

CARMEN MIRADOR DE



# *Group Menus* 2026







## Starters

*(to share, 1 per 4 guests)*

Salmon Tartare  
served over Peruvian causa and seasonal vegetables

Carnaroli Risotto  
with apricot and duck

Aixa-Style Ensaladilla Bites  
with piparra pepper in lime, marinated bluefin tuna and  
pistachio crumble

## Main Course

*(choose one)*

Sea Bream  
Roteña-style with confit leek

Beef Cheek  
served over cous cous with coconut vichyssoise

## Dessert

*(Individual)*

Bergamot Cream  
on sablé biscuit with white chocolate and lime curl

## Bodega

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

White Wine Viña Calera (Rueda D.O)  
Red Wine Marqués de Arienzo (Rioja D.O)  
Draft beer, soft drinks, water  
Coffee or herbal tea

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Menu

Alcazar

60€  
person  
(VAT included)





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Menu

Granada

## Starters

*(to share, 1 per 4 guests)*

Foie Micuit  
with quince and tart apple canutillos

Artichoke Flower  
with guanciale and Parmigiano Reggiano shavings

Creamy Rice  
with Almadraba bluefin tuna and freeze-dried tomato

Sea Bream Tartare  
with red pepper ají and apple cream

## Main Course

*(choose one)*

Tarantelo of Almadraba Bluefin Tuna  
with beetroot and sweet potato cream

Lamb Loin  
in its jus, served with corn purée and “trigotto”

## Dessert

*(Individual)*

Light Cheesecake  
filled with passion fruit on sablé crumble

## Bodega

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

White Wine Viña Calera (Rueda D.O)

Red Wine Marqués de Arienzo (Rioja D.O)

Draft beer, soft drinks, water

Coffee or herbal tea

70€  
person  
(VAT included)





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# Menu Mudejar

## Starters

*(to share, 1 per 4 guests)*

Foie Micuit  
with quince and tart apple canutillos

Octopus Bite  
panko-crusted, served with "kausa" and black garlic  
emulsion

Amberjack Tartare  
with sweet-and-sour nougat sauce

## First Course

*(Individual)*

Almadraba Bluefin Tuna Facera  
marinated and served over spearmint ash

## Second Course

*(Individual)*

Cochinillo Loin  
with rosemary potato timbale

## Dessert

*(Individual)*

Dulcey Chocolate Cream Bar  
filled with passion fruit and toasted mango

## Bodega

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

White Wine Viña Calera (Rueda D.O)  
Red Wine Marqués de Arienzo (Rioja D.O)  
Draft beer, soft drinks, water  
Coffee or herbal tea

87€  
person  
(VAT included)





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# Menu Taifa

## Starters

*(to share, 1 per 4 guests)*

Le Belle N°2 Oysters  
Aixa-style or natural (4 units)

Tikka Masala Poultry Samosas  
with mango chutney and fermented mango emulsion

Artichoke Flower  
with guanciale and Parmigiano Reggiano shavings

## First Course

*(Individual)*

Grilled Almadraba Bluefin Tuna Belly  
with padrón pepper and confit cherry tomatoes

## Second Course

*(Individual)*

Premium Aged Beef Tenderloin Medallions  
with truffled parmentier and fresh truffle shavings

## Dessert

*(Individual)*

Peanut Namelaka  
on dark chocolate biscuit with caramel glaze

## Bodega

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

White Wine Viña Calera (Rueda D.O)

Red Wine Marqués de Arienzo (Rioja D.O)

Draft beer, soft drinks, water

Coffee or herbal tea

**98€**  
person  
(VAT included)





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## Reservation Conditions

A deposit equivalent to **50% of the cost of the chosen menu per number of guests** will be required to reserve the space. This amount will be deducted from the final invoice for the event. The reservation will be considered confirmed once this deposit has been received.

The reservation deposit is **non-refundable** in case of cancellation of the contracted services. However, subject to availability and upon written request, the event may be rescheduled for a new date when the change corresponds to reservations of more than 60 guests and is communicated at least **TEN** days in advance.

**Full payment** for the event must be made **SEVEN days prior to the event date**. Any additional services requested subsequently or any increase in the number of guests will be paid for on the day of the event.

**The chosen menu, the final number of guests, the selected main course, and all other contracted services must be communicated at least TEN days in advance.** If the number of guests subsequently decreases from the number initially confirmed, the client will be required to pay for the number of covers initially confirmed.

The menu can be adapted for guests with **special dietary needs** (allergies, intolerances, vegetarian, vegan, etc.). To ensure proper preparation, these needs must be communicated **at least TEN days in advance**.

**Under no circumstances will outside food or beverages be permitted** without the express authorization of Carmen Mirador de Aixa.

Use of the venue is limited to **6:30 p.m.** for lunch and **midnight** for dinner, in strict compliance with the regulations imposed by the Granada City Council.

Carmen Mirador de Aixa reserves the right to **change the room assigned** to the event in the event of a decrease in the number of guests, force majeure, or adverse weather conditions.