

STUDIO

MIRAMAR

FOR SHARING AND SNACKING

Cream of saffron milk cap mushrooms with Maldonado pancetta and low-temperature egg	☆ 🍷	16€
Sautéed vegetables with black garlic romesco	🍷 🌿	16€
Grilled octopus, roasted sweet potato, and yucca chips	🐙 🍷	24€
Classic Russian salad with tuna belly	☆ 🌿 🍷	16€
Iberian ham croquettes	🌿 🍷 ☆	15€
Fine green bean salad with lemon potato, pickled shimeji, avocado, tomato, and olives		16€
Confited tomatoes with creamy goat cheese from Borredà and beetroot	🍷	18€
Anchovies (00) with coca bread from Folgueroles and tomato	🌿 🍷	20€
Steak tartare with pistachio butter and bread "soplao"	🍷 🌿 ☆	20€
Red prawn carpaccio, boletus oil, and Catalan mince	🍷 🍷	30€
Iberian ham with coca bread from Folgueroles and tomato	🌿 🍷	18€
Thai eggplant with sautéed shrimp, roasted celery, and miso sauce	🍷 🍷 🐙 🌿 🍷 🍷	

RICE DISHES

Fisherman's rice with cuttlefish, shrimp, and langoustines	🍷 🐙 🍷	26€
Rice with Iberian pluma, artichokes, and eggplant	🍷	25€
Creamy rice with boletus, oven-roasted pumpkin, and truffle oil	🍷	27€

MAIN COURSES

Angus short ribs cooked at low temperature with kale "trinxa" and boletus		28€
Beef fillet with "café de Paris" sauce, roasted onion, and smoked potato millefeuille	🍷 🍷	30€
Confit Iberian pork cheeks, shiitake mushrooms, and creamy potato purée	🍷	22€
Country-style chicken cannelloni with truffle béchamel	🍷 🌿	18€
Market fish with hazelnut butter, capers, asparagus, and chanterelles	🍷 🍷	26€
Monkfish tail with burnt garlic	🍷 🍷 🌿	28€
Sautéed beach squid, garlic praline, divine confit tomato, and shallots	🍷 🍷	26€

DESSERTS

Pavlova with forest fruits and vanilla	🍷 🍷	10€
Mango tapioca, yogurt, chili, and lime	🍷	10€
Granny Smith soup, green cardamom, and hazelnut	🍷 🍷	10€
Roasted milk with mató cheese, chicory pearls, and coffee	🍷 🍷 ☆	10€
Chocolate textures	🍷 🍷 ☆ 🌿	10€
Artisan ice creams	🍷 🍷 🍷	8€
Fruit salad with lemon sorbet		8,5€

🍷 DAIRY PRODUCTS 🍷 CRUSTACEAN 🍷 FISH 🌿 GLUTEN ☆ EGG 🍷 NUTS 🍷 MOLLUSKS 🍷 SOY 🍷 SESAME