

STUDIO

MIRAMAR

CLUB MIRAMAR MENU

STARTERS

“Bouchot” mussels à la marinière



Mixed salad

(lettuce, cherry, cucumber, hard boiled egg, tuna belly, avocado, Kalamata olives)



Candied artichokes, leeks, sweet onion cream and marinated shimeji



Maccheroni with tartufata and Portobello mushrooms



MAIN COURSES

Mushrooms and duroc rib rice

Fish market with garlic praline, trout eggs and snow peas



Lamb cheek with mille-feuille of smoked potato and “platillo” onion



Boneless peasant chicken thigh with mushrooms sauce and roast potatoes



DESSERTS

Carrot cake



“Ópera” cake



Coconut and red berries panna cotta

Fruit salad with lemon sorbet

Artisan ice creams



Water and bread included

Price: 30€ per person – VAT included

Available from Monday to Friday at midday