
COCKTAILS

MIRO MIMOSA Fresh orange juice, prosecco	22
MORNING MARGARITA Tequila, orange liqueur, marmalade, citrus salt	23
BLOODY MARY Vodka, house spiced tomato juice, dill	23
CLOVER CLUB Gin, raspberry, white vermouth, citrus	23
ESPRESSO MARTINI Espresso, vanilla vodka, dark rum, white and dark chocolate	22
ALPINE FIZZ Elderflower, mint, citrus, soda (Non alcoholic)	14

JUICES

Orange	13
Orange, carrot, ginger	13

SMOOTHIES

PBJ House made berry compote, peanut butter, banana, organic dates, almond milk, flaxseed	13
GREEN FUSION Banana, spinach, kiwifruit, lemon, coconut water	13
NATURE'S TONIC Blueberry, almond milk, kawakawa, maple, banana	13

Miro

M E N U

BUBBLES

LAURENT-PERRIER LA CUVÉE Champagne, France	25/150
GUSTAVE LORENTZ CREMANT BRUT Alsace, France	21/95



SHIRAZ GIN CAVIAR 20

with a glass of
Laurent-Perrier Cuvée
40

IT'S 5 O'CLOCK SOMEWHERE

40

Smoked salmon,
black lime, fish roe,
chives, sourdough

Spicy fried chicken,
black caviar

MIRO MIMOSA
Fresh orange juice, prosecco

DINING

BIRCHER Coconut, yuzu, orange, mandarin, oat milk	22
PANETTONE Italian fruit loaf, vanilla custard, marinated stone fruit	22
TRUFFLED EGGS Soft scrambled eggs, herbs, parsnip and truffle crisps, sourdough	24
EGGS BENEDICT Pink peppercorn and basil hollandaise, herbed gratin, two poached eggs Choice of bacon or heirloom tomato	28
BLUE SWIMMER CRAB Brioche flatbread, crab, spicy kasundi, coriander vinaigrette, fish roe	32
TOMATO CARPACCIO Heirloom tomatoes, stracciatella, pear, basil vinaigrette, sourdough	24
MACKEREL SALAD House pickled mackerel, lettuce, tarragon mayonnaise, shaved fennel, croutons, Parmesan	26
CHEF'S CHARCUTERIE Assorted cold cuts, burnt kiwi fruit chermoula, smoked bone marrow butter, sourdough	26
PULLED BRISKET BURGER Smoked brisket, black garlic sauce, pickled red onion, dill mayonnaise, boulangerie potato	30
STEAK FRITES Charcoal grilled hanger steak, kombu fries, soy and garlic marinade, egg yolk emulsion	32
