CAFÉ MIRÓ
October 16, 2014
Reservations encouraged, online or by phone: 919-684-6032

PRIX FIXE: $37

First
Trio of Spanish Tapas
Cabrales Phyllo Rolls with Membrillo Sauce - Tomato and Serrano Ham Baguette - Feta Cheese
Stuffed Olives
10

Xato Salad
Local Endive – Micro Greens – Olives – Hard Boiled Eggs – Bell Peppers – Marcona Almonds –
Ancho Romesco
9

Chickpea Stew
Spinach – Chorizo – Onion – Tomato – Garlic – Ghost Pepper Oil Drizzle
10

Second
Cod with Basque Wine Sauce
Roasted Garlic Toasts
24

Chicken with Catalan Picada
Bittersweet Chocolate – Cinnamon – Cardamom Rice
22

Smoked Paprika-Rubbed Steaks
Grilled Ribeye – Pimentón – Cayenne – Shallots – Valdeón Butter – Sautéed Spinach – Creamed
Potatoes
26

Sauteed Polenta and Butter Beans
Spinach – Garlic – Onions – Bell Pepper – Manchego – Sherry
19

Third
Coppa Catalán
Vanilla Custard – Blackberries - Almond Biscotti
7

Empanada de Manzana
Granny Smith Apple – Pastry – Brown Sugar – Vanilla Gelato
8
**BEVERAGES**

- **Perrier Sparkling**
  - 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

**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: Ribeiro, Spain 2010**
  - 8 / 32 btl
  - dry, focused and chewy with aromatic lemon, orange and plum –

- **Bodegas Borsao, Rose: Borja, Spain 2013**
  - 8 / 32 btl
  - a dry rosé with a strong aroma of berries and sweets-

**REDS**

- **Nasher Sangria 8/gl**
  - a delicious Spanish concoction with red wine, brandy, sliced fruits and a bit of sparkle-

- **Fattoria Casabianca, Coppaia: Tuscany, Italy 2011**
  - 7 / 28 btl
  - light and spicy with notes of white pepper and plum–

- **Sant’Evasio, Barbera D’ Asti: Piedmont, Italy 2012**
  - 8 / 32 btl
  - dry, medium bodied with ripe red cherry aromas and hints of mineral and vanilla–

- **Bodegas Avante, 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**

- **Highland Brewery:**
  - Gaelic Ale
  - Black Mocha Stout

- **Terrapin Beer Company:**
  - Hopsecutioner IPA

---

Visit *Miró: The Experience of Seeing* before or after dinner in the Nasher Museum Café. Public tours are Thursday evenings at 6 PM; the museum and café close at 9 PM. For ticket and tour information, visit nasher.duke.edu.

Nasher Museum members enjoy two free exhibition tickets and a 10% discount in the Nasher Museum Store. Join online or call 919-684-3411.