

Miradoro

AT TINHORN CREEK

Easter Brunch, Sunday April 9th 2023, 11-3pm

- Mimosa** – sparkling wine, orange juice, cointreau \$13.50
Wake Up – bourbon, peach liqueur, sparkling wine, orange juice \$17
Elderflower Spritz – elderflower liqueur, sparkling wine, soda \$14
Caesar – vodka, clamato, spiced rim & bean \$11

to begin

nettle & potato soup - parmesan puffs
\$13

entrée

shakshuka - North African style eggs baked in tomato sauce with cumin
& chilis, sesame flat bread
\$21

poached farm fresh eggs - yuzu hollandaise, patatas bravas
toasted focaccia with grilled chorizo or grilled asparagus
\$22

pizza primavera - leek, asparagus, green onion, mortadella sausage, egg
smoked mozzarella, white sauce
\$24

dessert

lemon cream - poached rhubarb, whipped vanilla mascarpone, amaretti
\$12

Executive Chef - Jeff Van Geest
Chef de Cuisine - Ronny Klaus
Jr. Sous Chef - German Barahona Acuña

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#miradoroeats