

Miranda

CUISINE & BAR

Starters

Soup of the day	7.00
Tropical Beef Carpaccio**	14.00
Thin sliced raw tenderloin drizzled with olive oil lemon served with plantain chips	
Tequeños (teh-k-nhi-oes)	12.00
Traditional Venezuelan cheese sticks served with sweet pepper sauce (8 pieces)	
Roco Shrimp**	15.00
Shrimp tempura dressed with a rocoto chili pepper sauce and a citrusy splash	
Ceviche Uno**	10.00
Raw fish marinated in fresh lime juice. Choose between Classic or Peruvian infused yellow pepper	
Ceviche Duo**	15.00
Raw fish marinated in fresh lime juice. Classic and Peruvian infused yellow pepper	

Salads

Caramel Caprese	12.00
sweet and salty caramel crushed with the fresh buffalo mozzarella cheese, plum tomatoes and fresh basil	
Caesar Salad	12.00
Romaine lettuce, fried onion strips and bacon bits.	
Greek Salad	12.00
Spring lettuce mix, roasted peppers, cherry tomatoes, cucumbers, olives and crumbled feta cheese with balsamic dressing	
Kale Salad	12.00
Fresh kale, quinoa, peach, tomatoes and roasted pumpkin seeds	
Add grilled chicken, salmon, shrimp or beef to any of your salad for an additional \$6	

Sandwiches & Arepas

Roast Beef Sandwich	12.00
A hearty bite on freshly baked bread, served with spicy mayo on the side	
EB Burger	14.00
Seasoned house made beef patty served on a freshly baked sandwich bun	
Club House Sandwich	14.00
Prepared with grilled chicken breast and eggs in addition to the classic turkey bacon, lettuce, tomato and Monterrey Jack cheese	
Tenderloin Cheese Wrap	15.00
Panini pressed tortilla wrap filled with suttee filet mignon strips	
Arepas	9.00
Venezuelan national dish, grilled and toasted corn biscuit filled with Shredded Beef, cheddar cheese, Monterrey jack queso fresco, provolone, swiss cheese, tomato	
Cachapa	9.00
Corn Pancake with grilled queso fresco	

Entrées

Cowboy Steak *	41.00
18 oz. bone in Angus ribeye	
Tenderloin Medallions 8 oz.*	35.00
Grilled Chicken Breast *	18.00
10 oz. chicken breast marinated with rosemary and oregano	
Japanese Style Salmon *	22.00
Salmon breaded in panko dressed with Wakame and creamy teriyaki sauce	
*With the above Entrees choose one of the following selected sauces, béarnaise, mushroom and filletto. Above entrees include your choice of two of the following side dishes: French fries, mashed potato, coleslaw, Jasmine rice, salad or grilled vegetables.	

**Please inform management about any allergies you may have. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Pasta

Shrimp and Salmon alla Vodka Pasta	28.00
Served over Conchiglione and tossed with fresh basil	
Pad Thai	13.00
A blend of rice noodles, chicken, cilantro, bean sprout, peanuts and our Thai inspired sauce	

Beverage

Soft drinks		2.50
Fruit juices		3.50
Sparkling water		
Pellegrino	3.00	6.00
Aqua Panna	3.00	6.00
Beers		
Heineken		7.00
Corona		7.00
Samuel Adams		7.00
Stella Artois		8.00
Miller Light		5.00
Peroni		7.00
Blue Moon		6.00
Bubbliies		
Perrier Jouët Grand Brut		95.00
Cava Mistinguett Brut Rose	9.00	35.00
Cava Mistinguett Brut	9.00	35.00
Moët Imperial Brut		125.00
Moët Imperial Brut Rose		125.00
Don Perignon		185.00
Whites		
Village de France Chardonnay	8.00	28.00
Village de France Sauvignon Blanc	8.00	28.00
Santa Margherita Pinot Grigio		36.00
San Angelo Pinot Grigio	14.00	33.00
Peramor Verdejo	13.00	32.00
Beringer White Zinfandel	11.00	23.00
St. Michelle Riesling		27.00
Reds		
Village de France Merlot	8.00	28.00
Village de France Cabernet Sauvignon	8.00	28.00
Village de France Pinot Noir	8.00	28.00
Mileto Crianza		36.00
Mileto Reserva		45.00

Taxes and gratuities are not included. For your convenience, a 15% service charge will be automatically added to your bill.