

# STUDIO

## MIRAMAR

### TO SHARE

Iberian ham croquettes 🌿 🍷 ☆	15€
Iberian ham with “coca bread” and tomato 🌿 🍷	28€
“Bouchot” mussels with “beurre blanc” and grated lime 🍷 🍷	14€
Meagre ceviche with shrimps, sweet potato, “choclo” and tiger milk 🍷 🍷	16€
Roast root vegetables, miso sauce and maple syrup 🌿	14€
Cumin aubergine, parmesan, tomatoes, capers and curry yogurt 🍷 🌿	14€
Tartare steak, pistachio butter and “pan soplao” 🍷	19€
Grilled octopus with celery risotto and Maldonado “papada” 🍷 🍷	23€
“Xató” cod salad, tuna belly, anchovies, olives sauce and green “romesco” 🌿 🍷	18€
Lettuce hearts with our marinated salmon, pickles and avocado mayonnaise 🍷 ☆	16€
Pickled “Ramillete” tomatoes with goat creamy cheese from “Borredà” and herbs 🍷	16€

### RICES

Cuttlefish, mussels and shrimps marinière rice 🍷 🍷 🍷	25€
Angus rib rice with pickled mushrooms	25€
Red shrimp creamy rice 🍷 🍷 🍷	27€

### MAIN COURSES

Two cookings squab, potato terrine, cabbage and “Botifarra de Perol” 🍷	25€
Free range chicken cannelloni with mushroom, béchamel and pecorino 🍷 🌿 ☆	20€
Lamb loin with soft aromatic garlic crust and ember-baked Jerusalem artichokes 🍷 🌿	26€
Beef tenderloin, fondant potato and mini vegetables 🍷	29€
Fish market with lobster bisque and squid tagliatelle 🍷 🍷 🍷	27€
Turbot with black butter and smoked purée 🍷 🍷	28€
“A la llauna” cod with haricot beans and small squids 🍷 🍷 🍷	28€

### DESSERTS

Black chocolate, coffee and vanilla coulant 🍷 🌿 ☆ 🍷	10€
Crème brûlée with chocolate base 🍷 🌿 ☆ 🍷	10€
Apple crumble with cream ice cream 🍷 🌿 ☆ 🍷	10€
Jijona tiramisú 🍷 🌿 ☆ 🍷	10€
Fruit salad	8.5€
Artisan ice cream 🍷	8€

Triticum bread and EVOO service 3€ per person  
If you wish to consult the complete list of allergens, please ask our staff

🍷 DAIRY PRODUCTS 🍷 CRUSTACEAN 🍷 FISH 🌿 GLUTEN ☆ EGG 🍷 NUTS 🍷 MOLLUSKS