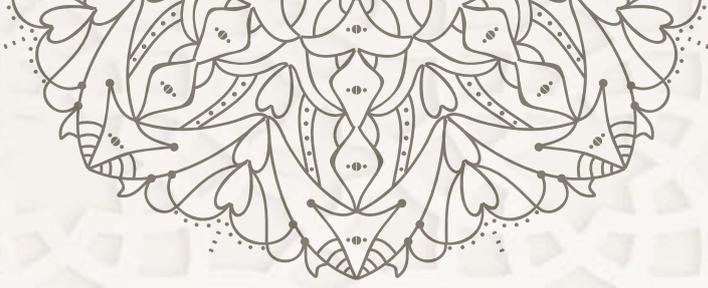


CARMEN MIRADOR DE



Group Menus 2026





CARMEN MIRADOR DE



Menu

Alcazar

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)

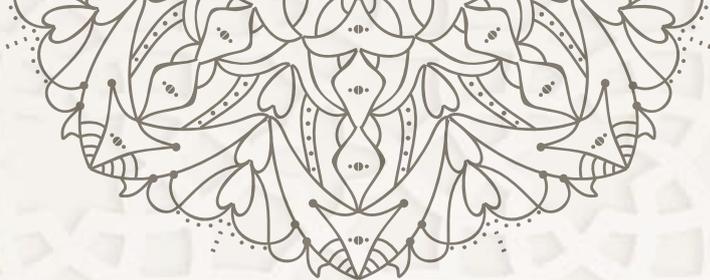
Draft beer, soft drinks, water

Coffee or herbal tea

60€
person
(VAT included)



70€
person
(VAT included)



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

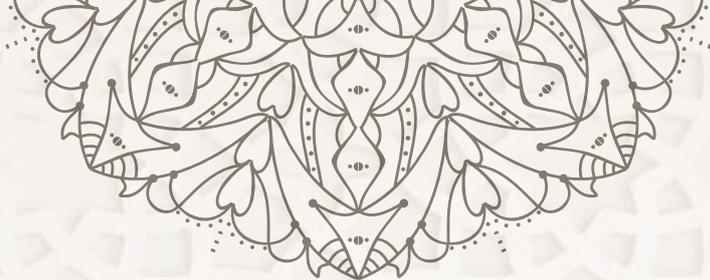
"Unlimited Drinks served since diners arrival until desserts"

White Wine Viña Calera (Rueda D.O)

Red Wine Marqués de Arienzo (Rioja D.O)

Draft beer, soft drinks, water

Coffee or herbal tea



CARMEN MIRADOR DE



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)

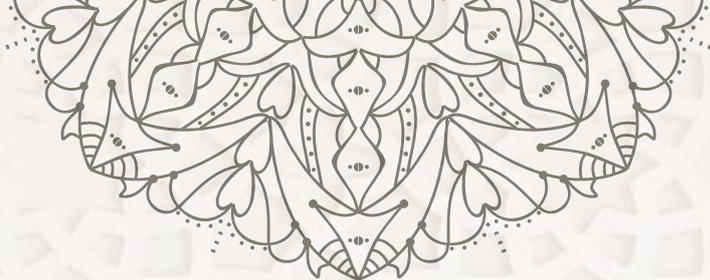
Dulcey Chocolate Cream Bar
filled with passion fruit and toasted mango

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)



CARMEN MIRADOR DE



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

Menu

Taifa

98€
person
(VAT included)

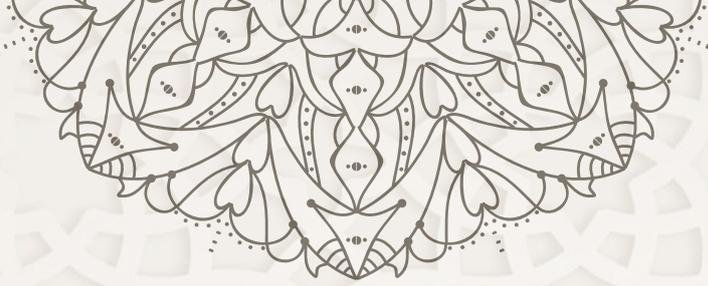
CARMEN MIRADOR DE



Groups Menu *2026*

Cocktail Style





CARMEN MIRADOR DE



Menu

Aljibe

On the table

Gordal Olives Stuffed with Idiazábal Cheese
Iberian Pork Cracklings
Fried Almonds with Sea Salt Flakes

Cold

Cherry Gazpacho Cappuccino with Fresh Cheese Foam OR Asparagus Cream
Cappuccino with Ham Foam (Seasonal)
Caprese Skewer with Green Pesto Mayonnaise
Piparra Salad in Panipuri with Marinated Bluefin Tuna
Salchichón Tartare with Wakame Mayonnaise
Beetroot Hummus with Pickled Pearl Onion and Crispy Chickpeas
Aged Beef Tenderloin Tartare with Cured Egg Yolk (served in a tasting spoon)

Hot

Aixa-Style Moroccan Pastela
Creamy Prawn "Pil Pil" Croquettes with Black Garlic Mayonnaise
Pork and Vegetable Gyoza with Hoisin Sauce
Bluefin Tuna Turnover with Kimchi Mayonnaise and Tamarind Sauce
Kofta with Sour Cream
Chicken Curry Samosas with Sweet Chili Sauce

Desserts

Greek Yogurt Cups with Mango
Chocolate and Hazelnut Berliner Doughnuts

Wines&Beverages

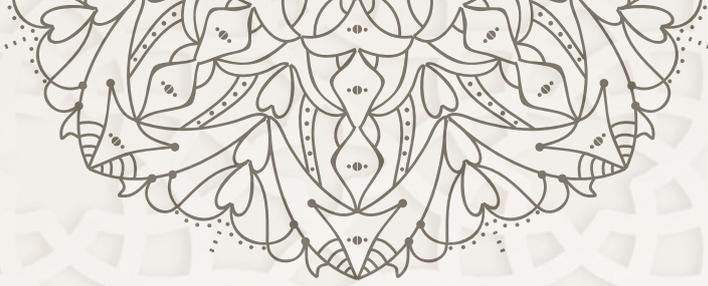
"Unlimited drinks from guests' arrival until dessert service"

Viña Galera White Wine. D.O. Rueda
Marqués de Arienzo Red Wine. D.O. Rioja
Draft Beer, Soft Drinks and Water

58€
per person
(VAT INCLUDED)

Menu valid only for groups of more than 40 people.

Menu Duration:
From 1:15 to 1:30 hours



CARMEN MIRADOR DE



Menu
Atalaya

On the table

Gordal Olives Stuffed with Idiazábal Cheese
Iberian Pork Cracklings
Fried Almonds with Sea Salt Flakes

Cold

Cherry Gazpacho Cappuccino with Fresh Cheese Foam OR Asparagus Cream
Cappuccino with Ham Foam (Seasonal)
Caprese Skewer with Green Pesto Mayonnaise
Mini Cones Filled with Foie Gras Cream, Apple & Raspberry Mousse
Piparra Salad in Panipuri with Marinated Bluefin Tuna
Salchichón Tartare with Wakame Mayonnaise
Beetroot Hummus with Pickled Pearl Onion and Crispy Chickpeas
Stilton Macarons with Pedro Ximénez Reduction
Aged Beef Tenderloin Tartare with Cured Egg Yolk (served in a tasting spoon)

Hot

Aixa-Style Moroccan Pastela
Crispy Cochinita Pibil Taco with Pickled Red Onion
Creamy Prawn "Pil Pil" Croquettes with Black Garlic Mayonnaise
Tuna Turnover with Kimchi Mayonnaise & Tamarind Sauce
Iberian Pork Rice
Kofta with Sour Cream
Chicken Curry Samosas with Sweet Chili Sauce
Oxtail Slider with Truffle Sauce

Desserts

Greek Yogurt Cups with Mango
Chocolate and Hazelnut Berliner Doughnuts

Wines & Beverages

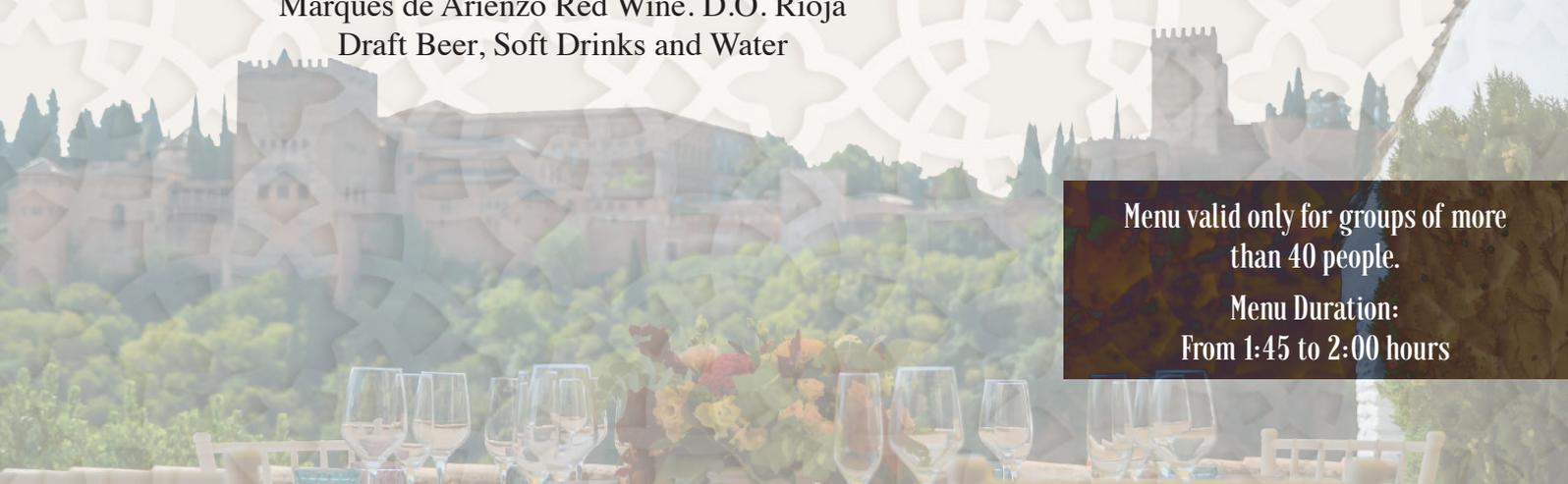
"Unlimited drinks from guests' arrival until dessert service"

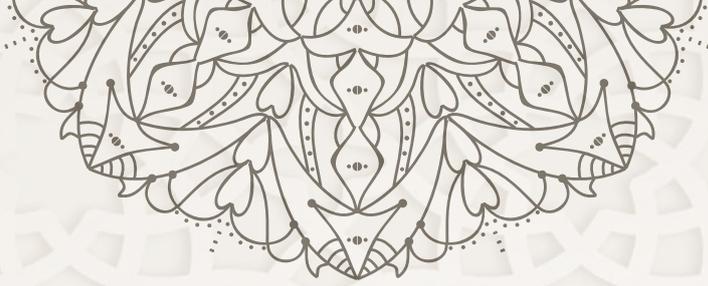
Viña Galera White Wine. D.O. Rueda
Marqués de Arienzo Red Wine. D.O. Rioja
Draft Beer, Soft Drinks and Water

69€
per person
(VAT INCLUDED)

Menu valid only for groups of more than 40 people.

Menu Duration:
From 1:45 to 2:00 hours





CARMEN MIRADOR DE



Menu

Maravedí

On the table

Gordal Olives Stuffed with Idiazábal Cheese
Iberian Pork Cracklings
Fried Almonds with Sea Salt Flakes

Cold

Cherry Gazpacho Cappuccino with Fresh Cheese Foam OR Asparagus Cream
Cappuccino with Ham Foam (Seasonal)
Beetroot Hummus with Pickled Pearl Onion and Crispy Chickpeas
Spanish Omelette Pintxo, Aixa Style
Caprese Skewer with Green Pesto Mayonnaise
Piparra Salad in Panipuri with Marinated Bluefin Tuna
Mini Savoury Sandwich with Dill Cream Cheese and Smoked Salmon
Salchichón Tartare with Wakame Mayonnaise
Stilton Macaron with Pedro Ximénez Reduction
Aged Beef Tenderloin Tartare with Cured Egg Yolk (served in a tasting spoon)
Mini Cones Filled with Foie Gras Cream, Apple and Raspberry Mousse
Caramelised Goat's Cheese with Mango Chutney
Gravlax Salmon Cup with Yogurt Cream and Homemade Guacamole

Hot

Aixa-Style Moroccan Pastela
Crispy Cochinita Pibil Taco with Pickled Red Onion
Creamy Prawn "Pil Pil" Croquettes with Black Garlic Mayonnaise
Tuna Turnover with Kimchi Mayonnaise and Tamarind Sauce
Pork and Vegetable Gyoza with Hoisin Sauce
Crispy Falafel on Roasted Cauliflower Purée
Iberian Pork Rice
Flamenquín, Our Style
Gratinated Portobello Mushroom Skewer
Chicken Curry Samosas with Sweet Chili Sauce
Kofta with Sour Cream
Oxtail Slider with Truffle Sauce

Desserts

Greek Yogurt Cups with Mango
Yuzu Cheesecake with Chocolate Crumble and Raspberries
Chocolate and Hazelnut Berliner Doughnuts

Wines&Beverages

"Unlimited drinks from guests' arrival until dessert service"

Viña Galera White Wine. D.O. Rueda
Marqués de Arienzo Red Wine. D.O. Rioja
Draft Beer, Soft Drinks and Water

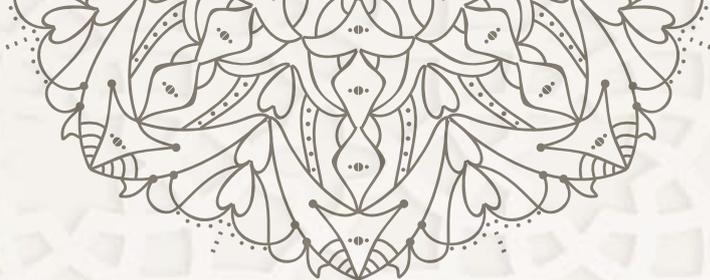
85€
per person
(VAT INCLUDED)

Menu valid only for groups of more than 40 people.

Menu Duration:

From 2:15 to 2:30 hours





CARMEN MIRADOR DE



Reservations 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.