

# MIKO

## NEW YEAR'S EVE VEGAN MENU

R 2,210 per person

### WELCOME CANAPÉS

Grilled corn croquettes (G) (Ga) (Sp)  
with aioli, garden herbs

Savoury macaron (N) (S) (Sp)  
with beetroot, coconut, citrus

Mushroom and tofu (G) (Ga) (Sp)  
Feuille de brick, marinated tofu, duxelles, onion, garden herbs

### APPETISERS

Home-baked bread (G) (Ga)  
with dinner rolls, breadsticks, black garlic, paprika

Ricotta ravioli (Ga) (G) (N) (S) (Sp)  
with asparagus, edamame, herb sauce, chive oil

### MAIN COURSES

Tomato and stone fruit caprese (G) (Sp)  
with heirloom tomato, stone fruit, basil, garlic croutons, rooibos vanilla vinaigrette

Beetroot carpaccio (G) (Sp)  
with mango gel, candied citrus, chilli, coriander, avocado emulsion,  
red onion, ciabatta cracker

Roasted celeriac (C) (Ga) (N) (S) (Sp)  
Pomme purée, exotic mushrooms, textures of butternut, kale,  
red wine sauce

### DESSERT COURSES

Callebaut 70.5% dark chocolate marquise (N) (Sp)  
with passion fruit gel, pineapple, white rum, coconut sorbet

If you have any specific dietary requirements or food allergies, please let your waiter know before placing your order. Our chef will be more than happy to adapt any of our dishes where possible.

(C) Celery (Cr) Crustacean (E) Eggs (F) Fish (L) Lupin (G) Gluten (M) Milk (Mo) Molluscs (Mu) Mustard (N) Nuts  
(P) Peanuts (Ss) Sesame (S) Soya (Sp) Sulphur Dioxide (V) Vegetarian (Vg) Vegan

