



# MIRADORA

ROOFTOP • RESTAURANT • TEQUILERIA

## FESTIVE SET MENU

3 courses - £60

### STARTERS



#### Seafood Caldo with Garlic Cornbread (GF)

Seafood broth with mussels, squid, and tiger prawns simmered in tomato, chili, and garlic. Served with toasted garlic cornbread

#### Turkey Roulade with Cranberry & Chestnut Mole (GF)

Oven-roasted turkey breast stuffed with carrots, caramelised onions, roasted chestnuts, garlic, creamy cheese, and aromatic sage, finished with a vibrant cranberry garnish

#### Mexican Stuffed Peppers (VE)

Roasted bell peppers filled with a hearty vegan blend of rice and tomatoes, delicately seasoned with chili and cumin, and topped with creamy, melted plant-based cheese



### MAINS

#### King Prawn Arroz Rojo (GF)

King prawns served with red Mexican rice, cherry tomatoes, asparagus, and a touch of garlic and chili

#### Slow-Cooked Lamb Barbacoa with Mash Potatoes & Black Beans (GF)

Tender lamb shank cooked barbacoa-style with red wine, chipotle, and Mexican herbs, served with mash potatoes and black beans

#### Roasted Pumpkin with Mexican Beans (VE)

Oven-roasted pumpkin served with mix of black beans and tomatoes, infused with bold Mexican spices and chili, finished with coriander and thyme

### DESSERTS

#### Mexican Flan with Caramel (GF, V)

A creamy baked coconut custard drizzled with caramel sauce and served with a bright berry compote – smooth, rich and festive.

#### Mexican Coffee Tres Leches Cake (V)

A light sponge soaked in espresso and three milks – condensed, evaporated, and cream – finished with whipped mascarpone and cocoa powder



#### Rice Pudding with Cinnamon, Dried Cranberries & Raisins (VE)



V Vegetarian - VE Vegan - GF Gluten Free  
For any allergies please speak to member of staff