



## Starters

*Tapa size designed to enhance the flavors*

### Charcuterie Board

Dry Cured Chorizo Sausage, Cured Salchichon Sausage, Roasted Peppers, Cherry Tomatoes, Honey Capers, Peppercorn, Mozzarella & Manchego Cheese, Olive-Rosemary Johnnie Cake 28

### Smoked Black Pepper Crusted Foie Gras

With a Guava Goat Cheese Crostini, Tamarind-Cognac Glaze with Heirloom Tomatoes, Crispy Leeks, Red Leaf Lettuce 32

### Caribbean Ceviche

Diced Fresh Local Fish Cured in Citrus Juice, Japanese Chiles, Mango Salsa, Crispy Adobo Tostones 18

### Seared Sea Scallops

With Pernod and Saffron, Served with Pumpkin Fungi, Garnished Enoki Mushroom, Pickled radish Drizzled with Truffle Oil 18

### Peperonata Brushetta

Rosemary Truffle Butter Grilled Baguette with Savory Tri Color Peppers, Roasted Eggplant, with Herbs and Spices Garnished with Crispy Avocado 12

### Ital Tapas

Crispy Corn Tortilla Topped with Roasted Root Vegetables, Peperonata, Baby Portabello Mushroom, Ripe Plantains, Red Pepper Coulis, Basil Poblano Oil 14

### Lobster Ravioli

Diced Caribbean Lobster, Cooked in Pesto Creama and Ripe Plantain Bacon Crumble 18



## Salads

*Fresh Produce from Local Farms*

### Pineapple Beach Caprese

Fresh Mozzarella Served with Mesclun Lettuce, Heirloom Tomatoes,  
Drizzled with Tamarind Balsamic Glaze 16

### Green Papaya Salad

With Spaghetti Carrots, Heirloom Tomato, Crumbled Feta, Garnished  
with Cucumber and Drizzled with Guava-Ponzu Reduction,  
Toasted Almonds, Olive-Rosemary Johnny Cake Croutons 14

## Soups

*House made from the finest ingredients*

### Fresh Caribbean Lobster Bisque

Creamy Lobster stock, Caribbean Lobster, Habanero Oil Drizzle 12

### Caribbean Grilled Conch Chowder

Grilled Tender Conch, Saffron, Coconut Milk, Local Sweet Potato,  
Peruvian Potatoes, Garnished with Shredded Toasted Coconut 12

*Our Chefs have designed the menu to provide the Ultimate Gastronomic Dining Experience. We appreciate your understanding to enjoy our dishes as intended without modifications.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

*Sharing an Entree will add twelve dollars for the additional sides.*

*Twenty Percent Gratuity will be added to parties of 5 or more.*



## Wagyu Beef

*Wagyu (和牛, "Japanese cow") is any of the four Japanese breeds of premium beef cattle (Black, Brown, Polled, Kobe)*

### Wagyu Grilled Beef Tenderloin

Seven Ounce Filet, Napped Bittersweet Chocolate Demi-Glaze, Served with Roasted Garlic Peruvian Purple Scallop Potato Cake, White Asparagus & Baby Carrot 75

### The Mirador Burger

Seven Ounce Grilled Wagyu Burger, Granny Smith Apple-Tomato Jam, Horseradish Blue Cheese, Mixed Green, Sweet & Sour Pickle, House-made Toasted Bacon Rosemary Brioche Bun, Served with Truffle Waffle Crispy Fries 24

### Wagyu Strip Loin

Ten Ounce Grilled Wagyu Strip, Baby Portobello Mushroom Demi-Glaze, Peruvian Purple Potato, Local Sweet Potato, White Asparagus and Baby Carrot 65

## Kurobuta Pork

*Berkshire pigs, also known as Kurobuta, are a rare breed of pig originating from the English county of Berkshire. The Japanese designation of the breed, Kurobuta, has become like Kobe beef, a preferred branding of a premium grade*

### Kurobuta Pork Schnitzel

with Buerre Noir, Topped with Sautéed Grape Capers, Navel Orange Segments, Pickled Purple Cabbage, Served with Rosemary Peruvian Mashed Potatoes, White Asparagus and Baby Carrot 28

### Kurobuta Pork Osso Bucco

Braised in a Rum-Vegetable Demi Glaze,  
Served with Pigeon Pea Sofrito Risotto  
and Crispy Kale 32

## Duck Breast

Grilled Marinated Duck Napped with Balsamic-Tamarind Glaze,  
Served with Cassava Sofrito Gnocchi, in Saffron Cream,  
Almond Powder and Crispy Kale 34

## New Zealand Lamb Chops

With Mint Carmelized Onion Jelly, Grilled Cauliflower  
and Oyster Mushroom Couscous 34

## Poultry

*Certified Free Range, Organic and No GMO*

## Honey Molasses Grilled Chicken

With Parmigiano Reggiano Alfredo Penne Pasta,  
with Olive-Rosemary Johnny Cake, 25

## Island Curried Chicken

Simmer Chicken with Roasted Peperonata, Heirloom Tomato,  
Served with Coconut Jasmine Rice and Sautéed Green Peas,  
Garnished with Candied Ginger 25

## Seafood

*Local caught fresh Caribbean Fish and Lobster*

## Adobo Blackened Mahi-Mahi

Served with Grilled Pineapple Salsa, Lobster Fungi,  
Du-fungo (Ripe & Green Plantains),  
White Asparagus and Baby Carrot 34

## Caribbean Wahoo

With Lemon Beurre Blanc, Sweet Plantains  
and Crispy Okra-Bacon Couscous 34

## Osetra Caviar Salmon

Grilled Salmon Filet, White Truffle Butter,  
Creamed Baby Portobello Mushroom Risotto,  
Garnished with Osetra Caviar 38

## Lobster Thermidor

With Pernod Garlic Crema, Loaded Peruvian Purple Potato Scallop Cake  
with White Asparagus and Baby Carrot 45

## Creole Spicy Shrimp

With Etouffee Shallots Sauce, Spanish Saffron Jasmine Rice  
and Crispy Okra, Dusted with Smoked Spanish Paprika 28

## Langoustine

Sauteed Langoustine with Pernod Garlic Crema  
and Sautéed Green Papaya, Roast Peppers, Saffron Rice 32

## Grilled Island Conch

Creole Sauce, Lobster Fungi and Plantain Mofongo 24