

STUDIO

MIRAMAR

MIRAMAR MENU

STARTERS

Strawberry "salmorejo" cold soup and smoked sardine

Salmon tataki, ginger, apple and caramelized sesame

Green curry vegetables

Cuttlefish stew with shrimp carpaccio, peas and earthy ink

MAIN

Fish of the day with codium seaweed velouté and fennel "pico de gallo"

Seafood paella rice with cuttlefish, prawns and squid

Grilled entrecote, Café de Paris sauce, Mediterranean purée
and asparagus and endives crudités

Black angus with merlot sauce, baby carrots and
cobs and creamy beetroot

Old beef fillet with mushroom cream, shallot
and potato terrine (Supl. 7€)

DESSERTS

All chocolate

Dessert of the day

Artisan ice cream and sorbets

Fruit salad

Bread and water included