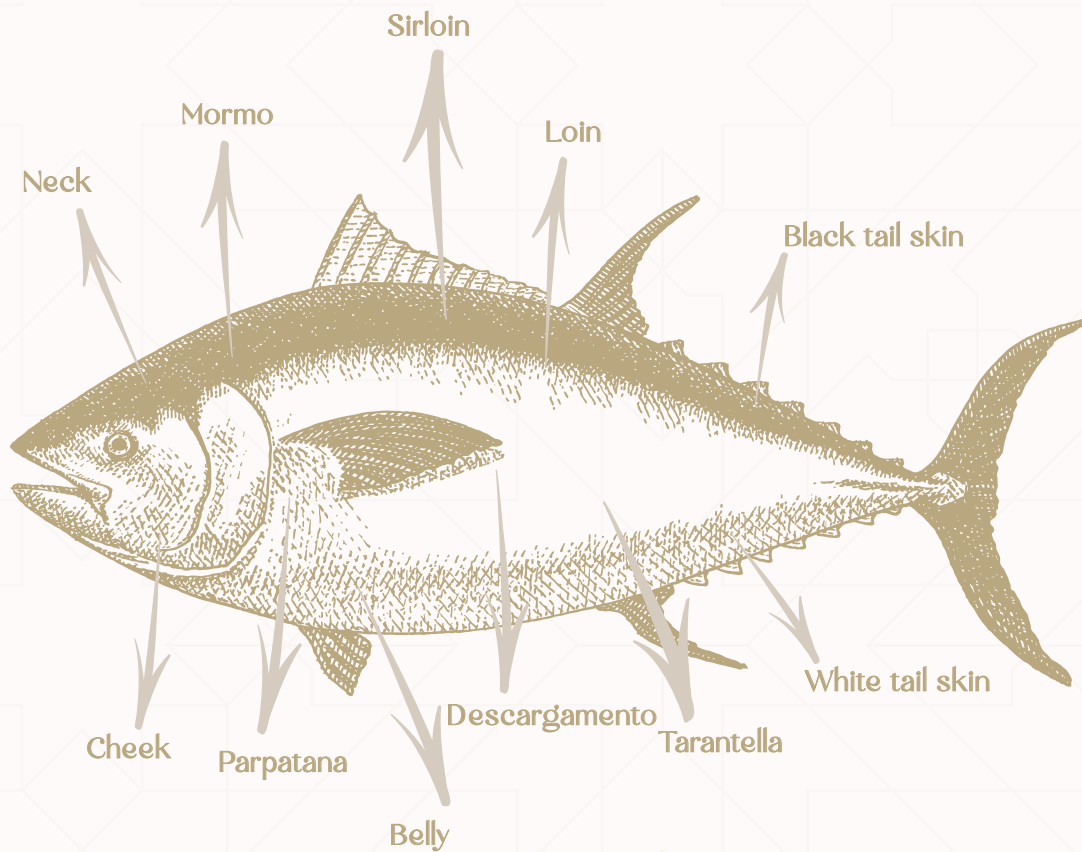




menu

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



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

CARMEN MIRADOR DE



STARTERS

COLD

- TOMATO TARTAR WITH TRUFFLED BURRATINA & TOASTED HAZELNUTS   ***** 16,75€
- TOASTED DEER SALAD WITH CHESTNUTS VINAIGRETTE AND RED BERRIES    ***** 18,75€
- FOIE MI-CUIT STUFFED WITH QUINCE & SOUR APPLES CYLINDERS  ***** 19,50€
- CAVIAR SAN GREGORIO DE POLANCO DEL RIO NEGRO GRAND CRU (30 g)  ***** 80,00€
- MANGO AJOBLANCO WITH COCONUT PEARLS & SMOKED SARDINES   ***** 13,00€
- LA BELLE OYSTER Nº2 AIXA STYLE (4 UNITS)     ***** 22,00€

HOT

- SALTED SEASONAL WILD MUSHROOMS WITH RED PESTO, FRESH TRUFFLE & FRIED EGG FOAM     ***** 23,00€
- CARNAROLI RISOTTO WITH APRICOTS & DUCK   ***** 21,50€
- SOFT SHELL CRAB IN TEMPURA WITH AMERICAN KIMCHI     ***** 26,00€
- OCTOPUS LON WITH FRIED KAUSA & AN EMULSION OF BLACK GARLIC & PAPRIKABOLETUS     26,00€
- BOLETUS NINOYAKY WITH JAPANESE WAGYU & KIMCHI NINOYAKY WITH RED TUNA BELLY      22,75€

RED AND TUNA FISHING

- PIPARRA IN PANIPURI SALAD WITH MARINATED TUNA & CRUNCHY PISTACHIOS       13,00€
- CRYSTAL BREAD WITH RED TUNA, FRESH TRUFFLES & SEMI-DRY TOMATOES (UNIT)    ** 15,00€
- CREAMY RICE WITH RED TUNA & LYOPHILIZED TOMATOES SHAVINGS    ***** 22,50€
- RED TUNA PASTIES WITH KIMCHI MAYONNAISE & TAMARIND SAUCE (4 UNITS)       18,50€



CARMEN MIRADOR DE

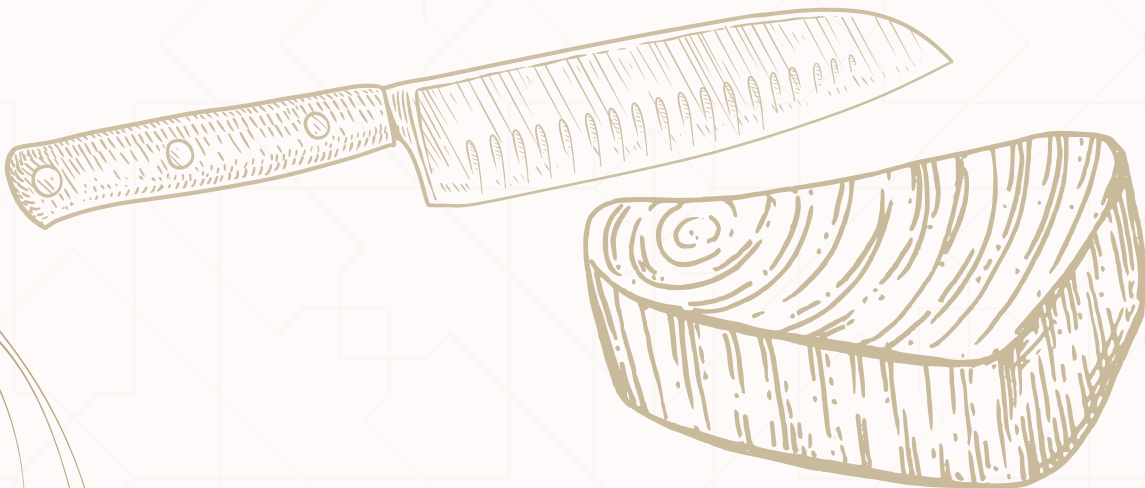


★ PRIME RAW MATERIAL

- LEMON FISH TIRADITO ON YELLOW CHILLI CREAM & PAPRIKA OIL  ***** 21,50€
- OLD BEEF SIRLOIN STEAK TARTAR  ***** 24,50€
- SCALLOPS CEVICHE MARINATED WITH GRAPE FRUIT AND YELLOW AJI  ***** 20,50€
- SEMI-CURED IBERIAN LOIN CARPACCIO WITH HONEY & GINGER GEL  ***** 17,50€

★ RED AND TUNA FISHING

- RED TUNA TARANTELLA (FATTY TUNA) CEVICHE WITH AVOCADO (130 g)  22,00€
- ASSORTED BLUEFIN TUNA
(Loin sashimi, Loin tataki, Belly sashimi, Loin tartar, Spicy tuna)  ***** 32€ x 2 pax
- BULL BELLY SASHIMI (TUNA)  ***** 36,00€ ^Ø 24,00€
- LOIN SASHIMI  ***** 28,50€ ^Ø 19,00€
- LOIN TARTAR (150 g)  ***** 27,00€
- BELLY TARTAR (150 g)  ***** 30,00€
- SPICY TUNA ON WAKAME & DAIKON SEAWEED (120 g)  ***** 24,50€
- TATAKI (BLACK LOIN/BACK LOIN)  ***** 28,50€ ^Ø 19,00€





CARMEN MIRADOR DE








FISH

- ROASTED BLACK COD WITH REINETA APPLE VINAIGRETTE   22,00€
- TURBOT SERVED WITH SHOYU SAUCE AND SWEET BLACK ARLIC      24,00€

RED AND TUNA FISHING

- TARANTELLA (FATTY TUNA) WITH SWEET POTATO CREAM & YELLOW CURRY (180 g)    ** 24,50€
- MARINATED TUNA CHEEKS ON PEPPERMINT ASH   20,00€
- TUNA BELLY (175 g)   29,75€
- ROASTED PARPATANA WITH CURRY & COCONUT MILK   25,00€
- TUNA TXULETON (LOIN, BELLY AND SIRLOIN)  105€/kg
- TUNA RIBS WITH HOISIN SAUCE      22,00€
- GRILLED MORRILLO (TUNA NECK) (200 g)   32,00€

MEAT

- JAPANESE A5 WAGYU TATAKI WITH SHITAKE CREAM (MIN 150 g)     41€/100 g
- VEAL CHEEK IN ITS JUICE OVER COUSCOUS AND COCONUT VICHYSOISE   22,50€
- SIRLOIN ON A TRUFFLED PARMENTIER & FRESHLY GRATED TRUFFLE  29,75€
- MARINATED PIG BLADD END LOIN IN MISO WITH SWEET POTATO CREAM AND VANILLA & CRISPY BIMBI  24,00€
- BEEF BRISKET OVER BITTERSWEET WHEAT RICE    20,50€
- 16 HOUR BEEF SKIRT STEAK WITH TERYAKI SAUCE & CASSAVA PARMENTIER   26,50€



CARMEN MIRADOR DE



★ DESSERTS

THREE MILKS CAKE WITH FLAMED MERENGUE 🌿 🥛 🍫 ***** 9,00€

FALSE EGG STUFFED WITH MOUSSE WHITE CHOCOLATE & PASSION FRUIT 🌿 🥛 🍫 🍷 🍷 11,00€

LEMON CREAM WITH CONFIT FIGS & CRAMBLE WITH WASABI 🌿 🥛 🍫 🍷 🍷 ***** 9,00€

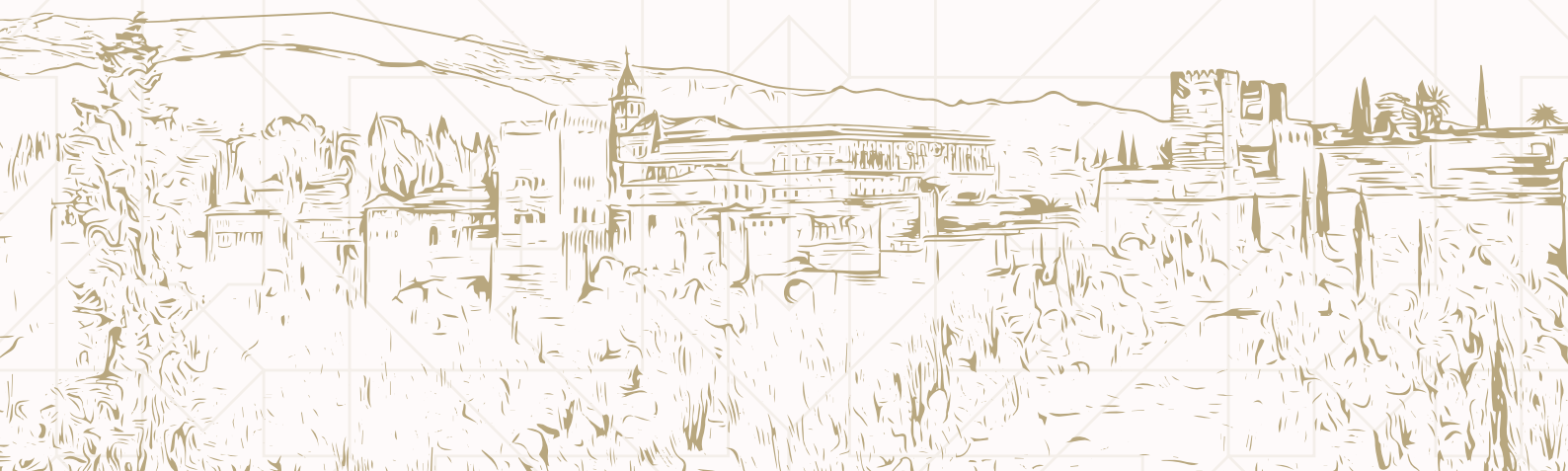
SABLÉ BISCUIT WITH WHITE CHOCOLATE, BERGAMOT CREAM
& LIME CHIPS 🌿 🥛 🍫 🍷 🍷 🍷 ***** 9,50€

CHOCOLATE PYRAMID WITH DARK CHOCOLATE FOAM 🌿 🥛 🍫 🍷 🍷 ***** 9,50€



"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

