

CARMEN MIRADOR DE



# GROUP MENUS 2024





# MENÚ "LA VELA"

## Starters

*(to share every four people)*

Tomato Tartare  
with Truffled Burratina & Toasted Hazelnuts



Carnaroli Risotto  
with Apricot & Duck



Red Tuna Empanadilla  
with Kimchi Mayonnaise & Tamarind Sauce  
(4 Units)

## Main Course

*(To Share)*

Roasted Cod  
with Reineta Apple Vinaigrette



Cow Cheek Cannelloni  
with Gorgonzola & Mango Sauce

## Dessert

*(Individual)*

Chocolate Coulant over  
White Chocolate Soup

## Drinks

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

Red Wine La Vendimia (D.O Rioja)

White Wine K-Naia (D.O Rueda)

Draft Beer, Soft Drinks & Water





# MENÚ AIXA

## Starters

*(to share every four people)*

Foie Micuit  
with Quince & Sour Apple Eclairs



Salmon Tartare  
over Causa Limeña & Natural Vegetables



Red Tuna Creamy Rice  
de Almadra with Freeze-Dried Tomato Slices



Spicy Tuna  
over Wakame & Daikon

## Main Course

*(To Share)*

Tarantelo Taco Red Tuna  
with Beetroot & Sweet Potato Cream



Old Cow Brisket  
over Sweet & Sour False Risotto

## Dessert

*(Individual)*

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

## Drinks

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

Red Wine La Vendimia (D.O Rioja)

White Wine K-Naia (D.O Rueda)

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

Lemon Fish Tiradito  
on Yellow Chili Cream & Paprika Oil

## First Course

*(Individual)*

Corvina Loin  
with Beet & Pear Chutney

## Second Course

*(Individual)*

Beef Cheek  
over Cous Cous & Coconut Vichysoise

## Dessert

*(Individual)*

Lemon Cream  
in Tartlet & Soft Meringue

## Drinks

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

Red Wine Hito (D.O Ribera del Duero)

White Wine Luis Cañas (D.O Rioja)

Draft Beer, Soft Drinks & Water

82€  
person  
(VAT INCLUDED)



# 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



Artichokes in Bloom  
candied with Romesco & Lima Cur

## First Course

*(Individual)*

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

## Second Course

*(Individual)*

Old Cow Sirloin with Truffled  
Parmentier & Fresh Truffle

## Dessert

*(Individual)*

Stuffed Egg  
of White Chocolate & Passion Fruit Mousse

## Drinks

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Red Wine Hito (D.O Ribera del Duero)

White Wine Luis Cañas (D.O Rioja)

Draft Beer, Soft Drinks & Water

**93€**  
person  
(VAT INCLUDED)



# MENÚ CARLOS V

COCKTAIL

## Cold Courses

Cherry Gazpacho with Fresh Cheese Flakes or Pumpkin Cream with  
Ginger and 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

## Hot Courses

Moorish Cake  
Creamy Iberian Chorizo Croquette  
Tuna Empanadilla with Kimchi & Tamarind Mayonnaise  
Flamenquín with Parmesan & Tartar Sauce  
Teriyaki Chicken with Shoyu Sauce & Toasted Sesame Seeds

## Desserts

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

## Drinks

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Red Wine La Vendimia (D.O Rioja)  
White Wine K-Naia (D.O Rueda)  
Draft Beer, Soft Drinks & Water





# MENÚ GENERALIFE

## COCKTAIL

### Cold Courses

Cherry Gazpacho with Fresh Cheese Flakes or Pumpkin Cream with  
Ginger and Curry (depending on season) Chickpea Hummus with Coconut  
Milk & Spiced Bread

Caprese Skewer with Genoese Pesto Oil

Piparra Ensaladilla with Lime & Macerated Red Tuna Sausage & Green

Mustard Tartar with Tarragon Stilton macaron with Pedro Ximénez

Old Cow Sirloin Tartare Flavored with Whiskey

### Hot Courses

Moorish Cake

Crispy Cochinita Pibil Taco with Purple Onion

Creamy Iberian Chorizo Croquette

Tuna Empanadilla with Kimchi & Tamarind Mayonnaise

Iberian Rice

Flamenquín with Parmesan & Tartar Sauce

Teriyaki Chicken with Shoyu Sauce & Toasted Sesame Seeds

### Desserts

Yogurt Cups with Mango

Assortment of Artisan Cakes

Chocolate Doughnuts with Hazelnuts

### Drinks

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

Red Wine La Vendimia (D.O Rioja)

White Wine K-Naia (D.O Rueda)

Draft Beer, Soft Drinks & Water





# MENÚ SAN NICOLÁS

## COCKTAIL

### Cold Courses

Cherry Gazpacho with Fresh Cheese Flakes or Pumpkin Cream with  
Ginger and Curry (depending on season) Chickpea Hummus with Coconut  
Milk & Spiced Bread

Caprese Skewer with Genoese Pesto Oil

Piparra Salad with Lime & Macerated Red Tuna Sausage & Green  
Mustard Tartar with Tarragon

Stilton macaron with Pedro Ximénez

Old Cow Sirloin Tartare Flavored with Whiskey

Smoked cod with Iberian tomato

Mallorcan Sobrasada Pionono



Cheese Corner from Small Granadan Cheese Dairies (6 Varieties)

### Hot Courses

Moorish Cake

Crispy Cochinita Pibil Taco with Purple Onion

Creamy Iberian Chorizo Croquette

Tuna Empanadilla with Kimchi & Tamarind Mayonnaise Pork and  
Vegetable Gyoza with Hoisin Sauce

Iberian Rice

Flamenquín with Parmesan & Tartar Sauce

Pekinese Duck Roll

Teriyaki Chicken with Shoyu Sauce & Toasted Sesame Seeds

### Desserts

Yogurt Cups with Mango

Assortment of Artisan Cakes

Chocolate Doughnuts with Hazelnuts

Mini Grenadian Piononos

### Drinks

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Red Wine La Vendimia (D.O Rioja)

White Wine K-Naia (D.O Rueda)

Draft Beer, Soft Drinks & Water

