIENTS USED IN OUR DISHES

DESSERTS

<i>DON JULIO TEQUILA LIME SORBET</i>	10
<i>VANILLA FLAN</i> CITRUS MANGO SALSA	12
<i>CHOCOLATE CAKE</i> DULCE DE LECHE, CHOCOLATE BARK	14
<i>COCONUT LEMONGRASS PANNA COTTA</i> ✓ MANGO & LIME COMPOTE, PASSIONFRUIT & BANANA SORBET	14

(V) VEGETARIAN • ✓ VEGAN

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INGREDIENTS USED IN OUR DISHES

SPIRITS

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TANQUERAY	14
TANQUERAY SEVILLA	16
TANQUERAY 10	18

VODKA

KETEL ONE	14
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RUM

ZACAPA 23	20
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TEQUILA

DON JULIO BLANCO	16
DON JULIO REPOSADO	20
DON JULIO 1942	45

WHISKY

JOHNNIE WALKER BLACK LABEL	14
TALISKER 10	16
OBAN 14	30

COGNAC

HENNESSY V.S	14
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BEERS & CIDERS

DRAFT FREEDOM LAGER, 4% ENGLAND	PINT	9
THE KERNEL PALE ALE, 5.2% ENGLAND	BOTTLE	9
CHÂTEAU DE SASSY CIDER BRUT, 5.5% FRANCE	BOTTLE	9
LUCKY SAINT UNFILTERED, 0.5% GERMANY	BOTTLE	8

LONDON TEA EXCHANGE

AT ROSEWOOD LONDON WE EXCLUSIVELY USE LONDON TEA EXCHANGE, EXPERIENCING LUXURY THROUGH THE RICHNESS OF PURITY AND AUTHENTICITY. ONLY THE FINEST TEA LEAVES ARE SOURCED, ENSURING THE HIGHEST QUALITY AND GENUINE FLAVORS.

<i>ENGLISH BREAKFAST</i>	6.5
<i>EARL GREY</i>	6.5
<i>DARJEELING</i>	6.5
<i>SENCHA FUJI (GREENTEA)</i>	6.5
<i>ROOIBOS</i>	6.5
<i>IMPERIAL JASMINE</i>	6.5
<i>CHAMOMILE</i>	6.5
<i>WHITE CHAI</i>	6.5
<i>MOROCCAN MINT</i>	6.5

COFFEE

WE HAVE PROUDLY PARTNERED WITH MUSETTI, USING A BLEND OF BRAZILIAN ARABICA BEANS IN COMBINATION WITH WASHED ROBUSTA BEANS FROM INDIA AND VIETNAM. IT HAS THE DENSE, FULL-BODIED STRUCTURE AND RICHNESS OF A POWERFUL SOUTHERN ITALIAN ESPRESSO.

<i>ESPRESSO</i>	5	<i>CAFÉ LATTE</i>	6.5
<i>DOUBLE ESPRESSO</i>	6.5	<i>FLAT WHITE</i>	6.5
<i>CORTADO</i>	5	<i>MOCHA</i>	6.5
<i>RISTRETTO</i>	5	<i>FILTER COFFEE</i>	6.5
<i>MACCHIATO</i>	5	<i>HOT CHOCOLATE</i>	6.5
<i>AMERICANO</i>	6.5	<i>MATCHA LATTE</i>	6.5
<i>CAPPUCCINO</i>	6.5	<i>TURMERIC LATTE</i>	6.5

AT HACIENDA 1942, WE USE SUSTAINABLE AND ORGANIC CERTIFIED COFFEE

MEET THE ARTISANS

MARIO MENDOZA

TEXTILES, TUFTED CUSHIONS

MARIO, AN ARTISAN ORIGINALLY FROM TEOTITLÁN DEL VALLE, OAXACA WAS SIX YEARS OLD WHEN HE STARTED TO WEAVE ON A PEDAL LOOM UNDER THE GUIDANCE OF HIS FATHER. ALTHOUGH THE LOOM HAS NOT CHANGED, EACH GENERATION OF ARTISANS DEFINES THEIR OWN CONTEMPORARY STYLE IN A UNIQUE WAY.

ANDREA ROMAN

CERAMICS, SLIP-CAST TERRACOTTA VASES AND CANDLE HOLDERS

ANDREA MOVED TO LONDON FROM MEXICO IN 2013 WHERE SHE LEARNT HOW TO THROW CLAY ON THE WHEEL ADDING A MODERN INTERPRETATION TO A TRADITIONAL TECHNIQUE.

JOSÉ GARCIA ANTONIO

POTTERY, WHIMSICAL CHARACTER VASES

80-YEAR-OLD JOSÉ FROM SAN ANTONIO, MEXICO, LOST HIS SIGHT AT 55 AND BEGAN SCULPTING HIS WIFE'S FACE DAILY TO KEEP HER IMAGE VIVID IN HIS MIND. EACH PIECE REFLECTS THEIR LOVE STORY.

THE POTTERS FROM OAXACA

POTTERY, VASES & JUGS

WITH DASHES OF BLACK CLAY AND SPLASHES OF PRICKLY PEAR JUICE, THESE PIECES ARE BORN OF FIRE FROM A PLACE WHERE THERE IS MAGIC IN THE MUD, OAXACA.