

STARTERS

1/2

1

Smoked eel marinera with trout roe and crispy wakame	4,50 €
Smoked sardine brioche with tomato jam, lime mayo and red onion	4,30 €
Bluefin tuna tataki with ponzu sauce and wakame	24,80 €
Salmon tartare with avocado and lime	19,80 €
Creamy Iberian ham croquette	3,20 €
Creamy cuttlefish croquette with lime mayonnaise	3,50 €
Teriyaki crispy prawns (4/8 pcs)	8,00 € 15,80 €
Grilled octopus leg with smoked parmentier and lime emulsion	25,90 €
Baby scallops with kimchi mayo	7,20 €
Clams in garlic with ham and pine nuts	20,90 €
Grilled squid or Andalusian deep fried squid	21,90 €
Grilled artichokes with Iberian ham, Parmesan cheese and foie sauce	16,90 €
Layered spicy / "bravas" potatoes	9,40 €
Watermelon Salmorejo	8,50 €

SALADS

1

Burrata with assorted tomatoes, anchovies and basil pesto	18,00 €
Seasonal tomato with bonito tuna, tuna belly and pickles	17,50 €
Caesar salad with crispy chicken	16,90 €

TAPAS

1/2

1

Gilda (Olive, anchovy and basque guindilla pepper skewer)	3,50 €
Salt-cured grey mullet roe	9,50 € 16,00 €
"Mojama" aged tuna loin	8,90 € 15,90 €
"Marinera" with OO Anchovy	3,20 €
"Ensaladilla" our way	5,50 € 10,00 €
Pickled "boquerones"	8,50 €
"Miramar" canned salt-aged OO anchovies in olive oil	18,90 €
"Ramón Peña" stuffed baby squid in its own ink	15,00 €
"Ramón Peña" pickled mussels	18,00 €
"Ramón Peña" stewed sardine	14,00 €
"El Navarrico" extra-thick short asparagus	16,50 €
Field-fed Iberian ham	23,00 €
"Casa Sendra" salchichón from Vic	16,00 €
Iberian cured sausage platter	12,00 € 16,00 €
Selection of local and international cheeses	15,00 €

STREET FOOD

1

Iberian pork pluma montadito with rocket and sun-dried tomato	6,90 €
Squid bao with lime mayonnaise (2 pcs)	12,00 €
Brioche with slow-cooked glazed Iberian pork belly and hoisin	9,50 €
Aged beef burger with cheddar cheese and bacon jam	15,90 €
Prawn gyozas with sweet and sour sauce (6 pcs)	9,50 €

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SEE
ALERGENS



PASTA

1

Beef ragù lasagne with Parmesan	16,50 €
Tagliatelle Carbonara with Pecorino	
Romano and Guanciale	14,50 €
Tagliatelle all'Arrabbiata	13,90 €

PAELLAS / RICES

(Molino de Roca)

1

P.P

Seafood paella	18,90 €
Inked cuttlefish & clams paella	24,90 €
Typical "Mar Menor Caldero", our way	19,90 €
Octopus & baby scallops paella	27,50 €
Creamy paella with Scarlet prawns	28,90 €
Lobster paella	29,90 €
Iberian pork & mushroom paella	24,90 €
Garden vegetables paella	18,90 €
Iberian pork and red prawn	26,90 €

* Rice dishes, minimum for two people and price per person.

FISHES

1

Sea bass fillets with scallop and prawn sauce	22,90 €
Grilled turbot chops with young garlic, pine nuts and sliced baked potatoes	25,90 €
Baked salmon fillets with tartare sauce	19,90 €

* Ask for fish off the menu.

EMBERS

1

Lamb chops with garlic and vinegar potatoes	23,50 €
Angus rib grilled at low temperature	33,00 €
Iberian pork pluma with potatoes and peppers	23,90 €
Beef sirloin with potatoes and peppers	25,90 €
Beef entrecôte with potatoes and peppers	26,90 €
Wagyu picanha with potatoes	36,00 €
Frisona beef Txuketa with potatoes (approx. 1 kg)	75,00 €/KG

DESSERTS

1

Chocolate coulant with Piedmont hazelnut ice cream	7,80 €
Grandma's cake with Bourbon vanilla ice cream	7,20 €
Baked cheesecake with dulce de leche ...	7,20 €
Baileys torrija, crème anglaise and mantecado ice cream	7,90 €
Mojito sorbet	6,50 €
Gin Fizz sorbet	6,50 €
Fake tiramisu	6,80 €

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(Service and bread: 1,50€ per person)
We only use extra virgin olive oil (AOVE)
VAT Included. Information under Article 44 of Regulation
(UE) n° 1169/2011 and Real Decreto 126/2015