



restaurante
miró

STARTER

“GUIJUELO BELLOTA HAM” 38

on our traditional toasted bread “Pa amb oli” (1)

NATURAL OYSTER GUILLARDEAU 28

(3 units) (14) (GF)

HOME-MADE SHRIMP AND SOLLER PRAWN CROQUETTES 24

(4 units) (1,2,3,7)

HOME-MADE ROSTED CHICKEN AND GUIJUELO HAM CROQUETTES WITH ROMESCO SAUCE 24

(4 units) (1,2,3,7) (SD)

CANTABRIAN ANCHOVIES 26

crispy bread and truffle butter (1,4,7)

PINK TOMATO WITH MALLORCA COTTAGE CHEESE 22

in different textures and nuts (7,12) (V) (GF) (SD)

TENDER GREEN LEAVES WITH MARINATED SALMON 21

seaweed and pickled apples (4,7,10,12) (GF)

MEDITERRANEA RED TUNA TARTAR 32

with mustard and pickles (3,4,6,10,12) (GF) (SD)

Selection of homemade breads, Mallorcan olive oil and local appetizers 7.00

Prices are in Euros - 10% VAT included

STARTER

"EMPANADILLAS" LAMB PASTRY 22

with grilled lemon and peppermint (1,8)

STRAWBERRY GAZPACHO 18

dates, bulgur and slightly spicy basil oil (1,12) (VG)

GRILLED GREEN ASPARAGUS 20

with a sauce made from Sóller oranges (VG) (GF)

MUSSELS FROM MAHÓN 22

with our cava sauce, fresh herbs and tomato (12,14) (GF)

GRILLED OCTOPUS WITH MASHED POTATOES 32

local paprika "tap de Cortí" and Kalamata emulsión (7,12) (GF)

CLAM 28

with Fino Quinta wine and homemade tomato sauce (12,14)

FRIED AUBERGINES 20

with Kalamata hummus (1)(V)

MAIN COURSES

SEA FRUITS (LOBSTER, PRAWNS, MUSSELS AND CLAMS) **130** (P.p 2 Pers.)

WITH CONCHIGLIONI PASTA

with its American sauce and herbs from our garden (1,2,3,4,9,12) (SD)

PAPPARDELLE WITH ARRABIATA SAUCE **28**

black olives (1,3) (VG)

RIGATTONI WITH GREEN BASIL PESTO **30**

and crunchy Mahon cheese (1,3,7)

CREAMY BLACK "SA POBLA" RICE **36**

with squid and prawns (2,7,13) (GF) (SD)

SEA BASS WITH RED SWEET PAPRIKA **38**

piquillo peppers and local garlic from Ariany (4,7,12) (GF)

MAIN COURSES

POACHED TURBOT MEDALLION 45

champagne and caviar sauce served with saffron pasta (4,7)

“JUMBO PRAWN” 42

green asparagus and romesco sauce (2,8)

CHICKEN BREAST 34

in a rosemary and lemon confit served with seasonal vegetables

GRILLED ORGANIC BEEF ENTRECÔTE 38

served with green pepper sauce and seasonal potatoes (7) (GF)

SIDE DISHES

SELECTION OF FRESH SALADS 10

(10,12) (VG) (GF)

RUSTIC POTATOES WITH GARLIC AND ROSEMARY 12

(VG) (GF)

SEASONAL GRILLED VEGETABLES 12

(VG) (GF)

VARIATION OF SAUTÉED MUSHROOMS 12

(7) (V) (GF)

DESSERTS

FRESH FRUIT SALAD **10**

(VG) (GF)

SELECTION OF ASSORTED ICE-CREAM OR SORBETS **12**

of your choice (3,7)

CHOCOLATE CREAM **14**

with red fruits, 64% of cocoa (3,7)

CREAMY CHEESECAKE **14**

with fig jam (1,3,7)

APPLE AND FRESH MINT SALAD **14**

with local olive oil (VG) (GF)

OUR MERINGUE PASTRY **14**

with apricot sauce (1,3,7)

HOMEMADE MALLORCAN "GATO" **14**

served with a traditional almond ice cream

(1,3,7,8) (SD)

LOCAL ASSRTEED CHEESES **20**

(1,7,8) (V)

SWEET AND PORT WINES

Recommended by our sommelier

MOSCATEL VERITAS DOLS MOSCATEL *14*

Binissalem, Mallorca

OCHOA MOSCATEL *14*

Olite, Navarra

GRAMONA VI DE GLASS GEWÜRZTRAMINER *16*

Sant Sadurní d'Anoia

PRINCE SAINT AUBIN SAUTERNES *16*

Bordeaux

NOVAL PORT WINE *15*

10 y.o

NOVAL PORT WINE *22*

20 y.o

NOVAL PORT WINE *32*

40 y.o

TAYLOR'S WHITE PORT *15*

Prices are in Euros - 10% VAT included

"Our commitment toward sustainability is reflected in our product sourcing.
Many of our products (including our fish, meats, produce, dairies)
come from local suppliers."

(V) vegetarian (VG) vegan (GF) gluten-free (SD) signature dishes

Prices are in euros - 10% VAT Included

Please know that several dishes from our menu can be adapted to vegetarian or vegan diets.

Please do not hesitate to ask to our service team. Some dishes contain one or more of the
14 allergens listed in the European Directive No. 1169/2011. (1) Cereals contain gluten, (2) Crustaceans,
(3) Eggs, (4) Fish, (5) Peanuts, (6) Soy, (7) Dairy, (8) Nuts, (9) Celery, (10) Mustard, (11) Sesame seeds,
(12) Sulfur dioxide and sulfites, (13) Lupins, (14) Mollusks.

Please consult the appropriate documentation that will be provided by our staff upon request.
We cannot guarantee the total absence of allergens in all of our dishes and beverages.

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