

Feasting Menu

£65 per person



Graze

**SUMMER GUACAMOLE
SIKIL PAK WITH CRUDITES
& SPANISH CHICHARRONES**

Chilled

**ORKNEY SCALLOP AGUACHILE
or
DEVON CRAB 'SALPICON' TOSTADA**

Snacks

**MASA FRIED CHICKEN
or
GRILLED DINGLEY DELL
PORK CHOP**

Tacos (Two per person)

**WAGYU BEEF BARBACOA
or
GRILLED HAKE**

Dessert

**ROASTED PINEAPPLE WITH
HELADO CINNAMON ICE CREAM**

Vegetarian / gluten free / dairy free set menu available on request

MIRTALA

To Start

Summer Guacamole <i>Crispy tostadas</i>	£12
Aubergine Tostada <i>Salsa macha</i>	£12
★ Devon Crab ‘Salpicon’ Tostada <i>Fried leeks</i>	£22
Scallop Aguachile <i>Chile chiltepin</i>	£21
Sikil Pak <i>Pumpkin seed hummus, crudites</i>	£6

Small Plates

Dingley Dell Pork Chop <i>Salsa Roja</i>	£24
Masa Fried Chicken <i>Habanero cream</i>	£16
★ Camarones Mariscos <i>Argentine red prawns</i>	£27
Corn Elote Fritters <i>Feta, Garlic Mayo</i>	£15
Mushroom Barbacoa Tacos <i>Jalapeno oil</i>	£22

Taco Platters (For two people)

Served with flour tortillas, Koffman fries, homemade salsas, and accompaniments.

Trenchmore Wagyu Sirloin on Bone (0.35 kg)	£36 per person
Jacks Creek Black Angus T-Bone (0.5 kg)	£42 per person
★ Warrendale Wagyu Denver (0.5 kg)	£45 per person
Aurox Cote de Boeuf (1.05 kg for 3-4 people)	£140 total
Whole Seabass ‘Divorciado’	£52 total
Grilled Hake Tacos (0.5kg)	£48 total

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.



House Drinks £14

Mirtala Spritz Ocho Tequila, Hibiscus, Deseado Sparkling

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

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

Bloody Maria Lost Explorer Mezcal, Tomato, Hot Sauce

Corn Old Fashioned Abasolo, Nixta Licor de Elote

Sotol Negroni Sotol, Berto Bitters, Cocchi Vermut

Nanche Martini Mezcal, Vermouth, Pickled Nanche

Paloma Ocho Tequila, Grapefruit, Lime, Agave

Non-Alcoholic £9

Hibiscus Aqua Fresca Plum syrup, Agave, Soda

Mirtala Horchata Rice, Oat Milk, Cinnamon

Botivo & Tonic Tonic Water, Fresh Orange

Beer £6

Modelo

Pacifico

Softs £4

Coke / Coke Zero

Ginger Ale

Grapefruit Soda

	Glass 125 ml	Bottle
Sparkling & Champagne		
Deseado Sparkling, AR	£9	£38
Chapel Down 'A Touch of Sparkle', UK	£13	£53
Champagne Pommery Brut Royal, FR	£19	£98

	Glass 125 ml	Carafe 375 ml	Bottle
White			
Vinho Verde Barrete, PT	£8	£18	£32
Sauvignon Blanc Havelock, NZ	£9	£21	£37
Picpoul de Pinet, FR	£9	£21	£37
Zibibbo Maganza Luna Gaia, IT	£11	£26	£46
Gewurztraminer Reserve, FR	£14	£33	£57
Chablis 1er Cru Les Fourneaux, FR	£19	£49	£87

Red			
Bonfaro Tinto, PT	£8	£18	£32
Primitivo Doppio Passo, IT	£9	£21	£36
Rouge Petard (Chilled), FR	£11	£23	£40
Nerello Mascalese, IT	£12	£26	£45
Barrel Fermented Malbec Saurus, AR	£12	£32	£59
Chorey-les-Beaune Rouge, FR	£19	£49	£87
Chateau de Fonbel St-Emilion Grand Cru, FR	£21	£51	£93

Rose			
M de Minuty Rose, FR	£11	£30	£56

Dessert	75 ml
Chateau le Juge Les Mingets	£7