



1963 queen street east
416 792 6472
@eatmiramira

*due to the nature of our menu
we do not offer any
changes, modifications or
omissions to our dishes*

OYSTERS

HALF OR FULL DOZEN

mp

house mignonette
horseradish & lemon

SMALL PLATES

STRAWBERRY SALAD

\$ 15.00

little gem, treviso, shaved fennel
& cucumber, pumpkin seeds
strawberry black pepper vinaigrette

WARM FETA & SPINACH DIP

\$ 19.00

served with
taro crisps & fresh vegetables

DEVILLED EGGS

\$ 12.00

scallion & dill smoked paprika

COCONUT SHRIMP

\$ 19.00

toasted coconut & chili lime sauce

BUTTERMILK

\$ 16.00

FRIED MUSHROOMS

gochujang aioli

ONTARIO BURRATA

\$ 23.00

balsamic sour cherry compote
basil, grilled sourdough

CRISPY PANISSE

\$ 17.00

brown butter romesco, toasted almonds

CLASSICS

PORK KASSLER \$ 30.00

10 oz. bone-in chop
brined & smoked
creme fraiche minted peas
sweet potato puree, garlic scapes

HOT TURKEY \$ 29.00

roisserie breast in truffled gravy
served on a challah french toast

CORNISH HEN \$ 24.00

STRAWBERRY SALAD

jerk-spiced rotisserie cornish hen
strawberry salad
little gem, treviso, shaved fennel & cucumber
strawberry black pepper vinaigrette
pumpkin seeds

FISH & CHIPS \$ 24.00

beer-battered fresh atlantic cod
sweet potato fries
house lemongrass tartar
napa cabbage slaw

CHORIZO BURGER \$ 23.00

8 oz. chorizo pork patty
crinkle cut coins, sesame brioche bun
add cheddar + \$ 1.00
add egg + \$ 1.00

BEEF

TARTARE \$ 32.00

xo sauce, egg yolk, crinkle cut potatoes

STEAK FRITES \$ 41.00

8 oz. aaa dry-aged ribeye
sweet potato fries, malt & garlic aioli
add half lobster tail + \$ 12.00

STEAK AU POIVRE \$ 41.00

8 oz. aaa dry-aged ribeye
asparagus, honey mushrooms
miso brandy cream

SEAFOOD

BLACK COD \$ 36.00

pickled mussels, roasted beets
beluga lentils, brown butter caper sauce

GRILLED BRANZINO \$ 35.00

roasted fennel, cherry tomatoes
sundried & castelvetro olives
grilled lemon, basil

STEAMED MUSSELS \$ 24.00

1 lb. / white wine, cherry
tomatoes, shallots

SHRIMP SCAMPI \$ 30.00

garlic butter, polenta
charred greens

PASTA

MUSHROOM \$ 23.00

TAGLIATELLE

porcini cream, parsley
grana padano

CANESTRI A LA \$ 22.00

VODKA

burrata, pimento rosé sauce, basil
add half lobster tail + \$ 12.00

LAMB RAGU \$ 24.00

TAGLIATELLE

sourdough gremolata, peas

DESSERTS

BANOFFEE 11

caramel & banana cream
brown butter graham crumb

FANCY SUNDAE 11

chocolate ice cream & syrup
amarena cherry, whipped cream

CARAMEL SUNDAE 11

french vanilla ice cream, caramel syrup
whipped cream

STICKY TOFFEE PUDDING 18

for two

medjool dates, dulce de leche french
vanilla ice cream

COFFEE & TEA

DRIP 4

AMERICANO 4.5

CAPPUCCINO 5

LATTE 5.5

TEA 4.5

breakfast, earl grey, mint

jasmine rose, chamomile, chai

oat milk + 50¢

SWEET WINES & DIGESTIFS

GRAPPA 1.5 oz.

sarpa di poli • 14

sibona chamomile • 16

AMARO 1.5 oz.

montenegro • 9

nonino • 13

averna • 9

fernet • 10

LIQUEUR 1.5 oz.

green chartreuse • 13

pernod • 12

VIN DOUX 1.5 oz.

peller estates ice wine • 15

tokaji • 14

sauternes • 16

SHERRY & PORT 1.5 oz.

taylor fladgate 17 • 13

lustau amontillado - seco • 8

pedro ximénez - dulce • 12

BRANDY & COGNAC 1 oz.

grand marnier • 8

hennessy VS • 12

marquis de villard VSOP • 10

SCOTCH, WHISKEY 1 oz.

& BOURBON

macallan 12 • 15

talisker 10 • 18

suntory toki • 10

four roses • 8