

# STUDIO

## MIRAMAR

### TO SHARE

Ham Croquettes	15€
Hand-sliced acron-fed Iberian ham	31,5€
Cantabrian anchovies (00) with spherical olives	18€
Mossèn's cristal coca bread with hanging vine tomatoes	5€
Cod fritters with black garlic alioli	15€
Fresh salted-baked coastal prawns (150gr)	36€

### STARTERS

Leafs and vegetables salad with yogurt and herbs vinaigrette	16€
White asparagus tips with "Foie poelè", hazelnuts and their cream	23€
Steak tartar with pistachio butter and French fries	25€
Confit tomatoes with goat cream cheese from Borredà, kalamata olives and mangetout	16€
Beach squids with chickpeas stew	19,5€
Octopus carpaccio with kimchee, apple and smoked olive oil	22€

### RICE

Seadood's Miramar rice	27€
Angus Ribs canned rice with black trumpet mushroom	28€
Creamy black rice with squids and prawns	26€
Lobster rice (minimum 2 people)	42€

### MAIN DISHES

Suckling goat shoulder, cooked under low temperature with aubergine couscous and feta cheese	35€
Beef sirloin with "Café de Paris" sauce and idiazabal potato millefeuil	32€
1kg steak of a 40 days beef matured cow	75€
Balfegó bluefin tuna parpatana with green mole, smoked avocado, soriander & lime	26€
Fish of the day with chanterelle mushrooms, celery, rouille & aniseed wine sauce	25€
Sautéed vegetables with Thai coconut sauce, cashews & lime	18€
Traditional monkfish stew	28€
Formentera lobster with free-range fried eggs (minimum 2 people)	35€

### DESSERTS

Chocolate coulant with salted caramel ice cream	10,5€
Torrija with caramelized hazelnuts	10,5€
Passion fruit soup with EVOO ice cream & candied orange	10€
Bread with olive oil & chocolate	10,5€
Artisanal ice creams	9€
Fresh fruit salad with lime & ginger sorbet	9€
Selection of Catalan cheeses	24€

Triticum appetizer with EVOO 3€ per person | If you wish to consult the complete list of allergens, please request it from our staff.

🌾 Gluten 🦞 Crustaceans 🥚 Egg 🐟 Fish 🥜 Peanuts 🍲 Soy 🧀 Dairy  
 🌰 Nuts 🌿 Celery 🍷 Mustard 🌱 Sesame 🌿 Sulfites 🐌 Mollusks 🌱 Lupins