

El Restaurante de  
*Marie Miner*

## STARTERS....

### Marie Miner Salad

Crispy prawns, octopus, kimchi sauce and tomato ice cream.

14€

### Burrata

Italian Burrata, tomato in three textures, caramelised nuts, beetroot sponge cake and basil dressing.

16€

### Our timbale

King prawns and tuna belly with hazelnut praline and candied egg yolk.

15€

### Scallop focaccia

Gratinated on caramelised peppers.

12€

### French croissant

Of iberian short rib in teriyaki, Greek yoghurt and raclette.

12€

### Our croquettes ( 8ud)

- Iberian ham
- prawns
- boletus and truffle.
- squid

10€

### Roast leek

Josper charcoal-grilled, melted stracciatella, truffled mortadella and dried tomato powder.

18 €

### Bluefin tuna tartar

Balfegó bluefin tuna, creamy base and carasau bread slices

20 €

### Balfegó Bluefin tuna, fried eggs and potatoes

22€

### Scalops boat (8 pieces)

27 €

### Pulpo "a feira" ( octopus with olive oil and paprika)

17 €

### Chicken, mushroom and melting cheese quesadillas

15€

### Pastrami Sandwich

15€

### Provolone cheese and tomatoes dumpling

8€

### Crispy squid on crystal bread and yuzu mayonnaise

12€

### Grilled artichokes with burrata and Iberian ham

20€

## 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, and caramelised seeds 28€
- Grilled wild sea bass, crunch potatoes and vegetables 28€
- Grilled Norwegian salmon with Jasmine rice and vegetables wok. 24€
- Tempura hake on cauliflower cream, roasted tomatoes, cockles and razor clams 24€
- Grilled Octopus on sweet potato puree 24€

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€
- Wellington of Iberian pork tenderloin 23€
- Iberian pork shoulder with truffled mashed potatoes and fried artichokes 23€
- Beef rump with peppers and potatoes. 22€
- 16 h low-temperature braised beefcheek, potato parmentier 20€
- Grilled coquelet chicken 25€
- Grilled pork rib lacquered with teriyaki 25€

DESSERTS....

Every day our chef prepares the creamy and essential cheesecake and also different desserts that will make you enjoy a sweet and happy ending...

Let yourself be advised by our staff!

\*All our desserts are priced at 7€

VEGGIES...

- Vegetable gyozas (6UD) 10€
- Salad with cherry tomatoes, fresh fruit and nuts. 14€
- Grilled vegetables 14€
- Japchae (sweet potato noodles, soy and vegetables) 18€
- Shakshuka in our style: Baked vegetable ratatouille, eggs and mimosa cheese casserole. 16€