

STUDIO

MIRAMAR

CLUB MIRAMAR MENU

STARTERS

- Caprese salad with burrata, tomatoes, olives and arugula 🥑
- Lettuce heart salad, shrimps, avocado and lemon vinaigrette 🥑
- Fettuccine frutti di mare 🍤🦐🦑🐠
- Mini seasonal vegetables sautéed with fennel and celery cream

MAIN COURSES

- Seafood rice with cuttlefish, mussels and shrimps 🍤🦐🐠
- Fish of the day with “pipirrana” and tomatoes vinaigrette 🐠
- Beef tenderloin, mustard, pickled onion, merlot sauce and fries (Suppl. 8€) 🍷
- Sea and mountain boundless country chicken with shrimps 🍤🦐🥑
and smoked parmentier

DESSERTS

- “Mel i mató”, walnuts and figs 🥑
- Cheesecake 🍰🍷🥑
- Xixona tiramisu 🍰🍷🥑
- Mentholated pineapple, lime and yougurt ice-cream 🍷
- Artisan ice-cream 🍷

Bread and water included

Price: 30€ per person – VAT Included

🌾 GLUTEN 🥛 DAIRY 🥜 NUTS 🦀 CRUSTACEANS 🐠 SEAFOOD 🐟 FISH 🥚 EGG