

STUDIO

MIRAMAR

TAST MIRAMAR

Appetizer

Confit tomatoes with goat cream cheese from Borredà,
kalamata olives and mangetout



Creamy black rice with squids and prawns



Duck magret with shallot tatin and pear chutney



Bread with olive oil & chocolate and salt



Petit fours

Bread and water included

Price: 60€ per person - VAT included

It can only be served to all diners at the table to ensure adequate time between courses.
Tast Miramar courses with specified allergens can be adapted to each diner preference.

GLUTEN CRUSTACEANS EGG FISH PEANUTS SOY DAIRY
 NUTS CELERY MUSTARD SESAME SULFITES MOLLUSKS LUPINS