

MIRÓ

SPANISH GRILLE

TAPAS

Empanadas Traditional Spanish turnovers filled with seasoned beef. **8.5**

Pinchitos Morunos **GF** Grilled seasoned pork kabobs topped with chimichurri sauce. **9.5**

Platanos **GF** Fried plantains. **6**

Piquillo **GF** **V** Roasted peppers with spinach and goat cheese. **9.5**

Gambas al Ajillo **GF** Sautéed shrimp in garlic and olive oil. **9.5**

Calamares Fried or grilled calamari **GF** **10**

Gratinadas **GF** Parmesan baked scallops with marinara sauce. **10**

Mejillones Diablo con Chorizo **GF** Sautéed mussels and Spanish sausage in a mildly spicy tomato sauce. **13**

SOPAS Y ENSALADAS - SOUPS & SALADS

Sopa de Pollo **GF** Chicken soup with Spanish rice. **5**

Frijoles Negros **GF** **V** Black beans soup. **5**

Dressings: Bleu Cheese - House Vinaigrette **GF** - Blueberry Balsamic Vinaigrette **GF**
Honey Mustard - Ranch

Ensalada Surtida Mixed greens, tomato, cucumber, onion and green bell pepper. **5.5**

Caesar Salad Crisp romaine, shaved manchego, parmesan cheese and crispy croutons tossed with a light creamy Caesar dressing. **8**

CARNES – STEAK & CHOPS

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

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

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

New York Strip *	14 oz	27
Cowboy Ribeye *	16 oz	28
Filet Mignon *	8 oz	26
Lamb Chops *	12 oz	27
Pork Chop	12 oz	21

All Steaks are C.A.B choice.

ESPECIALIDADES DE LA CASA – MIRO SPANISH SPECIALTIES

Paella **GF** Traditional Spanish recipe with a combination of shrimp, scallops, mussels, clams, and calamari with Spanish rice. Small **19** Large **36**

Zarzuela de Mariscos **GF** Traditional Spanish aromatic seafood stew cooked in a Spanish clay casserole with a combination of fish, shrimp, calamari, mussels, clams, scallops and lobster in a tomato sauce, served with Spanish rice. **23**

Salmon a la Plancha * **GF** Grilled salmon filet topped with a sundried tomato basil pesto, served with sautéed spinach. **17**

Fideos Traditional Spanish recipe with a seafood combination of shrimps, scallops, mussels, clams and calamari with al dente angel hair pasta **19**

Berenjena Rellena **V** Stuffed eggplant with fresh sautéed spinach and cheese, served with Spanish rice **14**

Churrasco de Cerdo **GF** Grilled seasoned pork tenderloin topped with chimichurri sauce, served with white rice, black beans, and plantains. **17.5**

Pollo Jerez **GF** Grilled seasoned chicken breast topped with wild mushrooms in a sherry wine sauce, served with garlic mashed potatoes. **16**

Lubina con Romesco **GF** Grilled Chilean sea bass topped with roasted pepper sauce, served with white rice. **27**

Paella de Carne **GF** Traditional Spanish recipe with a combination of lamb, chorizo, beef, pork and chicken with Spanish rice. **22**

Mallorquinas Sautéed jumbo shrimps tossed with fresh oregano and tomatoes, served over spaghetti, topped with shaved parmesan **17**

* 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**