

# TAPAS SELECTION

Glass of cava / Glass of wine / Beer


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Anchovies from l'Escala with "coca" bread 

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Mini "bombas" potato meatballs with brava sauce and allioli (3pcs.)



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Wagyu cured beef meat with bread with tomato 

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Burratina caprese salad 

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Vegetable gyoza with "chili" sweet sauce  

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Cheesecake, red fruits and blueberry sauce  

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Price 2 persons: 70€ / VAT included

## APPETIZERS

Anchovies from L'Escala with "coca" bread	15€
Wagyu cured beef meat with "coca" bread	14€
"Patatas bravas"	8€
Homemade iberian ham croquettes (6 pcs.)	15€
1/2 serving Iberian ham with "coca" bread	14€
Mini "bombas" potato meat balls with "brava" sauce and allioli (3 pcs.)	8€
Miramar combination (anchovies, mussels, tuna belly, olives and chilli peppers)	12€
Marinated salmon with agreviche sauce	18€
Cheese assortment, "coca" bread and jams	20€
Padrón peppers with lime and Maldon salt	8€
Vegetable gyozas with sweet chile sauce	10€

## SALADS

Caprese salad with burrata cheese	18€
Caesar Salad	22€
Mixed salad (lettuce, cherry, cucumber, hard boiled egg, tuna belly, avocado, Kalamata olives)	18€
Beetroot hummus with pico de gallo	16€

## HOT DISHES

### FRESH PASTA

Maccheroni	20€
Fettuccine	20€
With: Tartufatta / Red pesto / Bolognese / Tomato	
With: Small squid and shrimp	22€
Fish of the day with vegetables, fresh kimchi and seaweed	26€
Beef tenderloin with roast potatoes and mushrooms sauce	28€
Seasonal cream with vegetable gyoza	12€
Boneless peasant chicken thigh with potatoes purée and Padrón peppers	25€

## SANDWICHES

Wagyu burger, caramelized onion, cheddar, lettuce and cucumber	24€
Vegetable sandwich with hummus, avocado, tomato, arugula and sprouts	18€
Club Sandwich with chicken, bacon, lettuce, tomato, egg and mayonnaise	18€
Falafel pita sandwich (pita bread, lettuce, falafel, tomato, cucumber, yoghurt sauce and onion)	18€

## DESSERTS

Chocolate brownie, caramelized peanuts and chocolate ice cream	10€
Carrot Cake	8€
Cheesecake, red fruits and blueberry sauce	8€
Xixona tiramisú	8€
Fruit salad	8€
Artisan ice cream	8€

# MIRAMAR CLASICS

WHITE LADY 15€  
(Citadelle / St-Germain / lime / sugar / Shandy)

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WHISKY SOUR 15€  
(Whisky / lime / sugar / shandy / narrow)

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SIDECAR 17€  
(Cognac / Cointreau / lime / salt)

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MOSCOW MULE 15€  
(Vodka / Lima / Ginger Beer)

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MARTINI 15€  
(Vodka or Gin / extra dry vermouth  
bitters / lemon or olive)

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APEROL SPRITZ 15€  
(Aperol / Cava / soda)

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OLD FASHIONED 15€  
(Bourbon / sugar / bitters)

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MARGARITA 15€  
(Tequila/ Cointreu / lima / salt)

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ESPRESSO MARTINI 15€  
(Vodka/ espresso / Khualua / sugar)

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SPICED CAIPIROSKA 15€  
(Vodka / vanilla / ginger / lime)

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CUBAN CHAI 15€  
(Ron / St-Germain / Lime / sugar / Chai)

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MOJITO 15€  
(Ron / mint / lime / sugar / soda)

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MOJITO ROYALE 15€  
(Ron / mint / lime / sugar / Champagne)

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PASIÓN MOJITO 15€  
(Ron / mint / lime / sugar / passion fruit / Ginger ale)

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# WINES BY THE GLASS



## SPARKLING WINE

Juvé & Camps Brut Rosé Pinot Noir	13€	36€
Juvé & Camps Reserva de la Família DO Penedès Xarel·lo, Macabeu, Parellada	13€	38€
Taittinger Brut Réserve AOC Champagne Chardonnay	18€	104€

## WHITE WINE

Menade Verdejo Rueda VT Castilla La Mancha Verdejo	9€	30€
Gregal d'Espiells DO Penedès Muscat, Gewürztraminer, Malvasia	9€	30€
Miranda d'Espiells Juvé & Camps Chardonnay	9€	30€
Llavors Blanc DO Empordà Macabeu, Xarel·lo	9€	32€
Anima Mundi Gres DO Penedès Malvasia, Macabeu, Xarel·lo	12€	35€

## ROSÉ WINE

Aurora d'Espiells ó Pinot Noir, Xarel·lo, Syrah	9€	30€
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## RED WINE

Casa Vella d'Espiells DO Penedès Cabernet Sauvignon, Merlot	9€	30€
Solabal Crianza DOCa Rioja Tempranillo	9€	30€
Mas Collet Selecció DO Montsant Samsó, Ull de Llebre, Cabernet Sauvignon	9€	30€
GR - 174 DOQ Priorat Cabernet Sauvignon, Samsó, Garnatxa	11€	33€
Pagos de Anguix DO Ribera del Duero Tinto Fino	13€	39€

# DRINKS

## BEERS

Mahou 5 estrellas	7€
Coronita (México)	8€
Alhambra reserva	8€
Maestra (Doble lúpulo)	7€
Radler	6€
Mahou (Gluten free )	6€
Mahou 0.0 Toasted	7€

## COFFEES

Macchiato	4€
Espresso	4€
Double espresso	5€
American coffee	5€
Coffee with milk	5€
Cappuccino	5€

## REFRESCOS

Coca Cola	5€
Coca Cola Zero	5€
Schweppes Ginger Ale	7€
Schweppes Ginger Beer	7€
Schweppes Pink pepper	7€
Schweppes Lemon	5€
Schweppes Orange	5€
Schweppes Soda	5€
Schweppes Tonic	5€
7UP	5€
Lipton	5€
Redbull	6€
Bitterkas	5€
Juices	4,5€
Natural orange	7€

## WATER SELECTION

STILL WATER	
Font Vella 1L	5€
Font Vella 0,5L	3€
Evian 0,75L	8€
SPARKLING WATER	
Vichy Catalán 1L	7€
Vichy Catalán 0,3L	5€
San Pelegrino 0,75L	8,5€
Perrier 0,75L	8€

# DRINKS

## SELECTION OF "SANS & SANS" INFUSIONS

6€

### CEILÁN BREAKFAST

Black tea

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### EARL GRAY LUXUS

Black tea, bergamot

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### CALÉXICO

Black tea, cocoa, blackberry leaves, chile

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### INDIAN CHAI

Black tea, cinnamon, cardamom, anise, orange peel, clove

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### CHINA MAI FENG

Green Tea

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### SAKURA

Green tea, cherry, blueberries, rose petals

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### BANGKOK

Green tea, jasmine, pineapple, coconut, mango, citronella

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### ISFAHÁN

Green tea, raspberry, rose petals, lychee

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### MINT SPLASH

Melissa, mint, citronella, chamomile, rose, lavender

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### MANHATTAN ROOIBOS

Rooibos, apple, cinnamon, orange, carrot, vanilla

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### EQUILIBRIO

Rooibos, chamomile, fennel, honey aroma, ginseng

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### COSMIC

Hibiscus, apple, currant, papaya, orange

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# DRINKS

## GIN

Tanqueray 0.0	10€
Bombay Sapphire	12€
Gin Raw	18€
Puerto de Indias	14€
Jinzu	16€
Citadelle	15€
Seagram's	14€
Nº3 London Gin	16€
Bulldog	14€
Hendrick's	16€
Gin Mare	16€
Tanqueray 10	15€
G' Vine	18€
Cubical	15€
Martin Miller's	14€
Mombassa	14€
Monkey 47	16€
Nº209 Gin	15€

## VODKA

Belvedere	16€
Grey Goose	16€
Beluga	16€
Cîroc	15€
Ketel One	15€
Absolut	14€
Skyy Vodka	14€
Absolut Elyx	18€

## RUM

Havana 3	12€
Zacappa XO	35€
Captain Morgan Original Spiced Gold	14€
Captain Morgan Black	14€
Pampero Aniversario	15€
Brugal Añejo	14€
Havanna Club 7 años	15€
Matusalem 15 años	14€
Havanna Club Selección de Maestros	18€
Zacappa 23 años	18€

\*Soft drinks to combine are included in the price of the distillate  
Red Bull + € 2

# DRINKS

## WHISKY

Jack Daniels	12€
Talisker	16€
Glenkinchie 12 years	16€
Lagavulin 16 years	24€
Macallan 12 years	22€
Whisky JW Blue Label	48€
JW Green Label	18€
JW Gold Label	16€
JW Black Label	12€
Knockando 12 years	14€
Ardbeg 10 years	18€
Glenmorangie 10 years	16€
The Glenrothes	16€
Cardhu Gold	14€
Oban 14 years	20€
Chivas 12 years	14€
Bushmills 10 years	14€
Togouchi Premium	16€
Teeling Renaissance 18 years	52€
The Glenlivet 12 years	14€
Glenfiddich 12 years	14€
Caol Ila 12 years	16€
Caol Ila 18 years	36€
Bushmills 10 years	14€
Bulleit Bourbon	14€

## TEQUILA

Jose Cuervo Silver	12€
Jose Cuervo Gold	14€
Patrón Añejo	18€
Patrón Reposado	15€
Patrón Silver	14€
Herradura Plata	14€

## VERMOUTH

Martini Rosso	8€
Martini Bianco	8€
Yzaquirre Reserva Rosso	9€
Yzaquirre Reserva Blanco	9€
Campari	8€
Aperol	8€

## BRANDY

Torres 10 years	8€
Torres 20 years	12€
Cardenal Mendoza	12€
1866	14€
Gran Duque de Alba	12€

## COGNAC

Hennessy Fine	15€
Remy Martin V.S.O.P	14€
Camus VSOP	14€
Hennessy XO	50€

## LICORS

Baileys, Kahlúa, Amaretto, Sambucca, Grand Marnier, Limoncello, Tía María, Pacharán, Cointreau, Ricard, Peppermint, Orujo, Pernod, Pastís, Jägermeister	8€
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# BREAKFAST & GO

7:30AM TO 11:00AM

White or whole wheat toast (2 pcs.) with butter and jam selection	5€
Vienniserie assortment (3 pcs.) with butter and jam selection	6€
"Pastoret" natural yogurt with muesli	6€
Fresh seasonal fruit	6€
Brie cheese and arugula sandwich	8€
Iberian ham sandwich	10€
Barcelona ham and cheese sandwich	6€
Eggs with bacon, sausages and toast	14€