

LUNCH

Monday - Sunday from 12:00 - 15:00

SALADS & STARTERS:

Chef's Salad

Gourmet salad leaves - celery texture - roasted hazelnut - fontina cheese - Grana Padano - beetroot drops
8.00

Chicken & Rocket Caesar's

Cherry tomatoes - rocket leaves - parmeggiano shavings - pancetta slivers - caesar's dressing
8.00

Toasted Focaccia

Classic tomato focaccia - bell peppers
6.00

Smoked Paprika Paella

Arborio rice - chicken - chorizo - calamari - bell peppers - smoked paprika saffron stock
10.00

Mozzarella Al Coccio

Oven baked buffalo mozzarella - fresh tomato sauce - dipping focaccia bread
8.00

Calamari Crispy

Fried calamari - szechuan pepper dust - creamed spring onion
10.00

MAINS:

Slow Smoked Beef - Corn Tacos

Sizzling glazed beef skirt - caramelised onions & peppers - refried bean pegar - lime cheeks - fresh coriander salsa
14.00

Crunchy Chicken

Panko Breaded - bang bang peanut sauce - mixed leaves salad - potato wedges
14.00

Miro Gourmet Beef Burger

Brioche bun - caramelised onions - smoked mozzarella - port infused beef patty - sweet potato fries
14.00

Salmon Teryake

Ginger & coconut pilaf rice - baby spinach leaves
18.00

Veal Escalopes

Truffle butter - potato wedges - rocca salad leaves
16.00

Beef Tagliata

Rocket - parmasean shavings - cherry tomatoes
22.00

Please ask a member of staff for today's selection of desserts.

DINNER

Monday - Sunday from 18:30 - 23:00

TAPAS:

Chorizo

Sweet & smokey chorizo sausage - paprika - rioja red wine - charred spanish onions
Add a chilli chocolate kick.
10.00

Sea Bass

Sea bass crostini - preserved lemon ceviche - dried cherry tomatoes - beetroot slivers - sauce vierge
8.00

Calamari

Crispy fried calamari - szechuan pepper dust - creamed spring onion
10.00

Miro Bravas

Patatas bravas - goat's cheese chevreaux - truffle mousse - tail on prawns
12.00

Burrata

Burrata di bufala - plum tomato "tartare" - pickled apple - burnt apple purée - local greens
10.00

Vitello

Veal carpaccio - truffle oil - rocket leaves - aged salted ricotta - gremolata crumbs
12.00

Charcuterie Board

Chorizo - marinated olives - jambon - grapes sangria chutney - parmeggiano nuggets - dried orange crisps
12.00

SPECIALS:

Classic French Onion Soup

Gruyere cover - crisp croute
10.00

Riso Pod

Acquerello rice - terra mushrooms - toasted hazelnut - chlorophyll tuille - aged parmesan cream
12.00

We recommend a minimum of 6 dishes when dining for 2 persons from our Tapas menu

GRILLS:

Australian Grain Fed Ribeye 300g

28.00

Black Angus Beef Fillet 250g

28.00

Dutch Veal Cutlet 300g

24.00

Beef Tagliata 400g

24.00

SIGNATURE BOARDS

- serves a minimum of 2 guests

Red Sun II

The all-time favourite prime cuts. Not for the faint hearted.

Grilled beef ribeye - veal cutlet - lamb rack - grilled asparagus - vine tomatoes au gratin - portobello mushrooms - burnt aceto gravy
36.00 per person

Harlequin

Brightly coloured & romantically balanced to tease your palate.

Josper grilled beef tagliata - chimichurri rubbed cornfed chicken - chocolate & red wine chorizo sausage - grilled asparagus - vine tomatoes - portobello mushrooms - madrilène tomato salsa
32.00 per person

Singing Fish

Celebrate a local blend of fish, seafood and sing.

Charred brown meagre - seabass - calamari - local prawns - mussels mariniere - grilled asparagus - vine tomatoes - sweet mustard rouille
32.00 per person

Upright Figure

Straight up and raring to go.

Succulent tomahawk - grilled asparagus - vine tomatoes au gratin - portobello mushrooms - jus vin rouge
36.00 per person

SIDES:

Double fried potato wedges - **2.00**

Salt fried sweet potatoes - **2.00**

Baked chat potatoes - **2.00**

Butter tossed green vegetables - **3.00**

Rocket, aceto & parmesan salad - **3.00**

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MIRO.COM.MT

A:

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Please advise a member of staff about any dietary requirements or allergies

2 HOURS OF HAPPINESS EVERY WEDNESDAY, THURSDAY & FRIDAY BETWEEN 17:30-19:30 + COMPLIMENTARY NIBBLES