

STUDIO

STARTERS

Amélie No. 2 Oyster Cava gelée and lemon foam	3U 6U 12U 18€ 33€ 66€
Caspian Gold Caviar (30 g) Served with blinis, crème fraîche and clarified butter	96€
Creamy Iberian Ham Croquettes Béchamel, crispy coating and Iberian pork jowl	15€
El Prat Artichoke Confit artichoke, Iberian pork jowl and romesco	18€
Grilled Delta Razor Clams Fresh pistachio, basil and orange zest dressing	22€
Scallop Aguachile Citrus, spicy notes and fresh coriander	18€
Knife-Cut Dry-Aged Beef Steak Tartare Classic seasoning, cured egg yolk and hand-cut crispy fries	25€
Balfegó Bluefin Tuna Tartare Roasted avocado, light soy and crispy sesame	25€
100% Acorn-Fed Iberian Ham Hand-carved, pan cristal with tomato and seasoned to order	32€
Pea and Mint Velouté Spiced crumble and herb oil	18€
Miramar Salad Watermelon, feta cheese and fresh mint	18€

Artisan Bread Service €4 per person
Sourdough bread, selection of olive oils and salted butter



Allergen Information

RICE SPECIALTIES

Creamy Red Prawn Rice	32€
Capturing all the intensity of our local red prawns · Minimum two guests	
"A la Llauna" Rice with Wild Mushrooms & Duck	25€
With porcini mushrooms, rosemary and duck magret	
Lobster & Saffron Rice	40€
Served dry or broth-style · Minimum two guests	
Miramar Seafood Rice	29€
Our classic Mediterranean paella · Minimum two guests	
Summer Truffle Risotto	30€
With black trumpet mushrooms and smoked butter	

FROM LAND & SEA

Premium Norwegian Salmon	28€
With broccoli couscous, mango and fennel	
Balfegó Bluefin Tuna Collar	32€
With shiitake mushrooms, soy and honey	
Wild Sea Bass	32€
With cava and summer truffle	
Chargrilled Octopus	24€
With roasted beetroot hummus and spiced Greek yogurt	
Formentera-Style Lobster	39€
With free-range eggs and confit potatoes · Minimum two guests	
Aged Beef Fillet	36€
With morel sauce, crispy potato and Mahón cheese	
Marinated Iberian Pork Tataki	28€
Seasonal vegetables, peach and fresh ginger dressing	
Slow-Cooked Suckling Goat Shoulder	40€
With roasted potatoes, shallots and Mediterranean herbs	
Roasted Aubergine Coca	18€
With miso, celeriac and vanilla	