

# HOW TO DRINK MEX

*Here you have some good options*



# MEX

CREAM LIQUEUR  
WITH TEQUILA



**SHOT**



**WITH ICE**



**SMOOTHIES**

**And also you can  
enjoy MEX in Cocktails!**



# Perfect Mex

**We don't want to tell you how you have to drink Mex, we will simply say that you can't miss out on it...!**

Put the glass in the freezer beforehand

When it comes to serving time, take the glass out of the freezer and sprinkle cocoa around the rim

Serve 9 cl of Mex Strawberry on ice

Decorate with an orange twist



# Mex Smoothie

**Mex with strawberries and mango, sounds good right?  
Enjoy it because you have earned it**

6 cl of Mex Strawberry  
9 cl of Sanz mango puree  
6 cl of milk

Liquefy all the ingredients in a blender with 8-10 rocks of ice  
and serve in an old fashion glass  
Decorate with fan-shaped mango and strawberry



# Mex on sex

**Bartenders, this one is for you...!**

**Well, I'm sure it will also turn out delicious for those of you are not a bartender**

Recipe by Luis Inchaurreaga:

4.5 cl of Mulata Añejo aged rum

6 cl of Mex Strawberry

7.5 cl of cream

4.5 cl of Sanz banana syrup

Liquefy all the ingredients in a blender with 8-10 rocks of ice and serve in a goblet cup

Decorate with strawberries



# Sweet dead

**And here is the super cocktail for the most professional cocktail makers...!**

**From the best, Luis Inchaurreaga OMG...!!**

Recipe by Luis Inchaurreaga:

4.5 cl of berry vodka

4.5 cl of Mex Strawberry

3 cl of lemon juice

0.75 cl of Sanz vanilla syrup

1 barspoon of Sanz sugar syrup

1 touch of Angostura bitters

Shake all the ingredients with ice and double strain in a small goblet glass cooled beforehand

Decorate with strawberry and lemon peel



# Mex Mango Delirium

Recipe by Luis Inchaurreaga:

Method: shake

Ingredients:

30 ml tequila Jalisco reposado 100%

30 ml coffee liquor

45 ml MEX Mango

5 ml passion fruit syrup

45 ml milk

📌 How to do it?

Put a Goblet glass in the fridge

Put the ingredients into a shake with ice.

Sprinkle the glass with grated nutmeg and strain the cocktail

And the most important ...

🥂 Enjoy it as if there is no tomorrow!!