



CARMEN MIRADOR DE

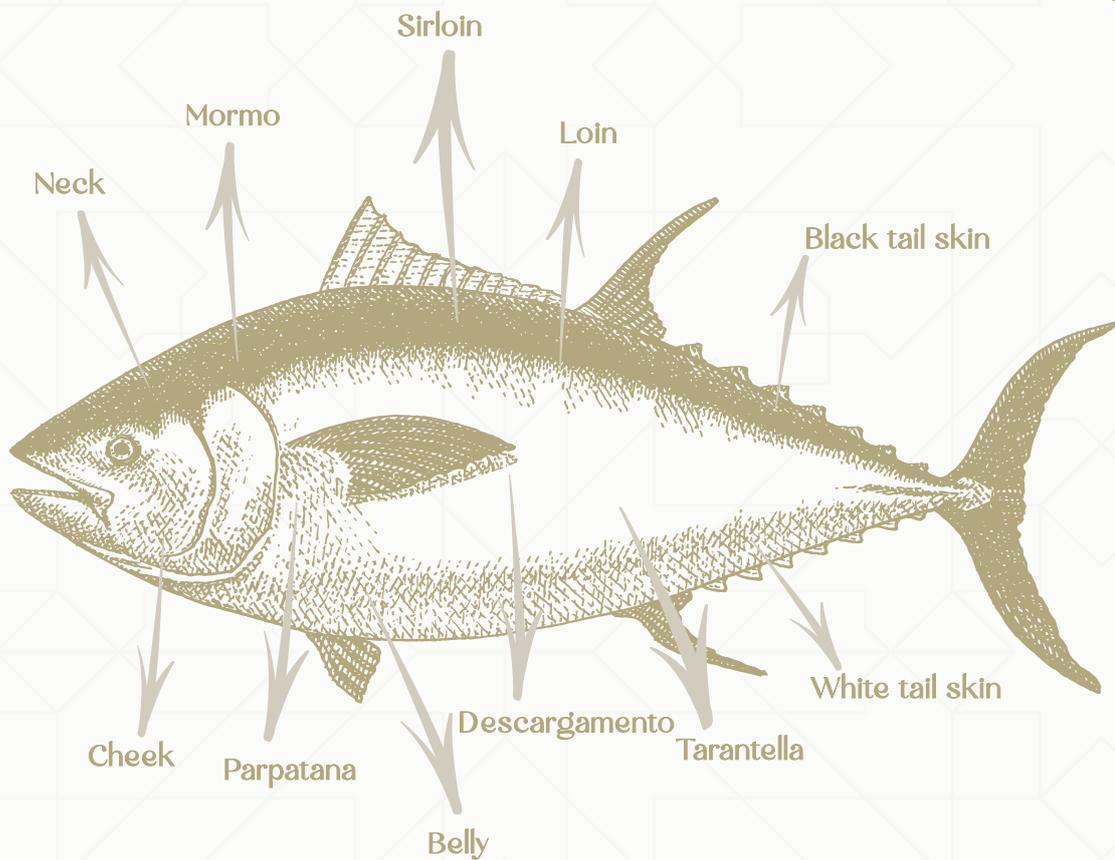
m

aixa



menu

RED TUNA RONQUEO



Ronqueo is the traditional quartering of the tuna, which consists in cutting off the tail, heading off the fish, gutting it and removing the four loins. At this point, all the usable parts of the bluefin tuna are removed: belly, sirloin, neck, black tail...

ALLERGENS



Gluten



Milk



Egg



Fish



Nuts



Sulphite



Sesame



Celery



Crustacean



Mollusk



Soybeans



Mustard



Peanuts



Lupins

Prices VAT included | Minimum consumption of one dish per person.

CARMEN MIRADOR DE



STARTERS

COLD

TOMATO TARTAR WITH TRUFFLED BURRATINA & TOASTED HAZELNUTS	  	17,00€
WARM SPINACH SALAD WITH ARTICHOKE FLOWER & BELUGA LENTILS	      	15,50€
SALAD BITES WITH PIPARRA, MARINATED TUNA & CRUNCHY PISTACHIO SOIL	      	15,95€
CRYSTAL BREAD WITH RED TUNA, FRESH TRUFFLES & SEMI-DRY TOMATOES (UNIT)	    	16,00€
FOIE MI-CUIT STUFFED WITH QUINCE & SOUR APPLES CYLINDERS	  	19,75€
CAVIAR SAN GREGORIO DE POLANCO DEL RIO NEGRO GRAND CRU (30 g)		105,00€
BEEF TONGUE CARPACCIO WITH CHIPOTLE-TAMARIND MOLE AND TOASTED ALMOND CRUNCH	 	15,50€
LA BELLE OYSTERS Nº2 AIXA STYLE OR NATURAL (4 UNITS)	   	26,00€

HOT

SEASONAL MUSHROOMS SAUTÉED WITH RED PESTO, FRESH TRUFFLE AND FRIED EGG FOAM	   	23,50€
SOFT SHELL CRAB IN TEMPURA WITH AMERICAN KIMCHI	        	26,00€
OCTOPUS LOIN WITH FRIED KAUSA & AN EMULSION OF BLACK GARLIC & PAPRIKA	        	27,50€
TIGER PRAWN TEMPURA, CHUNKED & BATHED IN A CREAMY SPICY SAUCE	   	24,00€
"LLAUNA" RICE SHITAKE MUSHROOMS WITH FLAMED WAGYU LOIN & AIOLI	 	28,00€
AIXA "LLAUNA" RICE (Depending on availability)		27,00€
RISOTTO WITH WILD BLUE TUNA & FREEZE-DRIED TOMATO CHIPS	      	22,75€
RED TUNA PASTIES WITH KIMCHI MAYONNAISE & TAMARIND SAUCE (4 UNITS)	    	18,50€
TENDER PEAS FROM THE ALPUJARRA WITH VERDINAS & ACORN-FED IBERIAN CHEW	   	20,50€

CARMEN MIRADOR DE



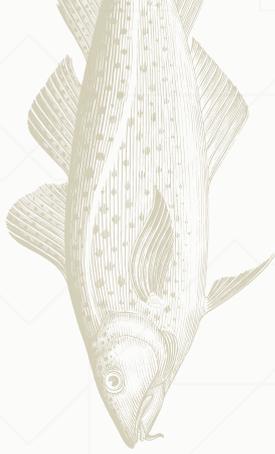
★ PRIME RAW MATERIAL

OLD BEEF SIRLOIN STEAK TARTAR WITH PARMESAN SHAVINGS    	25,50€
LEMONFISH TARTARE WITH SWEET AND SOUR NOUGAT SAUCE AND VANILLA SEEDS   	26,00€

★ RED AND TUNA FISHING

RED TUNA TIRADITO WITH BLOOD ORANGE AND CUSTARD APPLE CITRUS BASED MARINADE 	23,00€
ASSORTED BLUEFIN TUNA (Loin sashimi, Loin tataki, Belly sashimi, Loin tartar, Spicy tuna)     	38€ x 2 pax
BULL BELLY SASHIMI (TUNA)   	36,00€
LOIN SASHIMI   	30,00€
LOIN TARTAR (150 g)    	28,50€
BELLY TARTAR (150 g)    	32,00€
SPICY TUNA ON WAKAME & DAIKON SEAWEED (140 g)    	26,75€
TATAKI (BLACK LOIN/BACK LOIN)    	29,50€





CARMEN MIRADOR DE



FISH

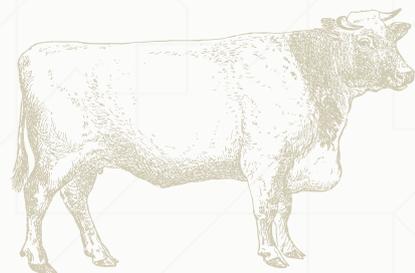
- ROASTED BLACK COD WITH REINETA APPLE VINAIGRETTE    24,00€
- GRILLED TURBOT WITH TSUYU SAUCE & GALICIAN BEANS WITH ITS PIL PIL      26,50€
- RED MULLET FILLETS WITH SPINACH PESTO & HERRING ROE DEMIGLACE      25,50€

RED AND TUNA FISHING

- TARANTELLA (FATTY TUNA) WITH SWEET POTATO CREAM & YELLOW CURRY (180 g)    26,00€
- MARINATED TUNA CHEEKS ON PEPPERMINT ASH   22,00€
- TUNA BELLY (175 g)   30,00€
- ROASTED PARPATANA WITH CURRY & COCONUT MILK   27,00€
- TUNA TXULETON (LOIN, BELLY AND SIRLOIN)   123€/kg
- SALT-COOKED OR GRILLED DORSIO CRANIAL MUCLE WITH SUN-DRIED TOMATE TARTAR AND BLACK OLIVES    35,50€

MEAT

- JAPANESE A5 WAGYU TATAKI WITH SHITAKE CREAM (MIN 150 g)   43,00€/100g
- VEAL CHEEK IN ITS JUICE OVER COUSCOUS AND COCONUT VICHYSOISE   23,00€
- SIRLOIN ON A TRUFFLED PARMENTIER & FRESHLY GRATED TRUFFLE   31,00€
- MARINATED BEEF OVER-RIB IN PALO CORTADO WINE CUT ON A SEMI-DRY TOMATE CREAM AND SAUTÉED SHITAKE   30,00€
- LAMB TERRINE WITH ITS OWN JUICE REDUCTION & ARBEQUINA HUMMUS     22,00€
- WILD BOAR FILLET IN COCOA SOIL WITH PISTACHIOS AND PARSNIP CREAM WITH CITRUS FRUIT'S      24,00€



CARMEN MIRADOR DE



★ DESSERTS

- "DULCEY" WHITE CHOCOLATE INGOTS FILLED
WITH PASSION FRUIT & ROASTED MANGO  10,00€
- RED BERRIES IN TEXTURES
WITH GREEK YOGURT MERINGUE ON A COOKIE  9,00€
- CREAMY CHOCOLATE "DONETE"
WITH MISO & KIKOS PRALINE WITH TRUFFLE  11,00€
- LEMON PIE AL PLATO
(Flavoured with basil and chopped pistachio)  9,00€
- ORANGE MOUSSE FILLED WITH JAM AND BITS & STREUSEL
ON SHORTCRUST PASTRY  11,50€



"Granada, Elvira Street,
where the manolas live,
those who go to Carmen de Aixa,
the three and the four alone.
One dressed in green,
another in mauve, and the other
a Scottish corselet
with ribbons even on the tail.
Nobody goes with them, nobody;
two herons and a dove.
But there are gallants in the Alhambra,
who cover themselves with leaves.
The cathedral has left
bronzes that the breeze takes;
the Genil sleeps its oxen
and the Dauro its butterflies"

Federico García Lorca



CARMEN MIRADOR DE

