

MIRTALA

To Start

Summer Dips £16 (V)

Guacamole, pumpkin seed hummus, tostadas, crudites

Aubergine Tostada £14 (V/N)

Roasted aubergine tostadas, fried onions, salsa macha (peanuts)

Devon Crab 'Salpicon' Tostada £16 (N)

White crab meat tostadas, salsa macha (peanuts)

New **Beef Tostada 'Gaonera' £18 (N)**

British Wagyu fillet, chimichurri, chive oil

New **Butter Lobster Tostada £22**

Car-Y-Mor Welsh Lobster, trout roe

Small Plates

Corn 'Elotes' Fritters £16 (V)

Whipped queso fresco

Mexican Fried Chicken £16

Masa coated buttermilk chicken, habanero cream

New **Mussels in Chipotle Butter £26**

Car-Y-mor Welsh Mussels, griddled sourdough

New **The Mirtala Caesar Salad £36 / £24**

Welsh lobster, sourdough crutons, devilled egg

Grilled Pork al Pastor £24

60 day dry-aged Dingley Dell pork chop, salsa roja

Lamb Chops 'Zaragoza' £26

Grilled Aurox lamb chops, guacasalsa

Camarones Mariscos £27

Grilled Black Tiger Prawns, salsa fresca

Before ordering please talk to our staff about any dietary requirements, intolerances or allergies. A discretionary 12.5% service charge will be added to your bill.



Taco Platters (For two people)

Grilled medium rare and served with six flour tortillas, Koffmann fries, homemade salsas, and accompaniments.

Jack's Creek Black Angus T-Bone (0.5 kg) £40 per person

New **Jack's Creek Bone-in Ribeye Cutlet** (0.45 kg) £44 per person

★ **Trenchmore Wagyu Sirloin on Bone** (0.7 kg) £48 per person

Grilled Hake Tacos £36 per person

Native Breed Côte de Boeuf (1 kg+) £60 per person

Barbacoa Platters (For two people)

Slow cooked and served with six flour tortillas, Koffmann fries, homemade salsas, and accompaniments.

Wild Mushroom 'Barbacoa' (V) £27 per person

New **Dingly Dell Pork 'Carnitas'** £36 per person

Wagyu Rib Jalisco 'Birria' £40 per person

With Ogleshiel cheese crust tortillas

Dessert

★ **Tequila Roasted Pineapple, Lime Cremeux, Cinnamon Ice Cream** £14

'Cajeta' Roasted Goat's Milk Ice Cream by Helado (Two Scoops) £7

Sides

Tortilla / Tostada £2 each

Koffmann Fries £9

Sikil Pak £6

Guacamole £12

Cheese Crust Tortilla £3 each

Kids

Cheese Quesadilla £9

Kids Guacamole with tostadas £9

Kids grilled fish n chips £18

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Feasting Menu

£69 per person



Graze

SUMMER GUACAMOLE

and

SIKIL PAK WITH CRUDITES

To Start

WAGYU BEEF TOSTADA

or

DEVON CRAB TOSTADA

Small Plates

DINGLEY DELL PORK CHOP

or

MASA FRIED CHICKEN

Tacos (Two per person)

GRILLED RIB EYE TACOS

or

GRILLED HAKE TACOS

Dessert

ROASTED PINEAPPLE WITH

HELADO CINNAMON ICE CREAM

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Vegetarian Feasting Menu

£69 per person



Graze

SUMMER GUACAMOLE

and

SIKIL PAK WITH CRUDITES

Chilled

AUBERGINE TOSTADA

Snacks

CORN ELOTES FRITTERS

Tacos (Two per person)

GRILLED MUSHROOM TACOS

Dessert

ROASTED PINEAPPLE WITH

HELADO CINNAMON ICE CREAM

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House Drinks £14

Mirtala Spritz Tequila, Hibiscus, Patagonian Sparkling

Margarita Tequila, Lime, Alma Finca, Agave (*Make it spicy*)

Mezcalita Mezcal, Lime, Alma Finca, Agave (*Make it spicy*)

Tomartini Clarified Tomato Water, Mezcal, Vermouth

Corn Old Fashioned Abasolo Corn Whiskey, Nixta Licor de Elote

Sotol Negroni Sotol, Berto Bitters, Cocchi Vermut

Nanche Martini Mezcal, Vermouth, Pickled Nanche

Paloma Tequila, Grapefruit, Lime, Agave

Michelada Tomato, Hot Sauce, Lime, Celery Salt, Modelo

Pineapple Sour Mexican Rum, Pineapple, Agave, Angostura

Non-Alcoholic £9

Margarita Almave 0%, Lime, Orange, Agave

Hibiscus Aqua Fresca House Hibiscus & Plum Syrup, Agave, Soda

Botivo & Tonic Tonic Water, Fresh Orange

Beer £6

Modelo

Pacifico

Blushing Bride APA

Corona Cero 0%

LOAH Peach 0%

Softs £4

Coke / Coke Zero

Ginger Ale

Grapefruit Soda

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Sparkling & Champagne	Glass 125 ml	Bottle
Blanquette de Limoux 'Ma Maison', FR	£10	£45
Cremant de Bourgogne, 'Les Deux Roches' FR	£14	£65
Champagne Pommery Brut Royal, FR		£98

	Glass 125 ml	Carafe 375 ml	Bottle
White			
Vinho Verde Barrete, PT	£8	£20	£38
Sauvignon Blanc Havelock, NZ	£9	£21	£40
Picpoul de Pinet, FR	£9	£21	£40
Zibibbo Maganza Luna Gaia, IT	£11	£26	£50
Gavi di Gavi, Vito Colte, IT	£13	£32	£60

Red			
Pinot Noir, Sensas, Languedoc, FR	£8	£19	£36
Primitivo Doppio Passo, IT	£9	£21	£40
Rouge Petard (Chilled), FR	£11	£23	£44
Nerello Mascalese, IT	£12	£28	£50
Malbec Saurus, Patagonia, AR	£14	£33	£62
Chorey-les-Beaune Rouge, FR	£19	£48	£88

Rose & Orange			
M de Minuty Rose, FR	£11	£30	£56
Avesso, Orange, Semente, PT	£13	£32	£60

Dessert	75 ml
Chateau le Juge Les Mingets	£7

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