

# MENU

## PLATTERS & COLD APPETIZERS

# MIRO



### ANTIPASTI PLATTER

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Selection of cured meats, cheeses, bread, crackers, assorted sauces and jams, olives, marinated vegetables, fresh berries, fresh and dried fruits, and nuts



### MEAT PLATTERS

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House-Made Meat Platter  
House-made sausage with smoked pork fat, lightly smoked pork loin, horseradish, mustard, fresh herbs, and pickled cucumbers

### FISH & SEAFOOD PLATTERS

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Smoked Fish Platter  
Cold-smoked sea trout, smoked mackerel, butterfish or tuna (seasonal), served with marinated onions, pickled cucumbers, and herb cream cheese



### HOUSE-CURED SALMON GRAVLAX

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Served with soft cheese and dill cream, capers, and house-made pesto

### SHRIMP COCKTAIL

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Poached shrimp served with romaine lettuce and sweet-and-sour cocktail sauce

### VEGETABLE PLATTERS

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Fresh Vegetable Platter  
Seasonal fresh vegetables, mixed herbs, marinated onions, served with house-made onion dip prepared with yogurt and cream cheese

### FRUIT PLATTERS

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Seasonal Fruit Platter



# MENU

## TARTLETS & CANAPÉS

### TARTLETS

#### RED CAVIAR TARTLETS <sup>Premium\*</sup>

Tartlets filled with cream cheese and fresh herbs, topped with red caviar

#### BBQ CHICKEN TARTLETS

Tartlets filled with tender BBQ chicken

#### THAI-STYLE BEEF TARTLETS

Sliced beef in Thai-style marinade with roasted bell pepper and fresh cilantro

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#### PROSCIUTTO & FIG BRUSCHETTA

Prosciutto, fresh fig, cheese, and onion jam

#### EGGPLANT CAVIAR TARTLETS

Tartlets with house-made eggplant caviar and fresh herbs

#### SHRIMP & GRILLED PINEAPPLE TARTLETS

Tartlets with shrimp, grilled pineapple, fresh cucumber, and soft cheese

#### ROAST BEEF BRUSCHETTA

Roast beef, cherry-onion confit, and truffle sauce



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## TARTLETS & CANAPÉS

### TARTLETS

#### MARINATED ZUCCHINI BRUSCHETTA

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Marinated zucchini, olive caponata, sun-dried tomatoes, served with soft cheese

#### ROASTED EGGPLANT & NUT BRUSCHETTA

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Roasted eggplant, nuts, soft cheese, fresh basil, and pomegranate seeds

#### SMOKED SALMON GRAVLAX BRUSCHETTA

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Smoked salmon gravlax, soft cheese, and kimchi cucumbers

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#### SOUS-VIDE CHICKEN CAESAR BRUSCHETTA

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Sous-vide chicken, Caesar sauce, sun-dried tomatoes, and Parmesan cheese

### SAVORY ÉCLAIRS

#### SPICED VEAL ÉCLAIR

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Spiced veal, fresh cilantro, marinated Ramiro pepper, and Parmesan cheese

#### BBQ CHICKEN ÉCLAIR

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BBQ chicken, onion confit, and chipotle lime sauce



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## TARTLETS & CANAPES

### TARTLETS

#### SALMON ÉCLAIR

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Salmon, basil pesto, and marinated apple

#### GINGER SHRIMP ÉCLAIR

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Ginger-marinated shrimp, sweet chili sauce, fresh cilantro, and mango chutney

### CANAPÉ SKEWERS

#### MELON & PROSCIUTTO SKEWER

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Fresh melon, prosciutto, mini mozzarella, and basil

#### WATERMELON & FETA SKEWER

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Watermelon, feta cheese, and mint pesto

#### BLACKBERRY & BRIE SKEWER

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Blackberries, brie cheese, truffle honey, and buckwheat popcorn

#### TUSCAN SHRIMP SKEWER

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Olive, shrimp, and sun-dried tomato

#### CAPRESE NEW-STYLE SKEWER

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Strawberry, mozzarella, fresh mint, tomato, and house-made pesto

#### SMOKED CHEDDAR SKEWER

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Smoked cheddar, raspberry jam, and crispy bread



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## SALADS

### ROASTED BEET & SMOKED SEA TROUT SALAD

Roasted beets, smoked sea trout, mixed fresh greens, apple, and sweet horseradish dressing

### ROASTED EGGPLANT & MARINATED VEAL SALAD

Roasted spicy eggplant, marinated veal, roasted peppers, and sweet-and-sour dressing

### TOMATO CARPACCIO SALAD

Sliced tomatoes with strawberries, mozzarella cheese, sesame-balsamic dressing, and fresh herbs

### SHRIMP & MANGO SALAD

Shrimp, mango, cucumber, fennel, mixed salad leaves, served with sesame dressing

### CAESAR SALAD (HOUSE STYLE)

Baby romaine lettuce, house-made Caesar dressing, grilled chicken, sun-dried tomatoes, capers, and croutons

### GREEK SALAD – MODERN STYLE

A contemporary take on the classic Greek salad

### MARINATED TUNA CITRUS SALAD

Marinated tuna with citrus dressing, green salad leaves, fresh fennel, and orange segments

### CLASSIC ITALIAN VITELLO TONNATO

Veal, arugula, tomatoes, Parmesan, tuna-based sauce



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## HOT DISHES

### MEAT DISHES

Premium\*

#### BEEF BOURGUIGNON

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Slow-braised beef in red wine with mushrooms

#### PORK TENDERLOIN WITH DIJON SAUCE

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Tender pork served with a creamy Dijon sauce

#### CHICKEN & WILD MUSHROOM JULIENNE

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Chicken fillet, wild mushrooms, creamy sauce, and cheese

#### BRAISED CHICKEN IN TOMATO-NUT SAUCE

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With fresh herbs and pickled onions

#### BEEF STROGANOFF WITH MUSHROOMS AND PICKLES

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Beef strips with mushrooms and pickles in a creamy mustard sauce



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## HOT DISHES

### FISH & SEAFOOD

#### MARSEILLE-STYLE SHRIMP

Shrimp in white wine sauce with capers and sun-dried tomatoes.

#### BAKED SALMON IN COCONUT TOM YUM SAUCE

## SIDES

#### SHEPHERD'S PIE

With Potatoes and wild mushrooms. With a creamy sauce

#### BAKED POTATOES WITH BACON AND SPICES

#### ROASTED BABY POTATOES WITH ROSEMARY AND LEMON

#### CREAMY MASHED POTATOES

#### ROASTED SEASONAL VEGETABLES

Zucchini, bell peppers, eggplant, mushrooms, garlic, herbs, and spices

#### BREAD



# ADDITIONALLY

# MIRO

DELIVERY IN EDMONTON

80 CAD

DELIVERY ST.ALBERT

100 CAD

DELIVERY OUTSIDE THE CITY

80 CAD + 1,25 CAD PER 1KM

THE WORK OF A CHEF  
AT AN EVENT

150 CAD PER HOUR

WORK OF A WAITER

20 CAD PER HOUR