

#### **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
B	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	2.40	GRILLED SCALLOP WITH GARLIC AND PARSLEY (UNIT)	2.95
	CROQUETTE WITH THYME ROA CHICKEN AND <i>VI RANCI</i> (UNIT)	STED 1.90	★ SALAD WITH THYME ROASTED CHICKEN, WALNUTS, CRUNCHY ONION AND BREADSTICKS	7.95
	CRUNCHY WHITE GLASS SHRIM WITH A TOUCH OF SPICE	IP 6.90	IBERICO HAM WITH TOMATO-RUBBED BREAD	14.20
•	BREAD 1.10	TOMATO-RUBBED BREAD	2.50 GLUTEN-FREE BREAD 1.3	5

#### **STARTERS**

WITH TOAST AND ROUILLE SAUCE

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	6.90





## **TURF**

**BEEF ENTRECÔTE TAGLIATTA** 

WITH CHIPS AND ROSEMARY SALT

### **SURF**

ROAST CHICKEN WITH LANGOUSTINES AND BROWN-BUTTER POTATOES	10.50	GRILLED CALAMARI WITH TERIYAKI GLAZE AND MARINATED COURGETTE
RED-WINE OXTAIL RAVIOLO WITH MASH AND WATERCRESS SALAD WITH RASPBERRIES	8.95	GRILLED SALMON SUPREME WITH CREAM OF AVOCADO AND FRESH FENNEL
PREMIUM 100% BEEF BURGER IN BRIOCHE BREAD WITH GOAT CHEESE AND MUSHROOMS	10.90	BABY OCTOPUS COOKED IN ONION WITH A HINT OF SPICE, CRUSHED POTATOES AND LEMON AIOLI
SPICY STEAK TARTAR WITH WHOLE-GRAIN MUSTARD ICE CREAM	11.95	★ TUNA TATAKI WITH FRESH SEAWEED SALAD AND MANGO
IBERICO PORK WITH PEDRO XIMÉNEZ	12.95	COD FILLET WITH SAMFAINA, CRUNCHY ONION AND BLACK-OLIVE DUST
SAUCE, RAISINS AND MASH	12.33	COD CANNELLONI WITH ROASTED GREEN GARLIC AND GRAN'S TOMATO
★ ROASTED DUCK MAGRET WITH RED-BERRY SAUCE	13.60	SOFRITO WITH BASIL, PINE NUTS AND PARMESAN
GOLDEN ROASTED SHOULDER OF LAMB WITH FRIED SLICED POTATOES	24.50	SUQUET
IBERICO PORK WITH PUMPKIN-SEED PESTO AND POTATO MASH	14.95	* MONKFISH STEW

14.95

WITH CLAMS AND POTATOES

12.25

14.90

11.95

13.80

15.95

9.95

13.30

1931 BR D.O. Cava

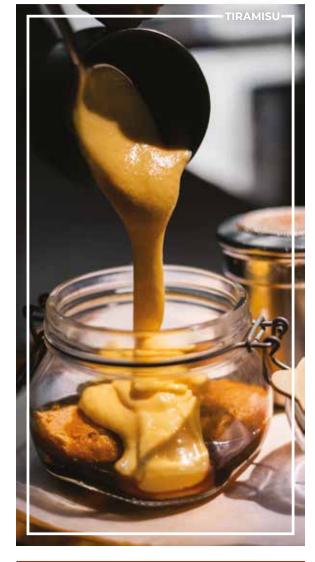
14.70

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 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







# La Miranda

