

## LUNCH MENU

Served daily from Monday to Saturday between 12:00hrs & 17:00hrs.  
For Sunday lunch we serve our dinner menu.

## SOUP

Please ask one of our servers  
for today's option €6.00

## FROM THE BAKERY

**Veg it Up (V)** €6.00  
Toasted tortilla wrap, mixed stir-fried  
vegetables, fresh avocado, tomato spread &  
chickpea hummus

**Stars & Stripes** €6.50  
Triple decker toasted sandwich, fried bacon,  
grilled chicken, sliced tomato, lettuce leaves &  
Leicester cheese

**Aphrodite's Gift (V)** €7.00  
Toasted white or brown bread, grilled zucchini,  
grilled halloumi cheese & Greek yoghurt

**Ciao Mama** €7.50  
Toasted ciabatta bread, Prosciutto, fresh  
mozzarella, tomato, rocket leaves & fresh pesto

**The Norwegian Lox** €7.50  
Toasted brown sandwich bread, smoked  
salmon, cream cheese & boiled egg

**Cluck Cluck Chicken** €8.25

French bread, rocket leaves, grilled  
chicken, sliced tomato, parmesan  
shavings & curry mayonnaise

**Miro Gourmet Burger** €9.50

Brioche bun, caramelised onions, smoked  
mozzarella, sliced tomato & a port infused  
homemade beef patty

*All of the above dishes are served with French fries.  
Why not upgrade to Paprika potato wedges or  
sweet potato fries for just €1?*

## FROM THE GARDEN

**Miro Chef's Salad (V)** €8.00

Gourmet salad leaves, celery texture, roasted  
hazelnut, fontina cheese, Grana Padano &  
beetroot drops

**Tre Colori (V)** €8.50

Mozzarella di Bufala, baby rocket leaves,  
fresh cherry tomatoes, dry cherry tomatoes,  
black pitted olives & balsamic pearls

**Caesar Salad** €9.00

Grilled & sliced chicken breast, cherry  
tomatoes, rocket leaves, parmesan shavings,  
pancetta slivers, Caesar's dressing

**Why So Prawny?** €9.50

Baby leaves, tail-on prawns, candid cherry  
tomatoes, orange segments, sunflower seeds  
& citrus dressing

**S&B Salad** €9.50

Baby leaves, smoked salmon, fresh avocado strips  
& pearl barley

## FULL ON LUNCH

**Jasmine** €12.50

Thai curry sauce, coconut milk, stir fried  
vegetables, chicken tenders & steamed jasmine  
rice (Vegan option available with tofu)

**Sea Bass** €18.50

Grilled sea bass, pistachio crust & tomato tartare  
(Served with potato wedges & vegetables of the day)

**Black Angus Ribeye** €24.50

300g prime cut charcoal grilled to perfection  
& red wine sauce  
(Served with potato wedges & vegetables of the day)

*Ask a server for our special dishes &  
dessert selection*

- LOUNGE BAR OPEN - Serving cocktails and nibbles from 17:00hrs onwards

## DINNER MENU

Served daily from Monday to Saturday between 18:30hrs & 23:00hrs.  
Sundays served between 12:00hrs - 17:00hrs & 18:30hrs - 23:00hrs.

## STARTERS

**Eggplant & mozzarella decker (V)** €8.00

Panko breaded egg plant, bufala mozzarella,  
tomato concasse', aged parmesan &  
balsamic pearls

**P&V raviolacci** €9.00

Steamed & braised homemade raviolacci  
stuffed with pork cheek, veal & thyme jus

**Stuffed calamaretti** MIRO €10.00

Baby squid filled with an anchovy & prawn  
ragout, pea & tomato tartare & garlic foam

**Riso venere (V)** €12.00

Riso venere on a pea puree, saffron cream  
drops & fried aubergine

**Truffle veal croquettes** MIRO €12.00

(made in-house)  
Porcini mushrooms, veal jus & pecorino fondue

**Miro chef's beef tartare** MIRO €14.00

Knife chopped Australian Angus beef fillet,  
Miro's special mix, cured egg, Maldon salt,  
truffle/herb oil & toasted bread.  
All mixed to your liking at table.

**Scottish scallops** €15.00

Pan seared scallops on a mozzarella foam,  
orange gel & dry flower

## MAIN DISHES

**Asparagus delight (V)** €16.00

Asparagus ricotta filled cannelloni,  
lemon zest & bechamel sauce

**Seabream al sale** €20.00

Salt crusted & oven baked whole seabream

**Seabass roulade** €22.00

Oven baked seabass, prawn tartare &  
dried black olives. For the adventurous -  
a side of our homemade chilli jam  
(it's not that hot - promise)

**Aromatic lamb tagliata** €22.00

Sous vide lamb rump, buttered herbs parfum,  
marinated artichoke hearts & red wine jus

**Strawberry fillet** MIRO €30.00

Strawberry infused beef fillet medallions,  
dried edible flower, lemon whipped cream

## GRILLED BY JOSPER

Josper is an elegant combination of a grill and  
an oven in a single machine. It works solely  
with charcoal and it's unique closed barbecue  
design ensures that all meats are cooked to  
an optimal result.

**Australian grain fed beef ribeye** €26.00

**Dutch milk fed veal cutlet** €26.00

**Irish Black Angus beef fillet** €28.00

**Porter house steak 1kg** €80.00

(RECOMMENDED FOR 2 PERSONS)

*All served with our chef's daily side dishes.*

## SAUCES

Pepper & brandy, Port wine reduction,  
Truffle jus, Mustard cream

## A TASTE OF MIRO

*Can't decide? Allow us to do it for you!  
We've put together a selection of some  
of our creations which are sure to scratch  
your culinary itch.*

**Eggplant & mozzarella decker (V)**

Panko breaded egg plant, bufala mozzarella,  
tomato concasse', aged parmesan &  
balsamic pearls

**Truffle veal croquettes** (made in-house) MIRO

Porcini mushrooms, veal jus & pecorino fondue

**Riso venere**

Riso venere on a pea puree, saffron cream  
drops & fried aubergine

**Strawberry fillet** MIRO

Strawberry infused beef fillet medallions,  
dried edible flower & lemon whipped cream

or

**Australian grain fed beef ribeye**

with a port wine reduction sauce.

Both dishes are cooked in our renowned  
Josper grill oven

**Opera cake**

Layers of almond jaconde soaked in  
coffee syrup, layers of praline paste &  
chocolate mousse

**€50 PER PERSON**

(MINIMUM OF 2 PEOPLE)