

Mirela's

DINNER MENU

APPETIZER

6 Raw Oysters	28
12 Raw Oysters	56
Seafood Platter for 2 2 shrimp, 6 Oysters, 2 lobster claws. 2 lobster half tails 2 crab claws.	115
Seafood Platter for 4 4 shrimp, 12 Oysters, 4 lobster claws. 4 lobster half tails, 4 crab claws.	200
U6/8 Shrimp Cocktail	35
Summer Roll	26
Maki	29
Tuna Tataki	32

*Sushi available from Wednesday to Saturday

Mediterranean Platters

Small Mediterranean Platter 2 Grilled shrimp, 2 Oysters Rockefeller, Octopus, and Fried Calamari.	90
Large Mediterranean Platter 4 Grilled U6/8 shrimp, 4 Oysters Rockefeller, Octopus, and Fried Calamari.	170

Appetizers

French Onion Soup With Swiss cheese.	18
Salmon Tartar Atlantic salmon with avocado, sambal, apples, sesame seeds.	28
Tuna Tartar Ahi Tuna, avocado, sesame oil, Tabasco.	30
Beef Tartar with Bone Marrow Beef tenderloin with roasted bone marrow.	34
Oysters Rockefeller Fresh oysters, spinach, béchamel, Parmesan cheese.	23
Fried Calamari Breaded with panko, served with cocktail sauce.	27
Grilled Octopus With hummus and chickpeas, onions, capers, citrus vinaigrette.	35
Crab Cakes Blue Crab meat, breadcrumbs, old fashioned mustard sauce.	32
Arancini Risotto, Italian sausages, Mozzarella cheese, marinara sauce.	20
Beef Carpaccio Cured tenderloin, Parmesan shavings, balsamic glaze.	28
Grilled U6/8 Tiger Shrimps Three black tiger shrimp, lemon-olive oil, garlic-sautéed spinach.	35

Salads

Burrata with Red Beets and tomatoes	26
Caesar with prosciutto di Parma	19
Mirela's	19
Greek with grilled bread (for 2)	32

Butcher

All meats are served with a choice of mashed potato, baked potato or fries.

6oz Filet Mignon with cheese Brûlé	60
8oz Filet Mignon	68
16oz Boneless Ribeye	75
22oz Bone in Cowboy Rib Steak	90
14oz Bone-In Filet Mignon (Market availability)	95
40oz Tomahawk (Market availability)	205
16oz New York Sirloin	78
Australian Lamb Chops	60
Mixed Grilled Platter 16oz Ribeye, 4 Lamb Chops, 4 Grilled Shrimp.	200

Wagyu (Market availability)

Wagyu Burger Australian Wagyu	46
6oz Filet Mignon Australian Wagyu	105
8oz New York Australian Wagyu	175

Fish

Roasted Atlantic Salmon Herb crusted, Basmati rice cake, Bok-Choy and Yuzu sauce.	45
Icelandic Cod Green beans, shitake mushrooms and Meuniere sauce.	52
Chilean Sea Bass Caramelized garlic, beluga lentils with mushrooms, cherry tomatoes, veal reduction.	60

Market Place

Silver Bass	m/p
Red Snapper	m/p
Caribbean Rock Lobster tail	m/p

Pastas

Cavatelli with Italian Sausage & Braised Beef Roasted cherry tomatoes, veal reduction.	40
Lobster & Shrimp Pappardelle Half Maritime Lobster and shrimp in a creamy sauce with truffles.	55

Sides

Grilled Asparagus	14
Garlic sautéed spinach	12
Wild Mushrooms	14
Seasonal Vegetables	12
Garlic Rapini	12
Classic Mac & Cheese	18
Loaded baked potato	16
Truffle and Parmesan Fries	12