

MIRTALA

SOFT LAUNCH

Thursday 2nd July – Sunday 12th July

5 Course Set Menu

SUMMER GUACAMOLE

Toasted avocado leaf, corn tostadas

AGUACHILE DE CALLO

Hand-dived Orkney Scallop, chiltepin chile

BROCHETAS AL PASTOR

Ironage pork skewers, habanero & pineapple salsa

POLLO CON MASA

Fried chicken, habanero cream, pickled cascabel

DESSERT

Roasted pineapple, lime crema, Helado ice cream

£39 per person

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.

MIRTALA

SOFT LAUNCH

Thursday 2nd July – Sunday 12th July

7 Course Set Menu

SUMMER GUACAMOLE

Toasted avocado leaf, corn tostadas

AGUACHILE DE CALLO

Hand-dived Orkney Scallop, chiltepin chile

CEVICHE DE HALIBUT FRESCO

Dry-aged Halibut, guajillo chile

BROCHETAS AL PASTOR

Ironage pork skewers, habanero & pineapple salsa

POLLO CON MASA

Fried chicken, habanero cream, pickled cascabel

MIRTALA BARBACOA

British Wagyu & accompaniments

DESSERT

Roasted pineapple, lime crema, Helado ice cream

£59 per person

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.

MIRTALA

SOFT LAUNCH

Thursday 2nd July – Sunday 12th July

5 Course Vegetarian Set Menu

SUMMER GUACAMOLE

Toasted avocado leaf, corn tostadas

ESQUITES CON CREMA Y QUESO

Fermented crema, Mexican queso

PICO DE GALLO FRITTERS

Whipped queso-fresco, pickled cascabel

MIRTALA BARBACOA

Assorted mushrooms & accompaniments

DESSERT

Roasted pineapple, lime crema, Helado ice cream

£39 per person

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