

La Miranda



ICONIC

Dried chanterelle rice
with *lamb shoulder*

tapas and little dishes to share

Patatas bravas with <i>chorizo</i> , spicy <i>romesco</i> and mild aioli	5.80	Crunchy chicken strips with two sauces	8.35
★ Caramelized foie gras mousse with crunchy bread crumbs	8.20	Fried eggs broken on chips with iberico ham	9.20
★ Ragout ox-tail croquette (price per unit)	2.85	Breaded calamari with a hint of lemon	9.95
Red prawn croquette (price per unit)	2.85	Grilled scallop with garlic and parsley (price per unit)	2.95
Crystal shrimp with a spicy touch	7.60	Iberico ham with tomato-rubbed bread	14.95
🌱 Vegetable gyozas with strawberry kimchi and kale	7.45		

BREAD 1.30

TOMATO-RUBBED BREAD 2.70

GLUTEN-FREE BREAD 2.00

starters

🌱 Millefeuille with aubergine, cream cheese and honey-soy vinaigrette	6.40
🌱 Carrot, orange, and ginger cream with greek yogurt and peanuts	5.95
Classic fish soup with toast and <i>rouille</i>	6.90
Goat cheese and mango salad with honey vinaigrette and granola	7.75
Lyonnaise salad with poached egg, crispy bacon and mustard vinaigrette	7.25
🌱 Zucchini carpaccio with pesto, rocket, walnuts, parmesan, and citrus	6.95
★ Low-temperature egg with confit chanterelles, creamy parmentier, and toasted hazelnuts	8.20
Roast beef cannelloni au gratin with béchamel sauce	10.25
🌱 Mezzi rigatoni <i>alla puttanesca</i> with creamy black olives sauce	7.95
Spaghetti with prawn cream, green asparagus, and mushrooms	11.95

Burrata with roasted tomatoes and rosemary confit black olives



9.95



meat

- ★ **Roasted chicken with langoustines** and small potatoes in toasted butter **10.95**
- Grand oxtail ravioli in red wine** with smooth parmentier, demi-glace, and raspberry salad **9.95**
- ★ **Premium 100% beef burger** with goat cheese and mushrooms in brioche bun **12.75**
- Spicy steak tartare** with ancient mustard ice cream and toasts **12.95**
- Pedro Ximénez secreto (pork cut)**, sultanas and parmentier **12.95**
- Roasted duck breast** with red fruit sauce **13.90**
- Roasted lamb shoulder** with bakery potatoes **24.95**
- Iberian dam with roasted sweet potatoes** and homemade *chimichurri* **15.70**

fish

- Cod cannelloni and roasted spring onions** with homemade tomato sauce, basil, pine nuts, and parmesan **9.95**
- Grilled calamari glazed with teriyaki sauce** and marinated zucchini **12.90**
- Supreme salmon to orange** with confit leeks and Figueres onion **15.95**
- ★ **Fish and Chips with tartar sauce** and mint pea sauce **12.95**
- ★ **Baby octopus cooked in onion** with a hint of spice, crushed potatoes and lemon aioli **12.95**
- Tuna tataki** with fresh seaweed salad and mango **14.95**



★ **Cod fillet au gratin with ratatouille**
black olives and crispy onion

15.95

Girona Beef ★ entrecôte



15.95

with french fries,
green Padrón peppers
and rosemary salt

our *rice*

Truffled porcini risotto, parmesan cloud and portobello mushrooms	12.85
La Miranda Fideuà (price per serving, min. two servings)	11.80
Seafood paella with prawn, mussel, clams and squid (price per serving, min. two servings)	14.95
★ Creamy lobster rice (price per serving, min. two servings)	24.95
★ Black rice with scallops and aioli (price per serving, min. two servings)	14.25



★ **Dried chanterelle rice with *lamb shoulder***

(price per serving, min. two servings)

19.95

desserts

 ALL OF OUR DESSERTS ARE SUITABLE FOR VEGETARIANS

Catalan cream	3.95
Greek yogurt mousse with raspberry sorbet and candied red fruits	4.95
Chocolate lava cake with hand-whipped cream	5.95
Hazelnut lava cake with dark chocolate ice cream	5.95
Trio of citrus sorbets	4.15
Fresh pineapple carpaccio with mandarin sorbet	5.95
★ Tim baon (nougat ice cream with <i>crème brûlée</i> and hot chocolate sauce)	4.75
Chocolate truffles with freshly whipped chantilly cream	4.45
★ Nutella cheesecake with chocolate granola crisp	5.95
Tatin apple pie with whipped cream	5.95

a *very sweet sip*

Ratafia Rosset (GLASS)	4.75
Limoncello (GLASS)	4.25
Orujo d'herbes (GLASS)	4.25
Mini gintonic (Seagram's) (GLASS)	4.50

Flambé xuixo from Girona with cream

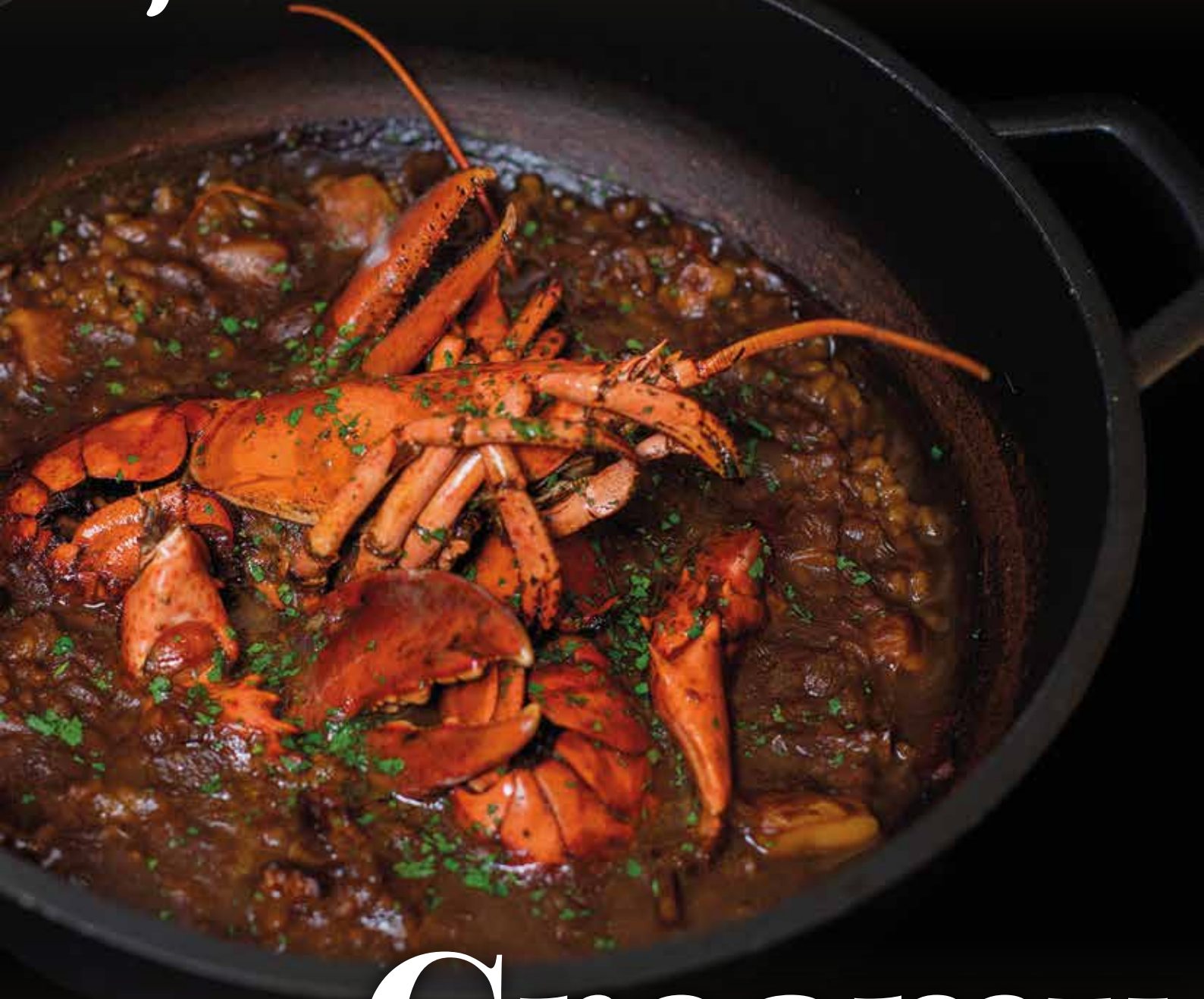


5.50

FOR BOOKINGS AND GROUP MENUS
CONTACT US AT EVENTOS@ANDILANA.COM

ANDILANACASADEMENJARS

La Miranda



Creamy *lobster rice*