

Mirela's

DINNER MENU

APPETIZER

6 Raw Oysters	28
12 Raw Oysters	56
Seafood Platter for 2	115
2 shrimp, 6 Oysters, 2 lobster claws.	
2 lobster half tails 2 crab claws.	
Seafood Platter for 4	200
4 shrimp, 12 Oysters, 4 lobster claws.	
4 lobster half tails, 4 crab claws.	
U6/8 Shrimp Cocktail	34
Assorted Nigiri	29
Maki	27
Tuna Tataki	32

*Sushi available from Wednesday to Saturday

Mediterranean Platters

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

Appetizers

French Onion Soup	18
With Swiss cheese.	
Salmon Tartar	26
Atlantic salmon with avocado, sambal, apples, sesame seeds.	
Tuna Tartar	30
Ahi Tuna, avocado, sesame oil, Tabasco.	
Beef Tartar with Bone Marrow	32
Beef tenderloin with roasted bone marrow.	
Oysters Rockefeller	23
Fresh oysters, spinach, béchamel, parmesan cheese.	
Fried Calamari	27
Breaded with panko, served with cocktail sauce.	
Grilled Octopus	34
With humus and chickpeas, onions, capers, citrus vinaigrette.	
Crab Cakes	32
Blue Crab meat, breadcrumbs, old fashioned mustard sauce.	
Arancini	23
Risotto, Italian sausages, mozzarella cheese, marinara sauce.	
Grilled U6/8 Tiger Shrimps	34
3 black tiger shrimp, lemon olive oil, garlic sautéed spinach.	

Salads

Burrata with Red Beets and tomatoes	26
Caesar with prosciutto di Parma	19
Mirela’s	19
Greek with grilled bread (for 2)	30

Butcher

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

Wagyu Burger	(Market availability)	44
6oz Filet Mignon Brûlé		58
8oz Filet Mignon		65
16oz Boneless Ribeye		72
22oz Bone in Cowboy Rib Steak		87
14oz Bone-In Filet Mignon	(Market availability)	90
40oz Tomahawk	(Market availability)	205
16oz New York Sirloin Prime		75
Australian Lamb Chops		58
12oz Milk Fed Veal chop		62
Mixed Grilled Platter		200
16oz Ribeye, 4 Lamb Chops, 4 Grilled Shrimp.		

Fish

Atlantic Salmon	43
Poached with white wine, Basmati rice, Bok-Choy and Yuzu sauce.	
Icelandic Cod	49
Green beans, shitake mushrooms and Meuniere sauce.	
Chilean Sea Bass	60
Caramelized garlic, beluga lentils with mushrooms, cherry tomatoes, veal reduction.	

Market Place

Silver Bass	m/p
Red Snapper	m/p
Alaskan King Crab	m/p
U6/8 Tiger Shrimp	m/p
Caribbean Rock Lobster tail	m/p

Pastas

Cavatelli with tenderloin	38
Roasted cherry tomatoes, veal reduction.	
Lobster Papardelle with truffle	50
Maritime Lobster in a creamy sauce with truffle and mushrooms.	

Sides

Grilled Asparagus	14
Garlic sautéed spinach	12
Wild Mushrooms	14
Seasonal Vegetables	12
Garlic Rapini	12
Gnocchi with Gorgonzola and Hazelnut	18
Loaded baked potato	16
Truffle and Parmesan Fries	12