



SPANISH GRILLE

TAPAS

Camarones al Pil Pil \$16

Jumbo shrimp, garlic, olive oil, Spanish paprika, crostinni. (GF)

Almejas con Alcachofas \$16

Clams, artichokes, capers, white wine garlic sauce. (GF)

Pulpo Gallego \$17

Spanish octopus, paprika, Olive oil, roasted potatoes.

Calamares \$16

Grilled (GF) or fried calamari.

Gambas al Ajillo \$11.50

Sizzling sautéed shrimp in garlic and olive oil. (GF)

Mejillones Diablo con Chorizo \$16

Sautéed mussels, Spanish chorizo, mildly spicy tomato sauce. (GF)

Vieiras Parmesan \$16

Half shell baked scallops, butter, herbs, grated Parmesan.

Tabla de Jamón & Queso S \$18 – L \$34

Serrano ham, Spanish cheese, Olives, Spanish chorizo, Piquillo peppers. (GF)

Pinchitos Morunos \$14

Pork kabobs, Peruvian corn, chimichurri. (GF)

Empanadas \$11.95

Homemade beef tenderloin turnovers.

Piquillos \$12.50

Spanish roasted red peppers baby spinach, goat cheese. (GF) (V)

Croquetas \$12.50

Serrano Ham bechamel fritters.

Patatas Bravas \$9.50

Diced fried potatoes, spicy aioli tomato sauce. (V)

Aceitunas Miró \$8

Olives, garlic, herbs. (GF) (V)

Plátanos \$8

Fried plantains. (V)

SOPAS Y ENSALADAS

Sopa de Pollo \$6

Chicken soup, saffron rice. (GF)

Frijoles Negros \$6

Black beans soup (GF) (V)

Caesar Salad \$10

Romaine hearts, Parmesan, croutons, Caesar dressing

Ensalada Surtida \$10

Mixed greens, tomato, onion, cucumber, olives, bell pepper. (GF) (V)

Ensalada Catalana \$12

Mixed greens, tomato, cucumber, onion, artichokes, hearts of palms, roasted red pepper, goat cheese. (GF)

Extra basket of bread \$3

Add to your salad:

Shrimp	\$8
Chicken	\$7
Salmon	\$12

Dressings:

Blue Cheese
Ranch
House Vinaigrette (GF)
Blueberry Balsamic (GF)

CARNES

All our Steaks are 100% Angus Beef, USDA Choice or higher grade

Filet Mignon*	8 oz	\$42
New York Strip*	14 oz	\$38
Cowboy Ribeye*	16 oz	\$52
Rack of Lamb*	12 oz	\$38

Add
2 Jumbo Shrimp
or 2 Scallops
\$8

CHOICE OF ONE SIDE: Garlic Mashed Potatoes – Sautéed Spinach – Seasoned Steak Fries – Vegetables Medley – Grilled Asparagus **(Add \$2)**

STEAK SAUCES: Chimichurri – Cabrales Blue Cheese – Wild Mushrooms.

ESPECIALES MIRÓ

Zarzuela de Mariscos \$37

Spanish seafood stew of fish, shrimp, mussels, calamari, clams, lobster meat, Romesco sauce, saffron rice. (GF) **Add 2 Scallops \$8**

Paella S \$29 - L \$58

Spanish saffron rice, shrimp, mussels, calamari, clams. (GF) **Add 2 Scallops \$8**

Fideuá \$29

Angel hair, shrimp, mussels, clams, calamari. **Add 2 Scallops \$8**

Mallorquinas \$25

Spaghetti pasta, jumbo shrimp, fresh oregano, tomato, parmesan cheese.

Corvina Mediterránea * \$38

Wild caught Corvina, tapenade of olives, pearl couscous, roasted pepper & cilantro lime sauce.

Salmón a la Plancha * \$28

Hormones & antibiotics free Verlasso salmon, sundried tomato-basil pesto, sauteed baby spinach. (GF)

Lubina * \$42

Wild caught Chilean Sea bass, Romesco sauce, white rice. (GF)

Chuleta a la Madrileña * \$36

12 oz Grilled bone-in French cut pork chop, garlic, parsley, Spanish paprika, sherry-apple chutney, roasted potatoes, heirloom carrots.

Paella de Carne * \$37

Spanish saffron rice, lamb, Spanish chorizo, beef tenderloin, pork, chicken. (GF)

Churrasco de Cerdo \$25

Grilled pork tenderloin, white rice, black beans, plantains, chimichurri sauce.

Spaghetti Miró \$25

Sauteed diced chicken breast, Spanish chorizo, olives, tomato, sundried tomato pesto sauce.

Pollo al Jerez \$24

Marinated 8 oz hormones & steroids free grilled chicken breast, blended mushrooms sherry wine sauce, garlic mashed potatoes. (GF)

Berenjena Rellena \$21

Stuffed eggplant, sautéed baby spinach, marinara sauce, Monterrey Jack cheese, grated parmesan, saffron rice. (V)

POSTRES Y BEBIDAS

Desserts:

Flan (GF)
Tres Leches
Carrot Cake *sugar free*
Flourless Chocolate Cake (GF)
Coconut Cake
Tiramisú

Hot Beverages:

Espresso
Cappuccino
American Coffee
Latté
Hot Tea

Cold Beverages:

Sparkling Water
Natural Water
Iced Tea
Soda

(*) These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illness. especially if you have certain medical conditions.

- There will be an upcharge for additional rice, sauce, or any substitution.
- There is a \$25 cutting cake fee for all cakes provided by patrons.
- 20 % Gratuity will be added to all parties of six or more.