

CAFÉ MIRANDA

15 OAK STREET. ROCKLAND MAINE

207 594-2034

JUNE 7, 2010

STARTERS

GREENERY

FRIED VEG or DUCK ROLLS-pineapple, scallion & greens w/ a side of sweet chili dipping station 10.5

WHOLE ROASTED GARLIC-squeeze out the creamy garlic goodness, olive oil & herbed broth 5

IT'S SPRING SOMEWHERE-fire rstd.asparagus, OR Fiddleheads, sweet peps, onions, garlic, aged sheeps milk ricotta, lemon 12.

STEAMED TOFU-(Local Hiewa) w/ Asian noodles, bokchoy & carrot w/ ginger & garlic, miso-ginger dipping sauce 9.5

SHREDDED BEETS & GREENS SALAD-arugula pine nuts, extravirgin olive oil, onion, balsamic dressed 11.50

NEW MEXICAN-avocado, chillies, greens, scallion, tortilla chips, black olives, elcamino dressing 11.5

GARLIC MASHED POTATOES & HOUSE GRAVY - on a blue plate mmm..... 7.5

ROASTED VEGETABLE MEDLEY- assorted veg, wood oven roasted,, balsamic, vinegar, soft cheese 11.5

FRIES WIT DAT- hand cut fresh "Shepody" organic ME potatoes, 100% canola oil, all 9.5 **Choose from:**

JERRY STYLE FRIES Sweet Potato Fries, sweet chili Sauce, blue cheese onion, cilantro & lime

INDIA'S WAFFEL HOUSE WET FRIES- gravy, melted cheese, yum---

FIRE ROASTED GREENS DELITE-seasonal greens, mushroom, garlic, balsamic, feta 11.5

SALLY'S SIMPLE SALAD-baby arugula, red onion, Extra Virgin Olive Oil, lemon, locatelli seco cheese, pine nuts 10

RENEE'S-arugula, radicchio, roasted garlic & peppers, black olives, artichoke hearts, red onion. priceless! Ok, 12.5

WEDGIE- romaine wit our "I dreamt' of Jerry" zipy blue cheese dressing, red onion & tomatoe 11.5

ET TU BRUTUS-(kills a ceasar) creamy Romano dressing, foccacia croutons, red onion, lemon 11.5

HOUSE SALAD- Goose River Greenery seasonal greens t w/extravirgin olive oil, romano demi-3.5 sm-6 lg. 7.5

SCHMEARS – SPREADS – SHAREABLES

CHII CON QUESO-4 cheeses fire baked, hot pepper, lime dashed tortilla chips w/ cilantro & red onion 9

50 M.P.H. TOMATOES-Maine grown tomatoes, breaded and pan fried, house spicy ranch, green onion 8.5

GRILLED CHEESE w/ SLICED LOCAL ORGANIC TOMATO, SMOKE HOUSE BACON & ARUGULA- char grilled imported Greek halumi cheese, no bread 13.5

ANTIPASTO- green & black olives, roasted red sweet peps, marinated tomato, artichoke hearts, roasted garlic & other treats, on marinated spinach & olive oil w/ prosciutto, & cheese (great share starter) 15

HUMMUS GOES TO ITALY- on a blue plate, extra virgin oil, lemon, Elvis parsley, marinated tomato 9.5

FETA-UP-fire roasted w/sweet. peppers, tomatoe, really good olives, fresh garlic, lots a herbs, good olive oil 10.5

OLIVADA-our black olive, basil & garlic spread, locatelli cheese, marinated tomato 9

STOP & SMELL THE GORGONZOLA- wood roasted imported gorgonzola, roasted mushrooms, roasted garlic, basil. 12.5

OPEN 7 DAYS @ 5 PM YEAR ROUND

"We do not serve the food of cowards"

GET TAKE OUT ANY DAY, ANY DISH.

Make reservations on our website!

Any time , day or night!

www.cafemiranda.com

STARTERS CONTINUED

NON CONFORMIST

- FELAFEL**-middleeastern style veg fritters, w/ yoghurt-sesame-lemon-garlic dressed spinach & diced tomato 11.
- COCONUT SHRIMP**- Indian style, w/ green beans, red & green chillies, tumeric, coriander, garlic, onion, coconut, lemon 13.
- STEAMED HOT DOGZ OR PASTRAMI & MORSES KRAUT**- Pearl Brand, beet relish, onions, house mustard, Try this! 9.5
- GNU EVAN'S**- mixed field greens tossed w/our hand cut fries, olive oil, romano cheese & lemon 10
- DIRRTY STEAK** -hearth roasted ribeye, chunky ranch, foccacia toast points & red onion, parsley 14.
- SEA SCALLOPS**-local day boat scallops seared, on a Asian green chilli tartare ("Hellcock") sauce 13.
- MEAT DIP**-natural ground beef "Chili El Camino"w/ fried tortilla chips, onion cilantro & lime 10
- THAI CALIMARI**-pan sautéed, w/Thai chili Butter & scallion, black sesame, cilantro & lime 12
- BEEF GROCE'**-pan fried crispy beef, basil, peanut & chili dressing cellophane noodles, shredded carrots, greens & cilantro 12
- CHEVRE STUFFED POBLANO PEPPER**-local goat cheese, fire roasted, sauce El Camino, cilantro, lime 13.
- CLAMS CHINOIS**-steamed in chinese black bean & carlic sauce, scallion & lemon 12
- IDREAMN'T OF JERRY**-grilled beef tossed w/ bleu cheese, banana peps, basil, onions & lotsa parsley 10.
- FABULOUS BOWL OF MEAT:** AKA: f.b.o.m. Thai spice ground turkey, shred carrot, cilantro, lime, red onion, cellophane noodles, lettuce leaves to wrap "FAB!" 12.5
Dilemma

MEDIUM SIZE & SHARE PLATES

- SAUCY BEANY TORTELLINI**-three cheese stuffed pasta, white bean ragu, roasted roma tomato, greens, ,romano 13.5
- S.O.S**-cured shaved beef, spinach, in Romano-marsala cream w/basil on foccacia 11.5
- ROASTED SWEET ONION & SPINACH RISSOTO**-cheese, lemon and good olive oil 9.5
- GNOCCHI**-house made ricotta & potato pasta dumplings, brown butter, sage, shaved cheese 12.5
- CHICKEN LIVERS & BACON**-sautéed in olive oil w/ mushrooms, garlic, marsala, brown stock & basil 10
- POLENTA & CHEVRE W/ PROSCUITTO HAM**- local cheese, green olives roasted tomato, spinach 12.5
- RICE N'BEANS 2 WAYS**- white beans & rice w/tomato & Romano **OR** black beans & yello rice, onion & cilantro 6.5
With 2 good Pearl Brand franks, commonly known as hot dogs 9.5
- ESCARNOT**-hearts of artichoke w/garlic butter, tarragon, white beans in the nifty dish 9.5
- MUSSELS MARINARA**-fire rstd w/ capers, marinara, fresh herbs & butter 11
- UPTOWN MEATBALLS**- 3 Veal &pork balls, demi sauce, w/rst. Shallot & garlic, marsala, cream, herbs 12.5
- NOT QUITE LASAGNA**- Sheet of our fresh pasta folded w/ 3 cheeses, fire baked, our marinara & greens 13

SIDES Each\$5

Roasted rosemary & Garlic new potatos- mashed potatoes- roasted vegetables- white or black beans-Small fries- sweet potato fries- fried tortilla chips & Salsa-House made pasta & olive oil

No lobster bibs, no adverbs

ENTREES

PARTY IN YOUR MOUTH / MIRANDA STYLE

P'LL HAVE TO-shrimp, sautéed, chorizo, green chilies, onion, olives, tomato, cilantro, yellow rice, citrus 25

THAI CURRY- w/green thai curry- green beans, sweet potato mint, lime cilantro & Mung Bean sprouts to finish, yellow rice on the side.

Choose from

Shrimp- 25 Local Hiewa Tofu-20.5

Chicken 22 Grilled 12 oz. ribeye steak 28.5

SEAFOOD MIXA :Mussels, shrimp, fish, scallops, cured sausage in ginger/ garlic/ coconut broth w/ bok choy, Asian noodle, Tabasco side, Mung sprouts, scallion, cilantro 28

BIG BACON UNIT 2-wood roasted smokehouse bacon, warm bacon-balsamic dressed mixed greens w/red onion, tomato, romano & radicchio, roasted new spuds too 23.5

SEAFOOD STUFFED PEPPERS-roasted haddock, crab & couscous, on mild chili elcamino, blk beans, crispy slaw 25

SECRET SCALLOPS- day boat sea scallops, fire baked w/ our secret spice, local tomato, green French olives basil, raisins, wilted greens, yellow jasmine rice 27

CHICKEN CURRY- natural breast, fire roasted w/ chunky carrot, onion, garlic, Javin Curry, rasins, spinach, Jasmine rice, lentil dahl, yoghurt, cilantro, cukes 21

LAMB WOWIE-roasted & braised w/aromatic veg in our own curry spice mix, w/ roasted greens, spicy tomato, yoghurt, cilantro, lemon, carrot, salted onion, cilantro, cukes, rice, & more 26.5

POLISH HIPPIE-grilled sausage w/ warm arugula & shredded beets w/fennel, onion, horseradish & balsamic 21.5

WHAT UP DOG?-grilled center cut beef ribeye steak w/ house made kim chee, p-nut chili sauce, yellow jasmine rice, cilantro & red onion 28.5

CHICKEN EVELYN-natural boneless chicken breast baked in our salsa Evelyn w/tomato, chilies and spices, black beans & rice, tortilla & the usual suspects 21

YUM SUM-fried rice, assorted veg, egg, ginger, scallion & soy, **Choose:** w/tofu 20 natural chicken 22 shrimp 25

GRILLED BACON & STEAMED CLAMS-Char Grilled North Country Smokehouse slab bacon, w/ clams steamed w/ local tomatoes, fresh herbs, spinach & garlic. Classic 21

FAUX PHO-Viet style seasoned broth w/star anise & coriander, rice stick noodle, scallion- side of bean sprout, thai basil (or mint), sambal olek chili paste, cilantro & limes

Choose from

Shrimp- 25 Local Hiewa Tofu-20 Natural Chicken 22 sliced ribeye steak 28 Calimari, shrimp & mussells 27.5

MY ITALIAN GRAND MA

PORK PARMESAN FROM HELL- bone in loin chop, cornflake coated, sautéed, on herbed roasted roma tomatoes w/ mozz & romano cheeses, pasta sheet (it is not spicy, just outrageously good, big too) 25.5

ITAL CHURCH SUPPER- fire roasted pulled chicken, artichokes, chunky tomato rst peppers, olives, garlic, rigatoni pasta 20.5

ANTONIO MIGUEL CASSASANTO-sauteed shredded duck w/roasted shallots, roasted garlic, sauce veloute, marsala, fresh basil, cream w/fresh house made pasta 25

CHICKEN CACCIATORI-fire rstd. chunky tomato marinara, rst peppers, olives, mushrooms, pasta 21

SHRIMP FRA DIAVOLO-tiger shrimp, sauteed w/ toasted garlic marinara, pepper flakes, lemon, hand cut pasta 25

OLD BLEU-homemade pasta tossed in bleu cheese & basil cream w/fire roasted roma tomatoes and wilted spinach 20.

CLASSIC GOODNESS-fresh tagletelli noodles, arugula, tossed w/ olive oil, toasted garlic, bit 'o stock, & locatelli sheeps milk ricotta seco cheese yum...19.5 hold the cheese & ADD MUSSELS 22.

PASTA NICOISES-pan seared fish, black olives, garlic, onion, green beans, pasta, lemon, romano cheese 22

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ENTREES CONTINUED
MY ITALIAN GRAND MA

PASTA MUSHROOM- roasted crimini & button mushroom, caramelized onion, rstd. garlic, stock, cream, fresh herbs 21.5

PASTA & CHICKEN-semolina coated natural chicken breast, sautéed, crispy rigatoni pasta w/ our davesin cheese blend w/ garlic, pepper flakes & greens, diced local organic hydro tomatoes 22

PASTA PRIMAVERA- roasted whole mushrooms, sweet peppers, roma tomato, broccoli, caramelized onion, garlic, Herbs, Wine & a touch of cream 20.

K.R.E.R. ESQ-polenta roasted w/ whole mushrooms, roma tomato, onion, garlic, greens 19.5

AUNTIE FLUFFIE'S PASTA-brown butter, sauteed cauliflower, garlic, caramelized onion, lotsa parsley, Romano, lemon side. See "Fluff" on the wall of fotos! 18

SPAGHETTI WIT or WITOUT- Just marinara 15.

Roasted sausages 18.5 Connie's meatballs.19.5 Cheese too
AGGABLAGGA-sautéed calamari & fresh pasta, garlic, red pepper flakes, fresh oregano & marinara 23

EGGPLANT PARM-fire roasted eggplant, our marinara, lotsa cheese, fresh noodles 18.5

VEAL SCALLOPINE- breaded, sauteed, creamed leeks, local tomato & tarragon cream, white wine 27.50

COMFORT

CUBANO!-Char grilled center cut loin chop, mild "El Camino" sauce, black beans, yello rice, fried bannana, our "patio" mustard, cilantro & scallion 21.5

ROASTED HADDOCK CRAB & COUS COUS CAKES-sauteed, On roasted roma tomato & roasted greens 25.

RACK OF LAMB-wood roasted, roasted garlic demi glace, roasted potatoes, roasted mushroom & greens 31

TORNEDOS OF BEEF TENDERLOIN- pan seared, pommeray mustard pan sauce, roasted potato, greenbeans 29.

BBQ PULLED BEEF-house smoked, w/ our sauce, polenta wedge & black bean & roasted corn salsa, cilantro slaw 25.

PITCH A TENT- sausages, roasted, pan gravy w/cream, rst. onions, mushrooms & garlic, greens," tent" o pasta 22

BISTRO JOB-12 oz. ribeye steak, grilled, Maine organic "shepody potato fries, gorgonzola& roasted mushroom demi sauce, rst. greens 28

ROMANO RISOTTO, CHICKEN BREAST, & ROASTED GREENS- need we say more? 20.5

BURRITO d' EVAN- choose roasted mushrooms, shaved steak or natural chicken breast, swt. peps, onions, black beans, gooey melted cheese, salsa & sour cream shredded lettuce, red onion, cilantro 20.5

ROASTED SAUSAGES & MORSES KRAUT-mashed spudz, local kraut, sour cream & horseradish gravy 21.5

REMEMBER THIS-sauteed pierogies w/ ushrooms, onions,cabbage & cheese, balsamic butter sauce 20.00

MEAT & POTATOES (SOME VEG TOO)-grilled meat of your choice. **Choose:** Center cut Ribeye steak 28.5

Center cut pork loin chop 21.5 Natural chicken breast 20.5
All w/ mashed spuds, roasted mixed, veg, gravy

MAC N' CHEESE-housemade noodles, tomato, rst. greens, massive cheeses, not kraft 21.5

DOIN' THE GOODS W/ SOUL SINCE 1993

ASK ABOUT PARTIES & CATERING

MIRANDA IS CERTIFIED GREEN BY D.E.P!

EARNING AN "ENVIRONMENTAL LEADER" RATING!

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We use as much local, Regional, natural & organic foods as possible. Our food partners include: Goose River Grenergy, Green Arrow Farms, Dandelion Spring Farm, Vermont Cheese Co., Seal Cove Cheese, Jess's Market, Plants Seafood,Sewall Orchards, Crown Of Maine, North Country Smoke House. Pemaquid Mussells, Morses Kraut, Vermont's King Arthur Flour, Weskeag Farms, Bell & Evan's Natural Amish, Bowden's Egg Farms on GosHEN road, Oyster River Winegrowers, Port Clyde Fresh Catch fishery, Kinneally Meats, Chartrand Wine Imports & Scott's Produce Know of a local source? Tell us! We primarily use LOCALLY owned business in general. Oh yes, our oven is carbon neutral!

WHY ALL THIS STUFF ON THE MENU?

"BECAUSE WE CAN!" (FOR 17 YEARS!)