






















STUDIO

MIRAMAR








TO SHARE

Homemade Iberian ham croquettes    	12€
Cantabrian anchovies "00" with "coca" bread and tomato  	16€
Iberian ham with "coca" bread and tomato  	27€
Steak tartar with "pan soplao" and pistachio butter 	18€
Sauteed seasonal mini vegetables with celery and fennel cream	16€
Octopus carpaccio with smoked oil, kimchee, sprouts and Granny apple  	18€
Kale hummus, onions, feta cheese and sweet potato 	14€
Scallops with cream of black potato, Maldon potatoes, Salicornia and garlic and garlic chips 	18€
Pickled leeks with wagyu cured beef jerky 	14€
Confit tomato salad with creamy goat's cheese from "Borredà" and herbs 	16€















RICE

Seafood rice with cuttlefish, mussels and red shrimp   	26€
Creamy black rice with baby squid and baby shrimps   	25€
Duck rice with "cama-secs"	25€

MAIN COURSES

Angus short ribs, rosemary sauce and vegetables tian	28€
Beef tenderloin, mustard, pickled onion and small potatoes "pipirrana"	29€
Smoked beef tataki, chutney, freshly minced ginger and teriyaki sauce 	27€
Entrecote of matured beef, pickled aubergine, fennel and escarole 	35€
Fish from the fish market with peas cream, beet gnocchi and ham emulsion  	27€
Turbot with black butter and smoked puree  	28€
Marinated mackerel, creamy peach and sautéed grapes and cherries 	18€

DESSERTS

Vineyard peach, cherries and vanilla cream   	10€
Chocolate Namelaka    	10€
Shortcake, cream, strawberry and biscuit    	10€
Xixona tiramisú    	10€
Fruit salad	8€
Artisan ice cream 	8€

Triticum bread and EVOO service 2€ per person

If you wish to consult the complete list of allergens, please ask our staff

 GLUTEN  DAIRY PRODUCTS  EGG  CRUSTACEAN  MOLLUSK  NUTS  FISH