

La Miranda

RESTAURANT

VOL 1 / N°1



LA MIRANDA
TOP
DISHES

OX-TAIL
CROQUETTE

SEAFOOD
PAELLA

HAZELNUT
COULANT

WE ARE GETTING

CRAZY ABOUT PASTA

DON'T MISS OUR TROFFIES À LA MINUTE

ANDILANACASADEMENJARS

TAPAS

PATATAS BRAVAS WITH CRISPY CHISTORRA CRISPS, AIOLI AND SPICY ROMESCO SAUCE	5.75	CRUNCHY CHICKEN STRIPS WITH TWO SAUCES (ROMESCO AND CURRY MAYO)	7.75
 FRESH GUACAMOLE WITH TORTILLAS	7.95	FRIED EGGS BROKEN ON CHIPS WITH IBERICO HAM	8.95
VEGGIE GYOZAS WITH STRAWBERRY KIMCHI AND KALE	6.95	BREADED CALAMARI	9.95
★ OX-TAIL CROQUETTE (UNIT)	2.40	GRILLED SCALLOP WITH GARLIC AND PARSLEY (UNIT)	2.95
CROQUETTE WITH THYME ROASTED CHICKEN AND VI RANCI (UNIT)	1.90	★ SALAD WITH THYME ROASTED CHICKEN, WALNUTS, CRUNCHY ONION AND BREADSTICKS	7.95
CRUNCHY WHITE GLASS SHRIMP WITH A TOUCH OF SPICE	6.90	IBERICO HAM WITH TOMATO-RUBBED BREAD	14.20

BREAD

1.10

TOMATO-RUBBED BREAD

2.50

GLUTEN-FREE BREAD

1.35

STARTERS

 GAZPACHO WITH CROUTONS (S.T)	5.65
CREAMY CARROT AND ORANGE SOUP WITH YOGHURT, PEANUTS AND BABY SPINACH	5.65
TIMBALE WITH AUBERGINE, CREAM CHEESE AND HONEY-SOY VINAIGRETTE	5.35
SPINACH SALAD WITH BACON, MUSHROOMS, PARMESAN CHEESE AND HONEY VINAIGRETTE	6.20
GOAT CHEESE AND MANGO SALAD WITH HONEY VINAIGRETTE AND GRANOLA	6.95
COURGETTE CARPACCIO WITH PESTO, ROCKET, WALNUTS, PARMESAN AND CITRUS	6.75
XATONADA (SALAD WITH ESCAROLE, COD, BLACK OLIVES AND ROMESCO SAUCE)	7.20
★ CREAMY BURRATA WITH SICILIAN MORTADELLA AND HOUSEMADE BASIL PESTO	10.95
★ SLOW-COOKED EGG WITH CONFIT CHANTERELLES, CREAMY POTATOES AND TOASTED HAZELNUTS	7.75
TRADITIONAL FISH SOUP WITH TOAST AND ROUILLE SAUCE	6.90

WE ARE PASTA LOVERS

**MEZZI RIGATONI ALLA
PUTTANESCA** **7.95**
WITH BLACK-OLIVE CREMEUX

ROASTED MEAT CANNELLONI **9.95**
WITH BLACK CHANTERELLES, PARMESAN
FLAKES AND LIGHT BÉCHAMEL

TROFIE À LA MINUTE **12.00**
WITH PECORINO AND TRUFFLED
PORCINI SAUCE

TRUFFLED PORCINI RISOTTO **12.90**
WITH PARMESAN CLOUD AND
PORTOBELLO MUSHROOMS

Paella

★ **SEAFOOD PAELLA** 15.50
WITH SHRIMPS, MUSSELS, CLAMS AND SQUID
(PRICE PER SERVING, MINIMUM TWO SERVINGS)

RICE WITH OCTOPUS AND ARTICHOKEs 13.50
(PRICE PER SERVING, MINIMUM TWO SERVINGS)

BLACK RICE 13.50
WITH CUTTLEFISH AND NOTES OF AIOLI
(PRICE PER SERVING, MINIMUM TWO SERVINGS)

FIDEUÀ DE LA MIRANDA 10.95
WITH CALAMARI, CLAMS AND AIOLI



PERFECT PAIRING

VOLL DAMM	3.65
TURIA	3.85
FREE DAMM	3.45
CANYA	2.25
COPA	2.95
1/2 LITER	4.95

TURF

SURF

ROAST CHICKEN WITH LANGOUSTINES 10.50
AND BROWN-BUTTER POTATOES

RED-WINE OXTAIL RAVIOLO 8.95
WITH MASH AND WATERCRESS SALAD
WITH RASPBERRIES

PREMIUM 100% BEEF BURGER 10.90
IN BRIOCHE BREAD WITH GOAT CHEESE
AND MUSHROOMS

★ **SPICY STEAK TARTAR** 11.95
WITH WHOLE-GRAIN MUSTARD ICE CREAM
AND CRACKERS

IBERICO PORK WITH PEDRO XIMÉNEZ 12.95
SAUCE, RAISINS AND MASH

★ **ROASTED DUCK MAGRET** 13.60
WITH RED-BERRY SAUCE

GOLDEN ROASTED SHOULDER OF LAMB 24.50
WITH FRIED SLICED POTATOES

IBERICO PORK 14.95
WITH PUMPKIN-SEED PESTO AND POTATO MASH

BEEF ENTRECÔTE TAGLIATTA 14.95
WITH CHIPS AND ROSEMARY SALT

GRILLED CALAMARI 12.25
WITH TERIYAKI GLAZE AND MARINATED COURGETTE

GRILLED SALMON SUPREME 14.90
WITH CREAM OF AVOCADO AND FRESH FENNEL

BABY OCTOPUS COOKED IN ONION 11.95
WITH A HINT OF SPICE, CRUSHED POTATOES
AND LEMON AIOLI

★ **TUNA TATAKI** 13.80
WITH FRESH SEAWEED SALAD AND MANGO

COD FILLET WITH SAMFAINA, 15.95
CRUNCHY ONION AND BLACK-OLIVE DUST

COD CANNELLONI 9.95
WITH ROASTED GREEN GARLIC AND GRAN'S TOMATO
SOFRITO WITH BASIL, PINE NUTS AND PARMESAN

DON'T MISS OUR

★ **SUQUET MONKFISH STEW** ★

WITH CLAMS AND POTATOES

13.30

HERE'S TO LOVE
LAUGHTER
AND HAPPILY EVER AFTER

CAVA

MARIEN EXTRA BRUT
D.O. Cava

3.50
13.90

KRIPTA ROSAT AGUSTÍ
TORELLÓ D.O. Cava

21.75

ESCOFET ROSSELL
1931 BR D.O. Cava

14.70

JUVÉ&CAMPS GR
D.O. Cava

24.95

DESSERTS

CATALAN CREAM	4.85
★ XUIXO FLAMBÉ (FRIED PASTRY FILLED WITH CUSTARD)	5.50
GREEK-YOGHURT SPONGE, RASPBERRY SORBET AND CONFIT RED BERRIES	4.95
TIRAMISU	5.95
BIG OREO WITH CRISPY CHOCOLATE AND CARAMEL	5.65
★ HAZELNUT COULANT WITH DARK CHOCOLATE ICE CREAM	5.95
HOUSEMADE EGG FLAN WITH CARAMEL AND DOUBLE CHANTILLY CREAM	3.90
🌿 TRIO OF CITRUS SORBETS	4.90
PINEAPPLE CARPACCIO WITH VANILLA-CARAMEL ICE CREAM	5.25
TIM BAON (NOUGAT ICE CREAM, CATALAN CREAM AND CHOCOLATE SAUCE)	4.95
★ CHEESECAKE FONDANT WITH BISCOFF CRUST	5.95
CREAMY WHITE-CHOCOLATE CAKE WITH MANGO AND PASSION FRUIT CHUTNEY	6.20
TARTE TATIN WITH CHANTILLY CREAM	5.95



TIRAMISU



XUIXO FLAMBÉ

IT'S ALWAYS
WINE O'CLOCK
DESSERT WINE BY THE GLASS

OPORTO RUBY
REAL COMPANHIA VELHA **3.75**

MOSCATEL
ALVEAR FINO **2.95**

PEDRO XIMENEZ
CONDE LA LA COSTURA **3.50**

La Miranda

ANDILANACASADEMENJARS

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IT'S PERFECT WITH
A COLD FREE DAMM!

DON'T MISS OUR DELICIOUS
SICILIAN MORTADELLA
WITH CREAMY BURRATA AND PESTO