

CARMEN MIRADOR DE



# GROUP MENUS 2025





# MENÚ "LA VELA"

## Starters

*(to share every four people)*

Salmon Tartare  
over Causa Limeña & Natural Vegetables

Carnaroli Risotto  
with Apricot & Duck

Red Tuna of Almadra Empanadillas (4)  
with Kimchi Mayonnaise & Tamarind Sauce

## Main Course

*(Individual, To choose)*

Roasted Cod  
with Green Apple Vinaigrette

Iberian Cheeks  
stewed in its Own Juice, Spiced Yogurt & Vanilla-roasted Apple

## Dessert

*(Individual)*

Chocolate Coulant over  
White Chocolate Soup

## Drinks

*"Drinks are served since diners arrival until desserts"*

White Wine Knaia. D.O Rueda  
Red Wine La Vendimia. D.O Rioja  
Draft Beer, Soft Drinks & Water





# MENÚ AIXA

## Starters

*(to share every four people)*

Foie Micuit  
with Quince & Sour Apple Eclairs

Sautéed Artichokes  
with Guanciale & a Cloud of Parmigiano Reggiano

Red Tuna Creamy Rice  
of Almadraba with Freeze-Dried Tomato Slices

Spicy Crunchy Red Tuna  
in Panipuri, with Chili Potato Emulsion & Pickled Carrot

## Main Course

*(Individual, To choose)*

Tarantelo Taco Red Tuna  
with Beetroot & Sweet Potato Cream

Lamb Ingot  
on Cream of Corn & Couscous

## Dessert

*(Individual)*

Bergamot Cream  
on Sablé Cookie, with White Chocolate & Lime Curl

## Drinks

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White Wine Knaia. D.O Rueda  
Red Wine La Vendimia. D.O Rioja  
Draft Beer, Soft Drinks & Water





# MENÚ BERMEJA

## Starters

*(to share every four people)*

Foie Micuit  
with Quince & Sour Apple Eclairs

Octopus Taco  
with Kausa in Panko & Black Garlic Emulsion

Lemonfish Tartare  
with Sweet & Sour Nougat Sauce

## First Course

*(Individual)*

Turbot  
with Black Garlic Velouté & Shoyu Sauce

## Main Course

*(Individual)*

Beef Cheek  
over Cous Cous & Coconut Vichysoisse

## Dessert

*(Individual)*

Lemon Cream  
in Tartlet & Soft Meringue

## Drinks

*"Drinks are served since diners arrival until desserts"*

White Wine Luis Cañas. D.O Rioja  
Red Wine Hito. D.O Ribera del Duero  
Draft Beer, Soft Drinks & Water





# MENÚ COMARES

## Starters

*(to share every four people)*

Foie Strudel  
with Goat Cheese & Caramelized Apple



Poultry Samosas  
with Curry-Cherry Cream & Sweet Chili-Orange Sauce



Sautéed Artichokes  
with Guanciale & a Cloud of Parmigiano Reggiano

## First Course

*(Individual)*

Almadraba Red Tuna Belly  
Grilled, with Padrón Pepper & Cherry Confit

## Main Course

*(Individual)*

Old Cow Sirloin with Truffled  
Parmentier & Fresh Truffle

## Dessert

*(Individual)*

Creamy Chocolate Bar  
filled with Passion Fruit & Pedro Ximénez Nougat

## Drinks

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White Wine Luis Cañas. D.O Rioja  
Red Wine Hito. D.O Ribera del Duero  
Draft Beer, Soft Drinks & Water





# MENÚ CARLOS V

## COCKTAIL

### On Table

Gordal olives stuffed with Idiazabal  
Prawn Curry Bread  
Fried Almonds with Flower Salt

### Cold Courses

Cherry Gazpacho with Fresh Cheese Flakes or Pumpkin Cream with  
Ginger & Curry (depending on season)  
Caprese Skewer with Genoese Pesto Oil  
Piparra Ensaladilla with Lime & Macerated Red Tuna  
Sausage & Green Mustard Tartare with Tarragon  
Old Cow Sirloin Tartare Flavored with Whiskey  
Camembert Tramezzini with Pineapple Chutney

### Hot Courses

Moorish Cake Aixà  
Creamy Shrimp Croquettes in Pil Pil Sauce with Black Garlic Mayonnaise  
Cantonese Vegetable Roll with Sweet & Sour Sauce  
Red Tuna Empanadilla with Kimchi & Tamarind Mayonnaise  
Flamenquín with Parmesan & Tartar Sauce  
Chicken & Curry Samosas with Sweet Chili Sauce

### Desserts

Yogurt Cups with Mango  
Chocolate Doughnuts with Hazelnuts

### Drinks

*"Drinks are served since diners arrival until desserts"*

White Wine Knaia. D.O Rueda  
Red Wine La Vendimia. D.O Rioja  
Draft Beer, Soft Drinks & Water

**58€**  
person  
(VAT INCLUDED)

**MENU VALID ONLY  
FOR GROUPS OF MORE  
THAN 25 PEOPLE**



# MENÚ GENERALIFE

## COCKTAIL

### On Table

Gordal olives stuffed with Idiazabal  
Prawn Curry Bread  
Fried Almonds with Flower Salt

### Cold Courses

Cherry Gazpacho with Fresh Cheese Flakes or Asparagus Cream with Ham Powder (Depending on Season)  
Hummus with Coconut Milk & Spiced Bread  
Caprese Skewer with Genoese Pesto Oil  
Profiteroles filled with Boletus Cream & Crispy Onion  
Piparra Ensaladilla with Lime & Macerated Red Tuna  
Sausage & Green Mustard Tartare with Tarragon  
Stilton Cheese Macarons with Pedro Ximénez  
Old Cow Sirloin Tartare Flavored with Whiskey

### Hot Courses

Moorish Cake Aixa  
Crispy Cochinita Pibil Taco  
Creamy Shrimp Croquettes in Pil Pil Sauce with Black Garlic Mayonnaise  
Red Tuna Empanadilla with Kimchi & Tamarind Mayonnaise  
Iberian Rice  
Flamenquín with Parmesan & Tartar Sauce  
Chicken & Curry Samosas with Sweet Chili Sauce  
Pork & Vegetable Gyozas with Hoisin Sauce

### Desserts

Yogurt Cups with Mango  
Chocolate Doughnuts with Hazelnuts

### Drinks

*"Drinks are served since diners arrival until desserts"*

White Wine Knaia. D.O Rueda  
Red Wine La Vendimia. D.O Rioja  
Draft Beer, Soft Drinks & Water



MENU VALID ONLY  
FOR GROUPS OF MORE  
THAN 25 PEOPLE



# MENÚ SAN NICOLÁS

## COCKTAIL

### On Table

Gordal olives stuffed with Idiazabal  
Prawn Curry Bread  
Fried Almonds with Flower Salt

### Cold Courses

Cherry Gazpacho with Fresh Cheese Flakes or Asparagus Cream with Ham Powder (Depending on Season)  
Hummus with Coconut Milk & Spiced Bread  
Aixa Style Tortilla Pintxo  
Caprese Skewer with Genoese Pesto Oil  
Piparra Ensaladilla with Lime & Macerated Red Tuna  
Cracker Sandwich with Creamy Cheese & Norwegian Salmon  
Profiteroles filled with Boletus Cream & Crispy Onion  
Sausage & Green Mustard Tartare with Tarragon  
Stilton Cheese Macarons with Pedro Ximénez  
Old Cow Sirloin Tartare Flavored with Whiskey  
Cones filled with Foie Cream with Apple & Freeze-Dried Raspberry  
Camembert Tramezzini with Pineapple Chutney

### Hot Courses

Moorish Cake Aixa  
Crispy Cochinita Pibil Taco  
Creamy Shrimp Croquettes in Pil Pil Sauce with Black Garlic Mayonnaise  
Red Tuna Empanadilla with Kimchi & Tamarind Mayonnaise  
Iberian Rice  
Flamenquín with Parmesan & Tartar Sauce  
Cantonese Vegetable Roll with Sweet and Sour Sauce  
Chicken & Curry Samosas with Sweet Chili Sauce  
Pork & Vegetable Gyozas with Hoisin Sauce  
Bull's Tail and Emmental Cheese Burger

### Drinks

*"Drinks are served since diners arrival until desserts"*

White Wine Knaia. D.O Rueda  
Red Wine La Vendimia. D.O Rioja  
Draft Beer, Soft Drinks & Water



**82€**  
person  
(VAT INCLUDED)

### Desserts

Yogurt Cups with Mango  
Assortment of Artisan Cakes  
Chocolate Doughnuts with Hazelnuts

**MENU VALID ONLY  
FOR GROUPS OF MORE  
THAN 25 PEOPLE**