

A photograph of a white wall covered in vibrant pink bougainvillea flowers. The flowers are in full bloom, with many small, five-petaled blossoms clustered together. The background is a plain, light-colored wall. The overall composition is dense and colorful.

La Miranda
restaurant

 **ANDILANA RESTAURANTS**

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TO SHARE

★ PATATAS BRAVAS with crispy chistorra (sausage) crisps, aioli and spicy romesco sauce	5.75	WHITE GLASS SHRIMP with a touch of spice	6.90
HOUSEMADE GUACAMOLE 🌿 with tortilla chips	7.95	VEGGIE GYOZAS 🌿 with strawberry kimchi and crunchy kale	6.95
BOUCHOT MUSSELS with black pepper	10.50	CRUNCHY CHICKEN STRIPS with two sauces	7.75
ROAST THYME CHICKEN CROQUETTE with rancio wine (sold per unit)	1.90	FRIED EGGS BROKEN ON CHIPS with Iberico ham shavings	8.20
GRILLED SCALLOPS with garlic and parsley (sold per unit)	2.95	★ IBERICO HAM with tomato-rubbed coca bread	14.20
ANDALUSIAN-STYLE BREADED CALAMARI	8.25	TOMATO-RUBBED COCA BREAD	2.20

STARTERS

★ MILLEFEUILLE WITH AUBERGINE cream cheese and honey-soy vinaigrette	5.35
CREAMY CARROT AND ORANGE SOUP with ginger, Greek yoghurt and peanuts	5.65
GAZPACHO WITH CROUTONS (SEASONAL)	5.65
CLASSIC FISH SOUP with toast rounds and rouille	5.95
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
COD XATONADA with black olives, escarole and romesco sauce	6.95
SICILIAN MORTADELLA with burrata and housemade basil pesto	10.25
SLOW-COOKED EGG with confit chanterelles, roast jus, creamy potatoes and toasted hazelnuts	7.75

MUSHROOM SEASON

PRAWN CARPACCIO with prawn head juice, confit girolle, onion praline and toasted pine nuts	8.95
BUTTON MUSHROOMS "A LA LLAUNA" saffron milk caps with roasted garlic aioli and parsley	15.90
TROFIE MADE TO ORDER in pecorino cheese with truffled creamy porcini mushrooms	12.00

VAT INCLUDED

IF YOU HAVE ANY FOOD ALLERGIES OR INTOLERANCE, PLEASE LET OUR STAFF KNOW.

OUR PASTA & RICE

MEZZI RIGATONI ALLA PUTTANESCA 7.95 with black-olive cremeux	FIDEUÁ DE LA MIRANDA 10.95
ROAST-MEAT CANNELLONI 9.95 with black chanterelles	SEAFOOD PAELLA 15.50 (prawns, mussels, clams and calamari) (min. 2 per.) Price per serving
★ TRUFFLED PORCINI RISOTTO 12.90 with Parmesan cloud and portobello mushrooms	RICE WITH OCTOPUS AND ARTICHOKES 13.50 (min. 2 per.) Price per serving
TROFIE PASTA COOKED TO ORDER 12.00 with pecorino and truffled porcini sauce	★ BLACK RICE WITH TINNED CUTTLFISH 13.50 and notes of aioli (min. 2 per.) Price per serving

TURF

ROAST CHICKEN WITH LANGOUSTINES 10.50 and brown-butter potatoes
RED-WINE OXTAIL RAVIOLO 8.95 with silky mash, demi-glacé and raspberry salad
PREMIUM 100% BEEF BURGER 10.90 in brioche bread with goat cheese and mushrooms
TRUFFLED BEEF CARPACCIO 10.20 with Parmesan and rocket
STEWED GIRONA BEEF 14.25 with porcini mushrooms in French cognac
SPICY BEEF TARTARE 11.95 with whole-grain mustard ice cream and crackers
ROASTED DUCK MAGRET 13.60 with red-berry sauce
★ ROAST SHOULDER OF LAMB 21.95 with fried sliced potatoes
IBERICO PORK 14.20 with pumpkin-seed pesto and parmentier potatoes
GIRONA ENTRECÔTE 14.90 with chips

SURF

COD CANNELLONI WITH ROASTED GREEN GARLIC 9.85 and gran's tomato sofrito with basil, pine nuts and Parmesan
GRILLED CALAMARI 10.95 with teriyaki glaze and marinated courgette
GRILLED SALMON SUPREME 14.50 with cream of avocado and fresh fennel
BABY OCTOPUS COOKED IN ONION 10.95 with a hint of spice, crushed potatoes and lemon aioli
★ SUQUET MONKFISH STEW 13.30 with clams and potatoes
TUNA TATAKI 13.80 with fresh seaweed salad and fresh mango
COD AU GRATIN WITH SAMFAINA 14.95 black olives and crispy onion

🌿 VEGAN DISHES

★ RECOMMENDED

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DESSERTS

★ **TIM BAON 4.95**
a favourite of our most loyal diners

"Crema catalana"	4.85	Hazelnut coulant	5.95
Xuixo flambé fried pastry filled with custard	4.90	with dark chocolate ice cream	
Greek-yoghurt sponge raspberry sorbet and confit red berries	4.95	★ Housemade egg flan	3.90
Tiramisú made to order	5.95	with caramel and double cream	
★ Big Oreo with crispy chocolate and caramel	5.65	Trio of citrus sorbets	4.90
		Pineapple carpaccio	5.25
		with vanilla ice cream	

FRESHLY MADE SLICED CAKES

Melted cheesecake with Lotus biscuit	5.95
Chocolate ganache cake with cacao	6.20
Tarte tatin with whipped chantilly cream to your liking	5.95

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**HOW HAS BEEN YOUR
EXPERIENCE WITH US?**

We'd love to hear from you!



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