

# STUDIO

MIRAMAR

## TAST MIRAMAR

### Appetizer

Pickled “Ramillete” tomatoes with goat creamy cheese  
from “Borredà” and beetroot



Creamy boletus risotto, roasted pumpkin, and truffle oil



Market fish with hazelnut butter, asparagus, and chanterelles



Mango tapioca, yogurt, chili, and lime



### 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.

 DAIRY PRODUCTOS  MOLLUSKS  SOY  GLUTEN  EGG  NUTS