

Miradoro

AT TINHORN CREEK

MIRADORO lunch

pan (to wipe your plates!)

catalan style toast with garlic, tomato and olive oil 3.5

appetizers

gazpacho ajo blanco – chilled almond and bread soup with pickled apple 10

chorizo consommé, peas, olive caviar 10

marinated beet and hazelnut salad – mint, pea shoots, ricotta cheese 13

grilled humboldt squid, red fife wheat berry salad, grapefruit,
caper vinaigrette 14

seared halibut cheek, roast leeks, blood sausage migas 17

prosciutto & pork terrine, salsa verde, radishes, herbs 16

pizza

pizza funghi - morel mushroom, asparagus, Okanagan chevre 17

pizza gamberetto - hand peeled shrimp & house made ricotta with
pea shoots 18

pizza margherita- tomato, basil, mozzarella 16

pizza guanciala – pork jowl bacon, squash 16

pizza di patate - potato, caramelized onion, mascarpone 15

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entrees

oven roasted pink salmon, lemon aioli, pickled carrots pea shoots on
ciabatta bread 19

served with crisp chickpea and parsley salad

smoked mozzarella and marinated beet with arugula on sourdough baguette 17

served with crisp chickpea and parsley salad

handcut egg noodles, preserved lemon, egg yolk, albacore tuna “bonito style”,
parsley 20

stoneground cornmeal & whey polenta, morel mushrooms, spring vegetables,
olive broth 22

pancetta wrapped ling cod, cannellini beans, kale, romesco sauce 24

forno roasted chicken, fingerling potatoes, prunes, bacon, sage 24

okanagans finest beef flank steak & crisp beef shin, potato tortilla,
mojo verde 26