

STUDIO

MIRAMAR

FOR SHARING AND SNACKING

Ham croquettes 🌿 🧀 ☆	15€
Hand-carved bellota ham	31,5€
Mossén's glass bread with hanging tomatoes 🌿 🍅	4,8€
Cod fritters with black garlic aioli 🌿 ☆ 🍷	15€
Burrata salad, confit eggplant, pine nuts, and smoked sardine 🧀 🍅 🍷 🍷 🌿	17,5€
Cantabrian anchovies 00 with spherical olive 🍷	18€
Fruit and vegetable salad with sprouts and orange vinaigrette	16€
Steak tartar with pistachio butter and fried potatoes 🌿 ☆ 🍷 🧀	24€
Hanging tomatoes confit with creamy goat cheese from Borredà and Kalamata olive 🧀	16€
Ñamera cream with artichoke, Maldonado pancetta, and low-temperature egg ☆ 🧀	16,5€
Porcini mushroom, ham, and walnut coca with rocket bouquet and sun-dried tomato 🌿 🧀 🍅	18€
Grilled octopus with prawn carpaccio, smoked cauliflower, and katsuobushi 🍷 🧀 🍷 🌿 🍅	24€

RICE DISHES

Mariner's rice with cuttlefish, prawns, and scampi 🍷 🍷 🍷	27€
Rice with Iberian pluma, green beans 🌿 🍷	25€
Creamy rice with mushrooms and pumpkin 🧀	27€
Rice with monkfish, artichoke, and saffron 🍷 🍷 🍷	28,5€

MAIN DISHES

Angus beef ribs cooked at low temperature with kale mash and porcini mushrooms	29€
Beef fillet with "Café de Paris" sauce, escalivada onions, and Idiazabal potato millefeuille 🧀	30€
Catalan-style stuffed pularada with sweet potato and truffle sauce 🧀 🌿 ☆ 🍅	25€
Txangurro ravioli with rock fish stew and prawns 🧀 ☆ 🍷 🌿	22,5€
Catch of the day with vanilla celery cream, Thai eggplant, and miso sauce 🍷 🧀 🍷 🌿 🍷	26€
Stir-fried vegetables with Thai coconut sauce, cashews, and lime 🍅	16€
Grilled monkfish with red prawn and Catalan-style picada 🍷 🍅 🌿 🍷	28€

DESSERTS

Chocolate coulants with salted caramel ice cream 🧀 🌿 ☆ 🍅	10,5€
French toast with caramelized hazelnuts 🧀 ☆ 🍅 🌿	10,5€
Pineapple, anise, and coconut soup 🧀 🌿 🍅	10€
Rum baba with vanilla ice cream 🧀 🌿 ☆ 🍅	10,5€
Artisanal ice creams	9€
Fruit salad with lime and ginger sorbet	9€
Catalan cheese platter 🧀 🌿 🍅	20€

(Flor de Nieve, Goat Timbal, Garrotxa, Serrat, and Blau de l'Avi Ton)

Triticum appetizer with EVOO 3€ per person

If you wish to consult the complete list of allergens, please request it from our staff.

🧀 DAIRY PRODUCTS 🍷 CRUSTACEAN 🍷 FISH 🌿 GLUTEN ☆ EGG 🍅 NUTS 🍷 MOLLUSKS 🍷 SOY 🌿 SESAME