

CARMEN MIRADOR DE



Couples Menus
2026



To Share

Tomato Tartare
with truffled burratina and toasted hazelnuts

Foie Micuit
with quince and tart apple canutillos

Creamy Red Tuna Rice
with freeze-dried tomato shavings

Almadraba Bluefin Tuna Tarantelo
with beetroot and sweet potato cream

Beef Cheek
served over cous cous and coconut vichyssoise

Dessert (Individual)

Dulcey Chocolate 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



67€
person
(VAT included)



82€
person
(VAT included)

To Share

Crispy Crystal Bread Toast
with bluefin tuna, fresh truffle, and semi-dried tomato

Ensaladilla with Piparra
in panipuri with marinated bluefin tuna and pistachio crunch

Red Tuna Empanadilla
with kimchi mayo and tamarind sauce

Almadraba Wild Bluefin Tuna Tasting
Loin sashimi, Descargamento tataki, Black loin tartare,
Belly sashimi, and Spicy tuna

Grilled Parpatana
with curry and coconut milk

Cured Morrillo on the Grill
with confit cherry tomato and padrón pepper

Dessert

(Individual)

White Chocolate Egg
with passion fruit and mango

Bodega

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