











Please scan to view the menu online



LUUM honours the flavours and flair of Mexico through the region's vibrant fruits and aromatic spices.

We offer a unique, curated list of agave and sugarcane-based spirits, all served in beautifully bespoke glassware and earthenware.

LUUM, PANTECHNICON

19 MOTCOMB STREET, LONDON SW1X 8LB

@LUUM.LONDON



## LUUM MEZCAL PRIVATE BOTTLING

This limited release brings to life the characters of our "Above the Ground" signature cocktails list.

Availible as a set of 3 bottles

#### **TOBALA**

SAN BALTHAZAR CHICHICAPAM

Hailing from San Baltazar Chichicapam in the central valleys of Oaxaca, we're delighted to visit the family palenque of Maestro Fortunato Hernandez and honoured to showcase another of their consistently crowd-pleasing mezcals here at LUUM.

This 100% Tobalá (A. Potatorum) production has been proofed with a relatively wide cut into both the puntas and colas of distillation, resulting in a correspondingly rich profile.

50MI

24

In collaboration with



All prices include VAT at the current rate.

A discretionary 15% service charge will be added to your bill.

### Signature Cocktails

#### Above the Ground

Above The Ground celebrates light spirits, vibrant and zesty flavours, and fruits that grow across the land.

SUNSET BLISS Enemigo Blanco Tequila, Hibiscus & Grapefruit Franklin & Sons Pineapple & Almond Soda	18
PUERTO VALLARTA Leblon Cachaça, Lulo, Mango	18
PRICKLY FINGERS  Código Blanco Tequila, Prickly Pear House Marmalade	17
MEET ME AT MAPIMÍ El Gobernador Pisco, Yerba Mate & Jalapeño Cordial	17
EL PASTOR Saffron-Infused Santiago de Cuba 11 Rum Cointreau, Pistachio Orgeat	17

MAYAN DREAM

Peychaud, Citrus, Umami

Dalmore 12 Sherry Cask, Cola Reduction



19

# LUUM MEZCAL PRIVATE BOTTLING

This limited release highlights the richer and deeper character of our "Below the Ground" signature cocktails list.

Availible as a set of 3 bottles



SAN JOSE DEL PEÑASCO

In Oaxaca's Sierra Sur region, within the district of Miahuatlán, lies the small community of San José de Peñasco. Here, Roman Bautista and his family work with native agave to craft small-batch spirits.

This is a pure maguey Cuixe (Agave Karwinskii), the quintessential and original maguey of the region. In keeping with regional style, the agave was cooked underground, milled by a shredder, fermented in wooden tinas, and distilled in a copper alembic.

50MI

22

In collaboration with



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## Signature Cocktails

#### Below the Ground

Below the Ground focuses on aged spirits and bolder, richer, and earthier flavours.

### 18 AMETHYST ROOTS Lost Explorer Espadín Mezcal & Tequila Purple Carrot Shrub & Manzanilla Sherry, Black Pepper ESGOGÉS SIPPER 17 Glencadam PX Sherry Cask Whisky, Hibiscus Agave Lillet Blanc, Suze, Orange Bitters TO LUUM 17 Brugal 1888 Rum, Fernet Branca Hops & Ginger Reduction, Chinotto Tassoni PUEBLA MIST 19 Butter-Washed Bladnoch Vinaya Whisky Espresso, Grand Marnier, Tonka RIO GRANDE 17 Doorly's 5 Rum, Banana Shrub, Cacao Nibs Soda

Teremana Blanco, Horchata Mix, Coconut Milk, Cinnamon

17

CALAVERA RHAPSODV



# LUUM MEZCAL PRIVATE BOTTLING

This exquisite Jabali captures the unique refinement of the rare spirits showcased in our "Precious Stones" signature cocktails.

Availible as a set of 3 bottles



SAN LUIS AMATLÃN

Camilo Garcia Gutierrez produces occasional small batches at the family palenque, which is frequented more by his brother-in-law Nicolás, with exceptional results.

With Convallis being famously low-yielding and tricky to work with, the additional Espadín has a balancing effect on the fermentation, creating an extremely well-rounded distillation.

50ML

28

In collaboration with



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### Signature Cocktails

#### **Precious Stones**

Refined in taste, these cocktails use vintage spirits from the last century, elevating iconic drinks that have come to define today's drinking culture.

OPAL FIRE José Cuervo Blanco "La Rojeña" 1970's, Cointreau 1960's	44
TURQUOISE Havana Club Silver 1970's, Sugar Cane	29
AGATE Four Roses 6 Years 1980's, Brown Sugar & Bitters	38
OBSIDIAN  Johnnie Walker Black Label 1960's, Drambuie 1960's	50



## Cócteles Virgenes

## Wine by the Glass

SUNSET BLOSSOM	12	СИАMPAGNE				
Three Spirits Social Elixir, Hibiscus Franklin & Sons Grapefruit Soda			125ml750ml			
		Charles Heidsieck, Réserve	NV	19	115	
GOLDEN EMBER Sipsmith Free Glider, Smoky Ginger, Honey	12	Rare	2013	49	295	
		Charles Heidsieck, Réserve Rosé. NV	NV	27	160	
SUNSMINE TOMMY Almave Non-Alcoholic Blue Agave, Agave Syrup	12	BLANG				
		Côtes du Rhône blanc, Famille Perrin, Rhône	2024	10	55	
		Chardonnay, EQ, Matetic, San Antonio Valley	2022	14	84	
Cerveza		Sancerre, Dominique et Janine Crochet, Loire	2024	16	89	
PAGIFICO	7	ROSÉ  Miraval, Côtes de Provence	2024	12	69	
EMPRESS IPA	8	ROUGE				
UNLTD 0%	7	La Guerre des Bouchons Rouge, Pays d'Oc	2022	12	77	
		Malbec, De Sangre, Bodega Luigi Bosca, Uco Valley, Mendoza	2022	14	84	
		Duluc du Château Brenaire-Ducru, St Julien, Bordeaux	2016	21	126	

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