

RESTAURANTE
EL Mirador

— MENU —
DINNER

STARTERS

PRODUCT

“JAMÓN IBÉRICO DE BELLOTA ADMIRACIÓN” 32 €

Crystal bread, organic shredded tomato, extra virgin olive oil

“SANTOÑA” ANCHOVIES 17 €

Fresh tomato, caper berries, crystal bread

AHÍ TUNA TARTAR 24 €

Toasted almonds, mango, coriander, bread puff

OYSTERS 32 €

Lime spheres, seaweed, citrus

WARM BABY SQUID SALAD 18 €

Organic tomato, avocado, fresh sprouts

CALAMARI 18 €

Home-made light ali-oli, lemon

CLAMS 24 €

Light white wine and parsley sauce, garlic

FRESH SPANISH PRAWNS 32 €

Traditional over a bed of sea salt



TECHNIQUE

RASPBERRY GAZPACHO 15 €

Goat cheese crumbles, red prawn tartar, green apple

SEA BASS CEVICHE 19 €

Avocado cream, pickled onions, passion fruit

CRAB CROQUETS 16 €

Remoulade sauce

COD TEMPURA 17 €

Pickled Spanish peppers, sea lettuce, citrus emulsion

BLUE LOBSTER SALAD 33 €

Beetroot carpaccio, yoghurt spheres, granny smith apple, wild asparagus

PAN SEARED SCALLOPS 24€

“Ajo blanco”, kaffir lime and Malvasia wine emulsion

SEARED OCTOPUS 19 €

Black mojo, Thai cream, kaffir lime, seaweed nori foam

“WAGYU” BEEF TENDERLOIN TARTAR 26 €

Mustard spheres, crunchy radish

If you have any concerns regarding food intolerances, please advise our Ladies & Gentlemen prior to ordering.

Chef Cesar González

MAINS

Minimum for two persons- 35 minutes of preparation - Price per person

BLACK CALAMARI RICE 28 €
Home-made light ali-oli

LOBSTER RICE CASEROLE 36 €
Live lobster

SEAFOOD PAELLA 32 €
Mussels, clams, white fish, prawns, calamari

GALICIAN OCTOPUS RICE 28 €
Roasted garlic aioli

BAKED MIXED MEAT RICE 31 €
Beef tenderloin, lamb, free range chicken, "Savora" mustard

SALT CRUSTED SEA BASS 34 €
Artesian recipe Canarian "mojo" sauces, wrinkled "bonita"
potatoes, local farm salad

SALT CRUSTED LOCAL FISH 30 €
Artesian recipe Canarian "mojo" sauces, wrinkled "bonita"
potatoes, local farm salad



CARABINERO PRAWNS 38 €
Seafood reduction, potato-truffle foam, lime, extra virgin olive oil

COD 29 €
Beetroot purée, Idiazabal cheese, cucumber, yuzu

CREAMY CALAMARI RICE 26 €
Baby squid, octopus, seasonal seaweed

LOCAL FISH 27 €
Seasonal baby vegetables, parsnip purée

CANTABRIAN SEA HAKE FISH 32 €
Plancton pil-pil, clams, white asparagus

PAN SEARED LOBSTER 48 €
Garlic and parsley butter, seasonal salad

"WAGYU" BEEF TENDERLOIN 63 €
Potato purée, caramelized mini leeks, mustard,
bearnaise sauce

EL MIRADOR SPECIALTIES

OTHER SUGGESTIONS

Service, bread and appetizers 2€ per person.

Prices include 7% Local Tax I.G.I.C

