

Miró

SPANISH GRILLE

APERITIVOS

Croquetas 12.5

Serrano Ham bechamel fritters

Patatas Bravas 9.5

Diced fried potatoes, spicy aioli tomato sauce (V)

Platanos 8.5

Fried plantains (V)

Mejillones Diablo con Chorizo 16

Sautéed mussels, Spanish chorizo, mildly spice tomato sauce (GF)

Almejas con Alcachofas 16

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

Extra basket of bread 3**Aceitunas Miró 8.5**

Olives, garlic, thyme, rosemary (GF) V

Empanadas 11.5

Homemade beef tenderloin turnovers

Calamares 16

Grilled (GF) or fried calamari

ENSALADAS & SOPAS

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

Caesar Salad 10

Romaine hearts, Parmesan, croutons Caesar dressing (V)

Ensalada Surtida 10

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

Ensalada Catalana 12

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

Sopa de Pollo 6

Chicken soup with saffron rice

Frijoles Negros 6

Black bean soup (V)

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

Pinchitos Morunos 14

Pork kabobs, Peruvian corn, chimichurri (GF)

Piquillos 13

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

Gambas al Ajillo 11.5

Shrimp, garlic, olive oil (GF)

Vieiras a la Parmesana 16

Half shell baked scallops, butter herbs, grated Parmesan

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% Angus Beef, 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

SIDES

Garlic Mashed Potatoes	X
Sauteéd Spinach	X
Seasoned Steak Fries	X

Vegetables Medley	X
Grilled Asparagus	+ \$2

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, 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