

R

Riches'

The Picante Collection

heat & spice

ALL THE PICANTES SHARE A MEDIUM-HIGH INTENSITY DUE TO CHILI/BRINE BASE

₹995

MANGO CHILI

Mango - infused Tequila, lime and agave with fresh chili. The mango's sweetness acts as a cooling balm for the chili heat

GUAVA CHILI

Tropical Guava-infused Tequila shaken with lime, agave and a dual-chili brine punch. Gritty and tropical; guava adds a "pink" floral sweetness that contrasts the aggressive brine

TAMARIND KAFFIR

Earthy Tamarind puree and Tequila met with the earthiness of kaffir lime leaf and Jalapeño heat; tangy and spicy. The "funk" of tamarind makes this drink the most adventurous of the spicy list.

CLASSIC

Tequila, fresh coriander, Jalapeño and chili brine balanced with lime and agave. Fresh cilantro provides a green freshness that balances the jalapeño.

PIMENTOS

Tequila and olive oil-roasted red pimentos juice, shaken with fresh pineapple juice, lime and honey water; Savory and Silky. The roasted oil from the peppers adds a unique weight and charred sweetness

PINEAPPLE & JALAPENO

Muddled fresh pineapple and Jalapeño with Tequila, lime and a splash of chili brine. The crowd-pleaser. The classic pairing of tropical acid and green heat

GREEN APPLE & CELERY

Chilli infused Tequila balanced with crisp apple-celery reduction and fresh lime for bright, spicy -fresh finish

PRICES ARE EXCLUSIVE OF TAXES
GOVERNMENT CHARGES AS APPLICABLE