

MIRTALA

Snacks £15 each

Summer Dips (V) *Guacamole, pumpkin seed hummus, tostadas, crudites*

Devon Crab 'Salpicon' Tostada *Crab meat tostadas, salsa macha (peanuts)*

Beef Tostada 'Gaonera' *Aurox chateaubriand fillet (Medium), chimichurri, chive oil*

Aubergine Tostada (V) *Fried onions, salsa macha (peanuts)*

Small Plates £19 each

XL Scallop in Chipotle Butter *Hand-dived Orkney Scallop*

Corn 'Elotes' Fritters (V) *Whipped queso fresco, salsa macha (peanuts)*

Mexican Fried Chicken *Masa coated buttermilk chicken, habanero cream*

The Mirtala Caesar Salad *Sourdough crutons, devilled eggs*

Sharing Plates £25 each

Spanish Grilled Pork al Pastor *Galician chestnut fed pork chop, salsa roja*

Lamb Chops 'Zaragoza' *Two grilled Aurox lamb chops, guacasalsa*

Camaronos Mariscos *Three grilled Tiger Prawns, salsa fresca*

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

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
Jack's Creek Bone-in Ribeye Cutlet (0.6 kg)	£46 per person
Trenchmore Wagyu Sirloin on Bone (0.7 kg)	£48 per person
<i>New</i> Spanish Galician Beef Fillet (0.5 kg)	£48 per person
<i>New</i> Spanish Pork 'Iberico Secreto' (0.5 kg)	£39 per person
Grilled Cod Tacos	£39 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
Dingly Dell Pork 'Carnitas'	£36 per person
Trenchmore Wagyu Beef Rib 'Barbacoa'	£44 per person

Dessert £12 each

Tequila Roasted Pineapple, Lime Cremeux, Cinnamon Ice Cream
'Cajeta' Roasted Goat's Milk Ice Cream by Helado (Two Scoops)

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Feasting Menu

£79 per person



Graze

SUMMER GUACAMOLE

and

SIKIL PAK WITH CRUDITES

To Start

AUROX ROAST BEEF TOSTADA

or

DEVON CRAB TOSTADA

Small Plates

GRILLED TIGER PRAWNS (3)

or

SCALLOP IN CHIPOTLE BUTTER

Tacos (Two per person)

JACK'S CREEK RIBEYE TACOS

or

GRILLED COD 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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	Glass 125 ml	Bottle
Sparkling & Champagne		
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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