

# STUDIO

## MIRAMAR

### SMALL PLATES TO SHARE

Ham croquettes 🌿 🥛 ●	15€
Hand-sliced acorn-fed Iberian ham	31,5€
Cantabrian anchovies 00 with spherified olive 🐟	18€
Mossèn's glass bread with hanging tomato 🌿 🍅	5€
Crispy baby shrimp Andalusian-style with poached farm egg and citrus 🌿 ● 🐟	18€
Fresh coastal prawn baked in salt (150g)	36€
Miramar salad with watermelon, feta cheese, mint and lime-honey vinaigrette	19€
Smoked burrata salad with roasted grapes, divine tomato and eel 🍷 🐟	21€
Delta mussel with fennel, orange and coconut milk 🍷	15€
Steak tartare with pistachio butter and shoestring fries 🌿	24€
Confit hanging tomatoes with creamy goat cheese from Borredà,	16€
Kalamata olive and snow peas 🍷 ● 🥬	17€
Coconut vichyssoise with smoked sardine 🍷 🐟 🍷	18€
Cherry gazpacho with fresh mascarpone ice cream 🍷	18€
Marinated scallop coca with Maldonado pork jowl and Teriyaki sauce 🌿 🍷 🍷 🍷 🍷 🍷 🍷 🍷	19,50€
Grilled octopus with Peruvian causa, miso emulsion and pickles ● 🍷 🥬 🍷 🍷	20€

### RICE DISHES

Miramar seafood rice 🐟 🍷 ● 🍷	27€
Black rice a la llauna with baby cuttlefish, red prawn and saffron emulsion 🐟 🍷 ● 🍷	28,5€
Duck rice with shiitake and eggplant 🍷	27€
Lobster rice (minimum 2 pax) 🐟 🍷 ● 🍷 🍷	42€/pax

### MAINS

Slow-cooked milk-fed goat shoulder with candied eggplant and feta cheese 🍷	35€
Beef tenderloin "Café de Paris" with Idiazabal potato millefeu 🍷 🐟	32€
Marinated Iberian pork shoulder with peach chutney, beetroot and fresh vegetable brunoise 🥬 🍷 🍷	22€
1 kg Cerdanya Frisona beef ribeye, 30-day dry-aged (minimum 2 pax) 🍷	38€/pax
Balfegó bluefin tuna parpatana, smoked avocado tartare and green mole 🐟	26€
Catch of the day with ginger potato, citrus sauce and king cockles 🍷 🐟 🍷 🍷	25€
Stir-fried vegetables with Thai coconut sauce, cashews and lime 🍷	18€
Wild turbot with codium seaweed pil-pil and cod jowls 🐟 🌿	29€
Formentera lobster with farm-style fried eggs (minimum 2 pax)	35€/pax

**Triticum appetizer with EVOO €3 per person**

**If you wish to see the full allergen list, please ask our staff.**

🌿 GLUTEN 🥛 SOY 🍷 DAIRY 🍷 NUTS 🍷 MOLLUSCS 🍷 MUSTARD 🐟 FISH 🍷 SESAME 🍷 SULPHITES  
● EGGS 🍷 CRUSTACEANS 🥜 PEANUTS 🌿 CELERY 🍷 LUPINS



# STUDIO

## MIRAMAR

### DESSERTS

Chocolate coulant with salted caramel  
ice cream / 10,5€



Xuixo D.O. Girona with coffee  
cream ice cream / 10,5



Passion soup with EVOO ice cream and  
candied orange / 9€



Bread with olive oil and chocolate / 9€



Artisan ice creams by Sandro Dessi / 9€

Natural sorbets by Sandro Dessi / 9€

Fruit salad with lime and ginger  
sorbet / 9€

Selection of Catalan cheeses / 20€



*If you wish to see the full allergen list, please ask our staff.*

GLUTEN SOY DAIRY NUTS MOLLUSCS MUSTARD FISH SESAME SULPHITES  
 EGGS CRUSTACEANS PEANUTS CELERY LUPINS