

CARMEN MIRADOR DE



Valentine's Day Menu 2026

Welcome Drink

Cava Brut La Cuvée



Aperitif

"Aixa" Gilda

False rice nigiri

with socarrat and Motril shrimp



Starters

False Pink Tomato Cream

with mango heart and basil soil

Crispy Fermented Beetroot Toast

with eel and smoked cheese foam



Main Courses

Red Tuna Belly Taco

marinated in Wagyu fat with roasted cauliflower

Herb-Scented Lamb Cheeks

with sautéed baby corn and carrot gazpachuelo



Dessert

Strawberry Tart

in textures with cream



Wine Cellar

Unlimited, from arrival until dessert

Red Wine: Marqués de Arienzo D.O. Rioja

White Wine: Viña Calera D.O. Rueda

Draft Beer, Water, and Soft Drinks

155€
per couple
(VAT included)