

STUDIO

MIRAMAR

TO SHARE

Glass-style flatbread from Mossén with tomato 🌿	5€
Iberian ham, hand-sliced	31€
Cantabrian anchovies 00 with spherical olive 🐟 🥑	18€
Ham croquettes 🌿 🥩 🍷	16€
Steak tartare with pistachio butter and shoestring potatoes 🥑 🌿 🍷	24€
Roasted sweet potato with stracciatella, pine nuts, and honey 🍷 🌿	19€
Confit artichoke heart sautéed with shavings of ham 🥑	18€
Crispy Iberian pork jowl with chanterelles, ñám cream, and truffle 🍷 🌿 🥑	16€
Foie terrine cooked in salt 🥑	21€

APPETIZERS

Miramar salad with fruit, vegetables, and orange vinaigrette 🥑	16€
House-marinated salmon with beetroot, dill, and orange 🥑 🐟	18€
Onion soup with thyme, slow-cooked egg, and gratinated Mahón cheese 🍷 🌿 🍷	16€
Balfegó tuna tartare with avocado and mango 🐟 🥑	21€
Warm mushroom carpaccio with foie and hazelnuts 🌿 🥑	20€
Grilled octopus with celery 'faux' risotto, mascarpone, and prawns 🍷 🍷 🍷 🍷	20€

RICE DISHES

Miramar seafood rice 🐟 🍷 🍷	27€
Xesc Reina sobrasada rice with black trumpet mushrooms 🌿 🍷 🥑	30€
Monkfish tray-baked rice with artichokes and saffron 🐟 🥑	27€
Lobster rice (minimum 2 people) 🐟 🍷 🥑	42€/pers

MAIN COURSES

Fish of the day in green curry with tapioca, okra, and asparagus 🐟 🥑	23€
Ikejime yellowtail with beurre blanc, ginger, cockles, and lemon zest 🐟 🍷 🍷 🥑	28€
Monkfish with "all i pebre", served with potatoes, prawns, and clams 🐟 🍷 🍷 🥑	33€
Balfegó bluefin tuna with plantain chips, grilled avocado, and peanut sauce 🐟	32€
Formentera lobster with free-range fried eggs (minimum 2 people) 🍷 🍷	35€/pers
Sant Carles de la Ràpita prawns 150 gr (market price)	
Traditional veal fricandó with mushrooms 🌿 🥑 🌿	25€
Surf and turf chicken cannelloni with langoustines 🌿 🍷 🐟 🍷	23€
Beef fillet with morel mushroom sauce and crispy potatoes 🍷 🥑	32€
Slow-cooked milk-fed kid shoulder with eggplant and feta cheese 🍷 🥑 🍷 🌿	35€
Stir-fried vegetables with Thai coconut sauce, cashews, and lime 🌿 🥑	18€

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

🌿 GLUTEN 🍷 SOY 🍷 DAIRY 🌿 NUTS 🍷 MOLLUSCS 🍷 MUSTARD 🐟 FISH 🍷 SESAME 🥑 SULFITS
 🍷 EGGS 🍷 CRUSTACEANS 🍷 PEANUT 🍷 CELERY





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DESSERTS

Fruit salad with lime and ginger sorbet
/ €9


Artisanal ice creams by Sandro Desii / €7







Fresh fig tartare with ratafia and fresh
cheese ice cream / €9    







Torrija with hazelnuts / 9€     

Chocolate coulant with salted caramel
ice cream / €10.5     














Cream-filled xuxo D.O. Girona with
coffee ice cream / €10.50     

Catalan cheese platter / €19   

8 Chocolate Textures by master pastry chef
Oriol Balaguer / €12      

Cheesecake with red fruits by master pastry
chef Oriol Balaguer / €12      

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 EGGS  CRUSTACEANS  PEANUT  CELERY