

Miró

SPANISH GRILLE

TAPAS

Empanadas 11.50

Homemade traditional Spanish turnovers, filled with seasoned beef tenderloin.

Pinchitos Morunos 13

Grilled seasoned pork kabobs, Peruvian corn, chimichurri sauce (GF)

Piquillo 11.50

Spanish roasted red peppers stuffed with sautéed spinach and goat cheese. (GF) (V)

Gambas al Ajillo 11.50

Sizzling sautéed shrimp in garlic and olive oil (GF)

Gratinadas 16

Baked scallops in a homemade marinara sauce, topped w/ Parmesan & Monterrey Jack cheeses (GF)

Mejillones Diablo con Chorizo 16

Sautéed mussels with Spanish sausage in a mildly spicy tomato sauce (GF)

Plátanos 8

Fried plantains

Croquetas 12.50

Homemade Spanish ham croquettes

Calamares 15

Fried or grilled calamari (GF)

Tabla de Jamón & Queso 17.50

Jamón Serrano, Manchego Cheese, Spanish Olives, Roasted Red Peppers, artichoke heart, grapes (GF)

Patatas Bravas 8.50

Fried potatoes, spicy aioli tomato sauce (V)

SOPAS Y ENSALADAS - SOUPS & SALADS

Sopa de Pollo 6

Chicken soup with Spanish saffron rice (GF)

Ensalada Surtida 10

Mixed greens, tomato, cucumber, onion, Spanish olives, and green bell pepper

Ensalada Catalana 12

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

Frijoles Negros 6

Black beans soup (GF) (V)

Caesar Salad 10

Crisp romaine, shaved Manchego, parmesan cheese, crispy croutons, light creamy Caesar dressing

Add Shrimp 8

Add Chicken 7

Add Salmon 9

DRESSINGS: Blue Cheese – House Vinaigrette (GF) – Blueberry Balsamic Vinaigrette (GF) – Honey Mustard – Ranch

CARNES – STEAKS & CHOPS

All steaks are C.A.B Choice

Filet Mignon*	8 oz	38
New York Strip*	14 oz	34
Bone-in Cowboy Ribeye*	16 oz	46
Rack of Lamb	8 oz	38

STEAK TEMPS: Rare: Red Cool Center – Medium Rare: Red, Warm Center – Medium: Pink, Hot Center – Medium Well: Dull Pink Center – Well Done: Dull Gray

CHOICE OF ONE SIDE: Garlic Mashed Potatoes – Sautéed Spinach – Seasoned Steak Fries – Vegetables Medley – Grilled Asparagus

STEAK SAUCES: Spanish Blue Cheese – Chimichurri – Peppercorn Brandy – Port Bacon au jus – Wild Mushroom

ESPECIALIDADES DE LA CASA – MIRO SPANISH SPECIALTIES

Paella Small **29** Large **56**
Traditional Spanish saffron rice recipe with a combination of shrimp, scallops, mussels, clams, and calamari (GF)

Zarzuela de Mariscos 37
Traditional Spanish aromatic seafood stew cooked in a Spanish clay casserole with a combination of fish, shrimp, calamari, mussels, clams, scallops, and lobster meat in a tomato, Romesco broth. Served with Spanish saffron rice (GF)

Salmon a la Plancha* 26
Grilled salmon filet topped w/ sundried tomato basil pesto, served w/sautéed spinach (GF)

Mallorquinas 25
Sautéed jumbo shrimps tossed with fresh oregano and tomatoes, served over spaghetti, topped with shaved parmesan.

Lubina 38
Grilled Chilean Sea bass topped with Romesco sauce, served over white rice (GF)

Churrasco de Cerdo 24
Grilled seasoned pork tenderloin topped with chimichurri sauce and served with white rice, black beans, and plantains.

Fideuá 29
Traditional Spanish recipe with a seafood combination of shrimps, scallops, mussels, clams, and calamari with al dente angel hair pasta

Paella de Carne 37
Traditional Spanish saffron rice recipe with a combination of lamb, chorizo, beef, pork, and chicken (GF)

Berenjena Rellena 18
Stuffed eggplant with fresh sautéed spinach and cheese, served with Spanish saffron rice (V)

Pollo al Jerez 22
Grilled seasoned chicken breast topped with wild mushrooms in a sherry wine sauce and served with garlic mashed potatoes (GF)

POSTRES – HEAVENLY TEMPTATIONS

Tres Leches
Homemade Spanish sponge cake soaked in three kinds of milk finished with a light vanilla frosting

Flan
Homemade Spanish baked custard dessert with caramel sauce (GF)

Tiramisú
Crème brûlée
Cheesecake
Coconut Cake
Peanut Butter Cake
Oreo Cookie Cheesecake
Flourless Chocolate Cake (GF)

BEBIDAS – BEVERAGES

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.**