



787-792-2625

http://www.foodnetdelivery.com

MIRO MARISQUERIA CATALANA

Aperitivos - Tapas

Sopa de Mariscos	\$8.70
<i>Seafood Soup</i>	
Ensalada de La Casa	\$8.95
<i>House Salad</i>	
Ensalada de Pimientos Asados con Queso Cabrales o Anchoas	\$12.25
<i>Red Roasted Pepper Salad with Cabrales Cheese or Anchovies</i>	
Ostras Frescas (6)	\$12.60
<i>Fresh Oysters (6)</i>	
Pulпитos a la Plancha	\$10.65
<i>Grilled Baby Octopus</i>	
Chorizo al Vino	\$10.10
<i>Chorizo Sausage Sauteed in White Wine, peppers and Onions</i>	
Tortilla Espanola	\$6.35
<i>Spanish Potato and Onion Omelet</i>	
Vieiras al Ajillo	\$11.45
<i>Fresh Garlic Scallops</i>	
Angulas de Abadejo	\$21.60
<i>Baby Eels in Garlic Sauce</i>	
Surtido de Mariscos (Min 2 personas)	\$14.40
<i>An assortment of Grilled Seafood. Minimum serving for 2.</i>	
Empanadillas de Bacalao	\$8.85
<i>Fried Turnovers stuffed with Cod Filling</i>	
Croquetas de Bacalao	\$9.70
<i>Codfish Croquettes</i>	
Salpicon de Mariscos	\$11.20
<i>Seafood Salad</i>	
Ceviche Mixto de Rodaballo y Salmon	\$12.40
<i>Fresh Salmon and Halibut cured in Lemon Juice with Cilantro, Tomatoes and Onions</i>	
Ceviche de Salmon	\$12.40
<i>Fresh Salmon cured in Lemon Juice with Cilantro, Tomatoes and Onions</i>	
Berenjena al Horno con Queso Manchego	\$11.95
<i>Grilled Eggplant covered with Marinara Sauce and cheese, then Baked</i>	
Ceviche de Rodaballo	\$12.40
<i>Fresh Halibut cured in Lemon Juice with Cilantro, Tomatoes and Onions</i>	
Berenjena rellena de Cangrejo	\$13.50
<i>Eggplant stuffed with Crabmeat</i>	
Pulpo a la Gallega	\$12.40
<i>Galician Style boiled Octopus with Olive Oil and Spanish Paprika</i>	
Pimientos de Piquillo Rellenos de Bacalao	\$12.20
<i>Piquillo Peppers stuffed with Salted Codfish</i>	
Pan con Tomate y Jamon	\$10.25
<i>Catalan Style Bread with Grated tomato and Serrano Ham</i>	
Pan con Tomate y Anchoas	\$10.25
<i>Catalan Style Bread with Grated tomato and Anchovies</i>	

Paellas

Por favor marque la cantidad de ordenes de acuerdo a su gusto (2 Minimo).

<u>Paella Marinera (Minimo 2 Personas)</u>	
Paella Marinera (por persona)	\$22.95
<u>Paella Valenciana (Minimo 2 Personas)</u>	
Paella Valenciana (por persona)	\$22.95

Filete de Pescado - Fresh Fish Fillet

Seleccione su Filete de Pescado y su Salsa - Select your Fish Fillet and Sauce

<u>Pescado - Fish</u>	
Filete de Atun	\$23.95
<i>Tuna Fillet</i>	
Filete de Bacalao Fresco	\$23.95
<i>Fresh Cod Fillet</i>	
Filete de Cartucho	\$23.95
<i>Queen Snapper Fillet</i>	
Filete de Chillo	\$23.95
<i>Red Snapper Fillet</i>	
Filete de Dorado	\$23.95
<i>Mahi - Mahi Fillet</i>	
Filete de Salmon	\$23.95
<i>Fresh Salmon Fillet</i>	

Salsas - Sauces

<u>Salsa de Miel y Mostaza</u>	
<i>Honey Mustard Sauce</i>	
<u>Salsa de Tomate Confitado</u>	
<i>Tomato Marmalade and Roasted Garlic Sauce</i>	
<u>Salsa de Mantequilla de Anchoas</u>	
<i>Anchovies in Butter Sauce</i>	
<u>Salsa de Pimiento de Piquillo</u>	
<i>Piquillo Pepper Sauce</i>	
<u>Salsa de Jamon y Alcaparras</u>	
<i>Ham and Capers Sauce</i>	
<u>Salsa de Setas al Ajillo</u>	
<i>Garlic Mushrooms Sauce</i>	

Pescado Entero - Whole Fish

Market Price by Weight - Please Call 787-792-2625 to order

<u>Chillo</u>
<i>Red Snapper</i>
<u>Lubina</u>
<i>Sea Bass</i>
<u>Cartucho</u>
<i>Queen Snapper</i>

Especialidades - House Specialties

Pasta con Mariscos Marinara	\$22.75
<i>Pasta with shellfish in Marinara Sauce</i>	
Pasta con Mariscos al Ajillo	\$22.75

Especiales - Specials

Esparragos Frescos a la Parrilla	\$10.95
<i>Fresh Grilled Asparagus.</i>	
Caracoles con Setas	\$9.40
<i>Snails with Mushrooms.</i>	
Pulpo a la Vinagreta	\$12.40
<i>Spanish Octopus in Vinagrette Sauce.</i>	
Almejas a la Plancha	\$10.95
<i>Sauteed Clams.</i>	
Almejas a la Marinera	\$10.95
<i>Marinated Clams.</i>	
Almejas al Ajo	\$10.95
<i>Garlic Clams.</i>	
Setas y Berengena a la Plancha	\$10.95
<i>Grilled Eggplant and Mushrooms.</i>	
Patitas de Cerdo con Garbanzos	\$10.95
<i>Stewed Pork Feet with Chick Peas.</i>	
Callos a la Madrilenos	\$9.40
<i>Tripe Madrid Style.</i>	
Gambas a la Plancha con Cascara	\$10.90
<i>Peel on Sauteed Shrimp.</i>	
Carpaccio de Pescado	\$11.95
<i>Thinly Sliced fresh fish with Lemon Juice and Parmesan.</i>	
Carpaccio de Filet Mignon	\$16.60
<i>Thin Slices of Raw Beef with Parmesan Cheese and Lemon.</i>	
Pimiento Miro	\$12.40
<i>Stuffed Roasted Red Pepper.</i>	
Alcachofas con Jamon Serrano	\$11.20
<i>Sauteed Artichokes with Serrano Ham.</i>	
Cocktel de Gambas	\$11.95
<i>Shrimp Cocktail.</i>	
Boquerones en Vinagre	\$10.95
<i>Vinegar Marinated Anchovies.</i>	
Cochos de Bacalao	\$16.60
Carrucho al Ajillo	\$10.95
<i>Conch in Garlic Sauce.</i>	
Chuleton de Cerdo a la Parrilla	\$21.25
<i>12 oz grilled Porkchop, served with pasta or french fries.</i>	
Langosta de Roca con Chorizo y Fabas	\$31.60
<i>Fresh Rock Lobster with Chorizo Sausage and White Beans.</i>	
Langosta Fresca del Caribe (Por Libra)	\$26.35
<i>Fresh Caribbean Lobster (Per Pound).</i>	
Rodaballo Neptuno con Carne de Cangrejo	\$27.25
<i>Fresh Halibut Filet with Crabmeat Neptuno.</i>	
Filete de Bacalao Fresco con Escalivada y Ali-Oli	\$29.70
<i>Fresh Codfish with Roasted Vegetables and Garlic Sauce.</i>	
Langosta de Roca	\$44.25
<i>Fresh Rock Lobster.</i>	

Chopitos Fritos	\$10.25
<i>Fried Baby Calamari Appetizer</i>	
Escalivada	\$10.25
<i>Roasted fresh Vegetables with garlic and olive oil</i>	
Exqueixada de Bacalao	\$10.25
<i>Salted Codfish Salad with Peppers, grated tomato and Onions in Olive Oil</i>	
Sepia a la Plancha Aperitivo	\$11.20
<i>Grilled Cuttlefish Appetizer</i>	
Setas al Ajillo Aperitivo	\$10.25
<i>Garlic Mushrooms Appetizer</i>	
Calamares a la Plancha	\$11.40
<i>Aperitivo</i>	
<i>Grilled Squid Appetizer</i>	
Calamares Fritos Aperitivo	\$11.40
<i>Fried Squid Appetizer</i>	
Camarones a la Plancha	\$10.60
<i>Aperitivo</i>	
<i>Grilled Shrimp Appetizer</i>	
Camarones al Ajillo Aperitivo	\$10.60
<i>Garlic Shrimp Appetizer</i>	
Chanquetes Fritos Aperitivo	\$11.20
<i>Fried Baby Fish Appetizer</i>	

Carnes - Meats

Pechuga de Pollo a la Plancha	\$19.50
<i>Grilled Chicken Breast</i>	
Pechuga de Pollo al Ajillo	\$19.50
<i>Garlic Chicken Breast</i>	
Chuleton de Ternera con	\$29.75
<i>Tomate y Ajos Asados</i>	
<i>14 oz, Veal Chop with tomato and Roasted Garlic</i>	
Chuletas de Cordero a la Plancha	\$28.50
<i>Grilled Lamb Chops</i>	
Jarrete de Cordero al Horno	\$22.90
<i>con vino tinto</i>	
<i>Roasted Leg of Lamb with Red Wine Sauce</i>	
New York Strip al Horno con	\$27.35
<i>cebolla caramelizada</i>	
<i>12 oz Grilled New York Strip with Caramelized Onions</i>	
Filet Mignon 8oz. con	\$37.45
<i>Camarones al Ajillo</i>	
<i>Filet Mignon with Garlic Shrimp</i>	
Conejo al Ajillo	\$24.95
<i>Rabbit with Garlic and Red Wine Sauce</i>	

<i>Pasta with shellfish in Garlic Sauce</i>	
Pasta Putanesca con Anchoas	\$20.45
<i>Pasta with Anchovies, Tomato and Capers</i>	
Pasta con Camarones al Ajillo	\$21.60
<i>Pasta with Garlic Shrimp</i>	
Pasta con Carrucho	\$21.60
<i>Pasta with Baby Conch</i>	
Arroz Negro	\$22.95
<i>Rice with Assorted Seafood in Squid Ink (Mediterranean Specialty)</i>	
Asopao de Camarones Miro	\$25.90
<i>Miro Shrimp Rice Stew</i>	
Fideua Catalana (Para 2 personas)	\$53.75
<i>Serving For 2. Catalan version of Paella, using pasta instead of rice</i>	
Bacalao con Mejillones	\$26.20
<i>Black Cod with Mussels in garlic white wine sauce</i>	
Bacalao con Crema de Ajo	\$26.70
<i>Fresh Cod Fish in a Garlic Cream Sauce</i>	
Bacalao con Garbanzos a la	\$24.70
<i>Meridana</i>	
<i>Cod with Chickpeas in Tomato Sauce</i>	
Bacalao al Horno	\$24.70
<i>Baked Fresh Codfish</i>	
Bacalao a la Gallega	\$24.70
<i>Fresh Codfish with Potatoes, Onions and Fresh Herbs</i>	
Rodaballo Miro	\$26.40
<i>For Cheese Lovers! Baked Halibut with Cabrales Cheese</i>	
Rodaballo con tomate	\$26.40
Confitado y Ajos Asados	
<i>Pan fried Halibut with Tomato Marmalade and Roasted garlic</i>	
Lubina con Camarones	\$22.95
<i>Striped Bass with Garlic Shrimp</i>	
Parrillada de Mariscos	\$28.70
<i>An assortment of Fresh Grilled Seafood and Shellfish</i>	
Langostinos a la Plancha	\$27.50
<i>Grilled Prawns</i>	
Langostinos al Ajillo	\$27.50
<i>Garlic Prawns</i>	
Patas de Alaska King Crab con	\$31.65
<i>Mantequilla de Ajo</i>	
<i>Alaskan King Crab Legs topped with Garlic Butter</i>	
Salmon Relleno de Espinacas	\$26.95
<i>Fresh Salmon stuffed with Spinach</i>	
Salmon Barceloneta	\$25.75
<i>Fresh Salmon with Mussels, Tomato and Pernod</i>	

Filete de Mero Parrilla al Ajillo	\$24.60
<i>Grouper fillet grilled with Garlic.</i>	