

Miró

Welcome to Miro Mayfair, where the menu has been inspired by Executive Chef Toby Burrowes' own global travels. Gathering inspiration from his favourite flavours & tastes as part of his wanderlust.

In essence nothing is off limits, as we welcome you to join us on the culinary journey that is Miro!

CHEF TOBY'S FAVOURITES

S O M E T H I N G T O S T A R T

CAVIAR BUMP 14

5g Oscietra caviar, on the back of your hand

STEAMED YOUNG EDAMAME 5
seasoned Maldon sea salt (VG)

SPICY YOUNG EDAMAME 6
in a sesame oil, chilli and garlic sauce with
Maldon sea salt (VG)

FRIED PADRÓN PEPPERS 7
seasoned with a Mexican tajin spice (VG)


 TRUFFLED BEEF TARTARE, CAVIAR TIN 35
10g Oscietra caviar served with
mini brioche buns

WHOLE SEA BREAM SASHIMI 40
truffle ponzu and spicy ponzu

MAKI ROLLS

(6PCS) Avocado and pickled ginger 10 (VG)

(6PCS) Cucumber and sesame 10 (VG)


 (8PCS) Crunchy truffled Yellowtail and
avocado rolls 14
with japanese mayo and chilli

(8PCS) Salmon, avocado and salmon roe
rolls dressed with pickled wasabi 14

GLAZED WATERMELON SASHIMI 10 (5PCS)
dressed with a cucumber ponzu (VG)


SLICED HAMACHI 22 (6PCS)
dressed with spicy ponzu, jalapeño,
avocado, coriander and garlic

S O M E T H I N G S L I P P E R Y

 CAVIAR PASTA 59
15g oscietra caviar, fresh linguine and
a light zesty Parmesan sauce

TRUFFLE PASTA 58
fresh linguine in a black truffle butter sauce


S O M E T H I N G C R U N C H Y

 "FISH & CHIPS" 18 (1PC)
Crispy layered potato, Oscietra caviar,
Chutoro and pickled wasabi Japanese mayonnaise

KING CRAB & PRAWN CROQUETTES 18 (2PCS)
topped with garlic aioli and confit garlic

FRIED GOATS CHEESE 15
mini baguette and drizzled with black
winter truffle honey (V)

 GRILLED TRUFFLE &
COMTE CHEESE TOASTIE 26

 "STEAK & CHIPS" (1PC) 12
Crispy layered potato, fillet steak tartare,
béarnaise, bone marrow and pickled shallots

 CHICKEN KARAAGE (HALAL) 13
"Japanese KFC", tossed in a sweet and
spicy sauce

CAULIFLOWER KARAAGE 11
tossed in a sweet and spicy sauce (VG)

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill. If you have any dietary allergies, please inform your waiter. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on allergens are available on request.

(V) Vegetarian (VG) Vegan

S O M E T H I N G F R O M T H E J O S P E R


CHARRED SALT BAKED CELERIAC 23
*on a bed of truffled butter bean puree,
dressed with a toasted hazelnut pesto (V)*

GRILLED JUMBO TIGER PRAWN 37
tossed in a spicy roast garlic butter

GRILLED LOBSTER 49/98
With a roast garlic and yuzu, chilli butter

BABY CHICKEN (HALAL) 42
*In a spicy, zesty, Korean miso marination and
sprinkled with crunchy chicken skin*

TENDER FILLET OF BEEF 160G
(HALAL) 35
*choices of: chimichurri, bearnaise,
peppercorn*

 AUSTRALIAN WAGYU RIBEYE
250g/500g (HALAL) 100/195
*black winter truffle sauce,
wasabi and sea salt*


A L I T T L E S O M E T H I N G O N T H E S I D E

CAESAR SALAD 12
*crunchy baby gem lettuce, aged parmesan
and quails egg*

GRILLED JAPANESE AUBERGINE 8
glazed miso (VG)

JOSPER GRILLED WILD MUSHROOMS 12
tossed in garlic butter

TWICE COOKED BABY POTATOES 7
*served on a bed of sour cream, sprinkled
with chives (V)*

 ROAST BONE MARROW BRÛLÉE
(HALAL) 11 (1PC)
*served with a freshly baked mini
croissant and pickled onions*

CORN RIBS 12
drenched in a spicy lime butter (V)

S O M E T H I N G S W E E T

PICANTE SORBET PRE-DESSERT 7
margarita sorbet, lime zest, candied chilli (VG)

 SALTED POPCORN SOUFFLE 16
*served with Chantilly cream and
salted caramel (V)*

BBQ S'MORES 12 (4PCS)
*roast your own s'mores! Marshmallow,
sable biscuit, and chocolate*

GRANDMAS BAKED VANILLA CHOC
CHIP COOKIES & ICE CREAM 14
*baked to order vanilla and chocolate chip
cookie served with Chantilly cream (V)*



SCAN FOR ALLERGEN LIST

