

# Miró

SPANISH GRILLE

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## Mother's Day Menu

### Tapas

**Calamares - 15**

Fried, served with aioli and salsa roja.

**Empanadas - 12**

Beef tenderloin turnovers served with salsa roja.

**Gambas al Ajillo - 12**

Sizzling sauteed shrimp in fresh garlic and olive oil.

**Pulpo Gallego - 16**

Grilled Spanish Octopus served with roasted potatoes, sprinkled with paprika and olive oil.

**Conchas A la Parmesana - 18**

Baked Sea scallops served in their half shell, cooked with butter, olive oil, white wine, and topped with grated parmesan cheese.

### Salads

**Ensalada Catalana with Salmon (GF) - 21**

Mixed greens, tomato, cucumber, onion, bell peppers, hearts of palms, artichokes, and house vinaigrette.

**Chicken Caesar Salad (GF) - 17**

Romaine hearts, shaved & grated parmesan cheese, homemade croutons, and light Caesar dressing.

## Entrees

### **Pollo Jerez (GF) - 22**

Grilled Chicken breast topped with our Sherry-wine, four-mushroom-blended sauce and served with garlic mashed potatoes.

### **Mallorquinas - 25**

Sauteed jumbo Shrimp or Chicken tossed with fresh oregano and tomatoes, served over spaghetti, topped with shaved parmesan.

### **Salmon a la Plancha (GF) - 26**

Grilled Salmon filet topped with sundried tomato pesto, and served with sauteed spinach.

### **Solomillo de Res al Ajillo (GF) - 38**

Grilled Certified Angus Beef Top Sirloin steak, topped with sauteed mushrooms and served with grilled asparagus wrapped in bacon and salsa verde.

\*Recommended Medium Rare for tenderness.

### **Paella de Carne (GF) - 37**

Traditional Spanish saffron rice recipe with a combination of lamb, chorizo, beef, pork, and chicken.

### **Paella Valenciana (GF) - 29**

Traditional Spanish seafood saffron rice recipe of Shrimp, Scallops, Mussels, Clams, and Calamari.

## Desserts 10

Tres Leches Cake

Flourless Chocolate torte (GF)

Coconut Cake

Flan