

Mithna Festive season 2024

(This special holiday menu will be available on 24th December, 25th December, 31st December, and 1st January only. Reservations are recommended)

Starters

Velvety Jerusalem Artichoke soup.
Artichoke crisp, light truffle oil.

€8.50

Crispy, panko breaded Quail breasts
Fresh pomegranate, roasted apple.

€13.50

Brie Parcel

Filo pastry wrapped brie, plum chutney, balsamic glaze

€14.50

Falafel

Homemade spiced falafel, beetroot hummus, toasted nuts.

€8.50

Octopus Carpaccio

*Carpaccio of local octopus, extra virgin olive oil, olive dust, herbs,
tomato salsa.*

€14.00

Crab & Lobster ravioli

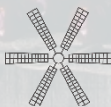
Light bisque cream sauce, scallions, lemon zest.

€16.50

Linguine al pollo

Tender chicken thighs, smoked bell peppers, pistachio pesto.

€14.50



Mains

Oven Baked Red Meagre

Pickled local fennel, velvety pea puree, olive dust, pea shoots.

€28.50

Barbary Duck Breast

Savoy cabbage, crispy guanciale, sweet sherry sauce.

€27.50

Grilled Local Pork Tomahawk

Orange infused baby carrots, Braised leeks.

€27.50

Angus Beef Rib eye

BBQ style sticky onions, beef jus reduction.

€31.50

Seared Venison French Rack

Herb crust, pommes puree, rosemary oil.

€35.50

Potato Gnocchi

*Tossed in beetroot puree, parmesan shavings,
Crushed amarena biscuits.*

€17.00

Sauces

Mushroom cream sauce , Peppercorn jus ,Gorgonzola sauce, Port jus.

€3.00

All Mains are served with roasted seasonal vegetables and potatoes



Dessert

Warm sticky toffee pudding
Clotted cream, toffee sauce glaze.

€7.50

Imbuljuta Crumble,
Slow cooked chestnuts, orange flavours, chocolate sauce.

€7.50

Frangipane tart
Baked almond tart, powdered sugar.

€7.50

Baked Amarena New York Cheesecake
Ginger biscuit, forest fruit compote.

€7.50

