CAFÉ MIRÓ
November 13th, 2014
PRIX FIXE: $38

Reservations are HIGHLY encouraged!
Call 919.684.6032 OR nasher.duke.edu/cafe/

First

Trio of Spanish Tapas
Chorizo Filled Dates Wrapped in Bacon – Shrimp and Romesco Flat Breads – Baby Portabella with Piquillo Pepper, Chevre and Saffron Rice
14

Pardina Lentil and Kale Salad
Lentils – Green Apple – Chopped Kale – Onions – Lemon Cider Vinaigrette
10

Sopa de Bolets
Wild Mushrooms – Serrano Ham – Garlic – Green Onions – Truffle Oil Drizzle
11

Second

Paella Parellada
Garlic Toast Points
26

Catalán Roasted Chicken
Chicken Quarters – Whole Garlic Cloves – Cinnamon – Onion – Tomatoes – Cognac
Spinach – Raisins – Pine Nuts - Creamed Potatoes
23

Cazuela de Duck and Pear
26

Escalivada
Eggplant – Bell Pepper – Onion – Tomato – Paprika Romesco – Garlic - Roasted Potatoes – Manchego
20

Third

Majorcan Style Cheesecake
Dark Rum Soaked Raisins and Candied Orange Peel
9

Tineta Wine Poached Pears
Black Peppercorns – Cinnamon – Blackberries
9
BEVERAGES

Perrier Sparkling  
Orange Juice  
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda  
Napoleon Traditional Iced Tea (Sweetened or Unsweetened)  
Mighty Leaf Hot Teas  
Chai Tea (Hot or Iced)  
Joe Van Gogh Drip Coffee  
Joe Van Gogh Americano (Iced or Hot)  
Joe Van Gogh Espresso  
Cappuccino / Latte (Iced or Hot)  
Mocha (Iced or Hot)  
Hot Chocolate  

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 Muga, Rose: Rioja, Spain 2013  
8 / 32 btl  
- a dry rosé with a strong aroma of berries and sweets—  

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