

STUDIO

MIRAMAR

CLUB MIRAMAR MENU

STARTERS

Mini "trinxat," mushrooms, and low-temperature egg



Burrata with smoked sardine and roasted pumpkin



Raviolone of oxtail, prawns, and surf and turf sauce



MAIN COURSE

Boletus risotto with truffle oil



Fish of the day with Thai coconut sauce and roasted sweet potato



Country chicken cannelloni with truffle béchamel



DESSERTS

Rum coulant



Pineapple soup with anise and coconut



Mango tapioca with yogurt, chili, and lime



Water and bread included

Price: 35€ per person – VAT included

Available from Monday to Friday at midday