

El Restaurante de
Marie Miner

Starters...

Marie Miner Salad	14€
Crispy prawns, octopus, kimchi sauce and tomato ice cream.	
Burrata	16€
Italian Burrata, tomato in three textures, caramelised nuts, beetroot sponge cake and basil dressing.	
Our timbale	15€
King prawns and tuna belly with hazelnut praline and candied egg yolk.	
Scallop focaccia	12€
Gratinated on caramelised peppers.	
French croissant	12€
Of iberian short rib in teriyaki, Greek yoghurt and raclette.	
Stracciatella toast	13 €
Italian cheese, cured beef of Leon and seasonal fruit.	
Crunchy squid toast	12€
Our croquettes (8ud)	10 €
<ul style="list-style-type: none"> - Iberian ham - prawns - boletus and truffle. - squid 	
Roast leek	18 €
aJosper charcoal-grilled, melted stracciatella, truffled mortadella and dried tomato powder.	
Bluefin tuna tartar	20 €
Balfegó bluefin tuna, creamy base and carasau bread slices	
Scalops boat (8 pieces)	27 €
Pulpo "a feira" (octopus with olive oil and paprika)	17 €
Octopus tempura with iberian ham veil on cherry gazpacho and low-temperature egg.	20 €

Brioche bread with Balfegó bluefin tuna extra crispy and oriental sauce	13 €
Pan bao of octopus and baby squid stew.	10 €
Prawn roll with cruchy wild sea bass , tártara sauce and gryère cheese.	12 €

Rice (paella) (2 persons)

Black risotto with squid and scallops	25€/person
Creamy rice with prawn and fish of the day	25€/person
Grilled rice with iberian pork shouder and ceps.	26€/person

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Fish...

Grilled cod with piquillo pepper and idiazabal sauce, baby beans stew, caramelised seeds and apple foam	27€
Shashimi of wild sea bass and suquet (fish stew)	22€
Grilled wild sea bass, crunch potatoes and vegetables	28€
Grilled Norwegian salmon, Jasmine rice and kefir lime breeze.	24€
Hake fished on the hook in tempura and steamed corn.	24€
Grilled Octopus	22 €

Grilled meat...

Braised, low-temperature braised rib of beef , crispy potatoes and vegetables (1,3 - 1,5 kg) (Specialty)	60€
Beef burger , cheddar, chile chipotle sauce, and egg.	15€
Iberian pork tenderloin	23€
Iberian pork shoulder	23€
Beef T-bone steak 40 days matured. 68€/Kg	
Beef T-bone steak 90 days matured. 100€/Kg	
Beef rump with French omelette and peppers.	22€
.16 h low-temperature braised beef cheek , potato parmentier	20€

Desserts...

Warm and melting cheesecake with vanilla ice-cream	6,50€
Chocolate coulant with ice-cream	7,00 €
Waffle with tiramisú cream and vanilla ice-cream.	7,00 €
Santiago's cake (gluten and lactose free.)	6,00 €

Veggies...

Vegetable croquettes(6UD)	10€
Vegetable gyozas (6UD)	10€
Salad with cherry tomatoes, fresh fruit and nuts.	14€
Roast leek and tomato in three textures.	12€
Grilled vegetables	14€
Japchae (sweet potato noodles, soy and vegetables)	18€
Jasmine rice with vegetables and mushrooms.	20€