

Miró

SPANISH GRILLE

APERITIVOS

Croquetas 12.5

Serrano Ham bechamel fritters


Patatas Bravas 9.5

Diced fried potatoes, spicy aioli tomato sauce 


Platanos 8.5

Fried plantains 

Mejillones Diablo con Chorizo 16



Sautéed mussels, Spanish chorizo, mildly spice tomato sauce 

Almejas con Alcachofas 16

Clams, artichokes, capers, white wine garlic sauce 

Extra basket of bread 3

Aceitunas Miró 8.5

Olives, garlic, thyme, rosemary  

Empanadas 11.5

Homemade beef tenderloin turnovers

Calamares 16

Grilled  or fried calamari

ENSALADAS & SOPAS

Dressings: Blue Cheese, Ranch, House Vinaigrette,  or Blueberry Balsamic 


Caesar Salad 10

Romaine hearts, Parmesan, croutons Caesar dressing 


Ensalada Surtida 10

Mixed greens, tomato, onion, cucumber, olives, bell pepper 

Ensalada Catalana 12

Mixed greens, tomato, cucumber, onion white asparagus, artichokes, hearts of palms roasted red pepper, goat cheese 

Sopa de Pollo 6

Chicken soup with saffron rice 

Frijoles Negros 6

Black bean soup  

ADD ONS:


Shrimp 8

Chicken 7

Salmon 12

TAPAS

Tabla de Jamón & Queso Small 18 Large 34

Serrano ham, Cheese, Olives, Spanish Chorizo, Piquillo peppers 


Camarones al Pil Pil 16.5

Jumbo shrimp, garlic, olive oil, Spanish paprika 


Gambas al Ajillo 11.5

Shrimp, garlic, olive oil 


Pinchitos Morunos 14

Pork kabobs, Peruvian corn, chimichurri 

Vieiras a la Parmesana 16

Half shell baked scallops, butter herbs, grated Parmesan 

Piquillos 13

Spanish roasted red peppers, baby spinach, goat cheese 

Pulpo Gallego 17

Spanish octopus, paprika, Olive oil, roasted potatoes

*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.

20 % Gratuity will be added to all parties of six or more.

CARNES

All steaks are 100%AngusBeef,USDA Choice or higher grade

Filet Mignon*	8 oz	46
New York Strip*	14oz	39
Bone-in Cowboy Ribeye*	16oz	56
Rack of Lamb*	8oz	38

ADD ONS & TOPPINGS

2 Jumbo Shrimp	8
2 Jumbo Scallops	8
Chimichurri	X
Cabrales Blue Cheese	X
Wild Mushroom	X

PAELLAS

Paella Small 34 Large 62

Spanish saffron rice, shrimp, mussels, calamari, clams (GF)

Add 2 Jumbo Scallops \$8

Paella de Carne* 37

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

ESPECIALES MIRÓ

Zarzuela de Mariscos 38

Spanish seafood stew of fish, shrimp, mussels, calamari, clams, bay scallops, lobster meat, Romesco sauce, saffron rice (GF)

Add 2 Jumbo Scallops \$8

Corvina Mediterranea* 38

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

Mallorquinas 25

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

Fideua 34

Angel hair, shrimp, mussels, clams, calamari

Add 2 Jumbo Scallops \$8

Pollo al Jerez 25

Grilled chicken breast, blended mushrooms sherry wine sauce, garlic mashed potatoes (GF)

Lubina con Romesco* 44

Chilean Sea bass, Romesco sauce, white rice (GF)

Berenjena Rellena 22

Stuffed eggplant, sauteed spinach, Monterey Jack cheese, saffron rice (GF) (V)

Add Chicken \$7

Churrasco de Cerdo 26

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

Spaguetti Miró 25

Sauteed chicken, Spanish chorizo, olives, tomato-pesto sauce

Salmón a la Plancha* 29

Chilean Verlasso salmon, sundried tomato-basil pesto, sauteed spinach (GF)

Chuleta a la Madrileña* 36

Grilled bone-in pork chop, garlic, parsley, Spanish paprika, sherry-apple chutney, roasted potatoes, heirloom carrot

SIDES

Garlic Mashed Potatoes X
Sauteéd Spinach X
Seasoned Steak Fries X

Vegetables Medley X
Grilled Asparagus + \$2