

# STUDIO

MIRAMAR

## CLUB MIRAMAR MENU

### STARTERS

Burratina with candied tomatoes, japanese onion, Kalamata and green oil 🍷

Mixed salad ☆ 🍷

(lettuce, cherry, cucumber, hard boiled egg, tuna belly, avocado, Kalamata olives)

Pumpkin and parmigiano raviolis with gorgonzola sauce  
and caramelized nuts 🍷 🍷 🍷

“Bouchot” mussels with “beurre blanc” and grated lime 🍷 🍷 🍷

### MAIN COURSES

Cuttlefish, mussels and shrimps marinière rice 🍷 🍷 🍷

Fresh fish with lobster bisque and smoked purée 🍷 🍷 🍷

Veal cheek with mushrooms and roast potatoes 🍷

Free range chicken cannelloni with mushroom, “béchamel” and pecorino 🍷 🍷

Suckling pig with terrine of potato, cabbage, Perol “botifarra”  
and creamy sweet potato (Suppl. 5€)

### DESSERTS

Cheesecake with red berries 🍷 🍷 ☆ 🍷

“Jijona” tiramisú 🍷 🍷 🍷 ☆

Coconut tapioca, mango and lime foam

Brownie with chocolate ice cream and pralines 🍷 🍷 🍷 ☆

Artisan ice creams 🍷

Water and bread included

**Price: 30€ per person – VAT included**

Available from Monday to Friday at midday