CAFÉ MIRÓ
January 15th, 2015
PRIX FIXE: $39

Reservations STRONGLY recommended; last seating at 8pm
919.684.6032 OR nasher.duke.edu/caf

First

Trio of Spanish Tapas
Manchego and Caramelized Onion Tartlets – Fried Eggplant with Marcona and Honey –
Cabrales, Membrillo and Flat Bread Crackers

14

Orange and Fennel Salad
Fennel – Orange Quarters – Radish – Red Onions – Mint – Coriander - Yogurt

10

Chickpea Stew

10

Second

Paella Parellada
Green Peas – Bell Peppers – Garlic - Saffron Rice – Parsley
Garlic Toast Points

26

Chicken Basque
Spanish Olives – Rice Pilaf – Celery – Baby Carrots

24

Ternasco al Horno
- Manchego Roasted Fingerling Potatoes

27

Escalivada
Eggplant – Bell Pepper – Onion – Tomato – Paprika Romesco – Garlic – Manchego Roasted
Fingerling Potatoes

20

Third

Crema Catalána
Vanilla and Orange Custard – Candied Orange - Almond Biscotti

7

Grilled Peaches with Red Wine Syrup
Crème Fraiche – Filón Wine Reduction – Cinnamon - Mint
**BEVERAGES**

Perrier Sparkling 3

Lemonade 3

Orange Juice 3

Coke, Diet Coke, Sprite, Ginger Ale, Club Soda 2

Napoleon Traditional Iced Tea (Sweetened or Unsweetened) 2

Mighty Leaf Hot Teas 3

Chai Tea (Hot or Iced) 3

Joe Van Gogh Drip Coffee 2

Joe Van Gogh Americano (Iced or Hot) 2.5

Joe Van Gogh Espresso 2.50

Cappuccino / Latte (Iced or Hot) 4

Mocha (Iced or Hot) 4.5

Hot Chocolate 3.5

**WHITES**

Vallformosa Mistinguett, Brut Cava: Catalonia, Spain, NV 7 / 28 btl
- harmonious and appetizing with fruity notes of apricot and melon

Cantina Frentana, Cococciola: Abruzzo Italy, 2013 7 / 28 btl
- notes of orange and lemon with earthy herbs and minerals, followed by tart citrus and stone fruit

Fornas, Pinot Grigio: Friuli, Italy 2012 7 / 28 btl
- fresh fruit flavors with a lovely, crisp acidity and a long refreshing finish

Bodegas Naia, Verdejo: Rueda, Spain 2013 8 / 32 btl
- fleshy orchard fruit flavors are deepened by peach pit and floral tones

Viña Mein, Domillor: Ribiero, Spain 2010 8 / 32 btl
- dry, focused and chewy with aromatic lemon, orange and plum

**REDS**

D. Ventura, Viño do Burato: Ribeira Sacra, Spain 2012 8 / 32 btl
- tangy and incisive on the palate with intense cherry and red currant flavor

Chateau du Trignon, Cotes du Rhone: Rhone, France 2012 8 / 32 btl
- smooth and soft with aromas of red berries and spice

Bodegas Ávante, Tineta: Ribera del Duero, Spain 2012 9 / 36 btl
- high pitched red berry with floral scents of raspberry, licorice and mocha

Bodegas Filón, Filón Real: Calatayud, Spain 2011 8 / 32 btl
- broad and saturated with sweet dark fruit and candied floral flavors

**BEERS**

Mother Earth, Endless River

Terrapin, Hopsecutioner IPA

Highland, Black Mocha Stout