

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 🐚 🥚 🍷

Turbot 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

🧀 DAIRY PRODUCTS 🐚 MOLLUSKS 🐟 FISH 🌿 GLUTEN ☆ EGG 🥜 NUTS 🍷 CRUSTACEAN