

STUDIO

MIRAMAR

TO SHARE

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| Iberian ham croquettes 🌿 🍷 ☆ | 15€ |
| Iberian ham with “coca bread” and tomato 🌿 🍷 | 28€ |
| “Bouchot” mussels with “beurre blanc” and grated lime 🍷 🍷 | 14€ |
| Meagre ceviche with shrimps, sweet potato, “choclo” and tiger milk 🍷 🍷 | 16€ |
| Candied artichokes, leeks, sweet onion cream and marinated shimeji 🍷 🍷 | 14€ |
| Asian pickled tuna and curly endive salad 🍷 ☆ 🌿 🍷 | 18€ |
| Scallops tartare and grilled avocado 🍷 🍷 | 18€ |
| Grilled octopus with celery risotto and Maldonado “papada” 🍷 🍷 | 23€ |
| Marinated European anchovies, cured Iberian bacon and tomato tartare 🍷 | 12€ |
| Wagyu carpaccio with mushrooms oil, parmesan and mandarin emulsion ☆ 🍷 | 22€ |
| Pickled “Ramillete” tomatoes with goat creamy cheese from “Borredà” and beetroot 🍷 | 16€ |

RICES

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| Cuttlefish, mussels and shrimps marinière rice 🍷 🍷 🍷 | 25€ |
| Riz de plume iberique et champignons 🍷 | 25€ |
| Small squids, sea urchin and saffron 🍷 🍷 🍷 | 27€ |
| Red shrimp creamy rice 🍷 🍷 ☆ | 27€ |

MAIN COURSES

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| Rack of lamb, confit “divino” tomatoes and baked topinambur | 38€ |
| Marinated duck Magret and green bulgur 🌿 🍷 | 25€ |
| Beef tenderloin with “Café de Paris” sauce, roast “platillo” onion and millefeuille of smoked potato 🍷 🍷 | 29€ |
| Entrecote of old beef (400 gr), salted butter and vegetables 🍷 | 35€ |
| Angler fish tail with black garlic romesco, red prawns and tender garlic 🍷 🍷 🍷 | 27€ |
| “Pil pil” green cod, kokotxas, trout eggs and snow peas 🍷 | 28€ |
| Fish of the day with green mole, European razor clam and “pico de gallo” 🍷 🍷 🍷 | 28€ |

DESSERTS

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| “Tres leches” cake with strawberries 🍷 ☆ 🌿 🍷 | 10€ |
| Mangue cheesecake 🍷 ☆ 🌿 🍷 | 10€ |
| Rum Baba with vanilla 🍷 ☆ 🌿 🍷 | 10€ |
| “Ópera” cake 🍷 ☆ 🌿 🍷 | 10€ |
| Fruit salad with lemon sorbet | 9€ |
| Artisan ice cream 🍷 | 8€ |