

# MIRO

## LUNCH FROM 11:30AM

### TO START

MARINATED OLIVES	<i>a selection of premium olives   citrus zest   virgin olive oil</i>	12
SMOKED FISH RILLETTE	<i>horseradish mayo   toast</i>	17
HOUSE MADE FOCACCIA	<i>miso butter</i>	14
MIRO FRIED CHICKEN	<i>sesame   garlic mayo   gochujang glaze</i>	19
LUMINA LAMB RIBS	<i>soy mint glaze   herbs</i>	19

### TO FOLLOW

BRAISED SMOKED BRISKET PIE	<i>smoked mashed potato   amaretto jus</i>	28
MARKET FISH	<i>braised leeks   miso   dashi beurre blanc</i>	27
CHARGRILLED RIBEYE	<i>boulangère potato   jus</i>	35
MISO GLAZED EGGPLANT	<i>fried chickpeas   whipped hummus</i>	28
CONFIT DUCK PAPPARDELLE	<i>olive &amp; caper ragù   egg pappardelle   pecorino</i>	29
PUMPKIN RISOTTO	<i>house-cured guanciale   pumpkin purée   goat cheese</i>	26
CHICKEN SCHNITZEL SANDO	<i>avocado &amp; buttermilk dressing   cos</i>	25

### SIDES

LETTUCE TRIO	<i>seasonal elements</i>	12
TWICED COOKED POTATOES	<i>tamarillo ketchup   gruyere</i>	14

### DESSERTS

BASQUE CHEESECAKE	<i>banana curd   fermented plum</i>	17
GELATO BY GELATIAMO	<i>mango, vanilla or Nutella, by the scoop</i>	8   14   20