

GOURMET MENU

Colourful chips

House assorted appetisers

Red shrimp carpaccio with sprouts and petals

Warm shellfish cream with flambéed Norway lobster and caviar

Sautéed small squids with confit onions

Baked fresh fish on bed of potatoes

Kimchi rice with braised Iberian pork feather

Mediterranean perfumes cocktail

Dessert to choose from our homemade pastries

Petits fours

€ 74 per person / Min. 2 people

VEGAN GOURMET MENU

Colourful chips

House assorted appetisers

Tomato carpaccio with sprouts and olives sauce vinaigrette

Mild broccoflower cream with extra virgin olive oil caviar

Sautéed Heura with peppers from Padrón

Battered vegetables with romesco

Spicy rice with vegetables

Mediterranean perfumes cocktail

Chocolate cake with coconut and matcha tea ice-cream

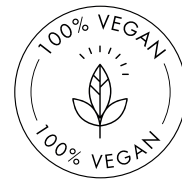
Petits fours

€ 74 per person



MIRAMAR

CAMBRILS
1957



RAW

Carpaccio of gilthead seabream, prawn and shrimp	€ 19.50
<i>Balfegó</i> tuna carpaccio	€ 19.50
Gilthead seabream and prawn tartare	€ 29.50
<i>Balfegó</i> tuna tartare	€ 29.50
<i>Ostras del Sol</i> oysters (6)	€ 32.00
Live clams (12)	€ 38.00
Iberian ham acorn-fed	€ 32.00
<i>Imperial gold</i> caviar AAA 50 g	€ 130.00

SALADS

Tomato and <i>Balfegó</i> tuna belly salad	€ 28.50
Capricious prawn salad	€ 24.00
Lobster salad	€ 36.00

STARTERS

Fish and seafood croquettes	€ 14.50
<i>Iberian</i> ham croquettes	€ 17.50
Battered squid rings	€ 18.50
Fried small squids	€ 27.00
Sea cucumbers with garlic sauce or sautéed with garlic and parsley	€ 41.00

SEAFOOD & CRUSTACEOUS

Mussels (steamed, grilled or à la marinière)	€ 14.50
Sea snails (steamed or in salt)	€ 19.00
Sea clams (grilled or à la marinière) (12)	€ 38.00
Prawns with orange cream	€ 29.50
Sautéed shrimps with garlic and parsley	€ 24.50
Sautéed small Norway lobsters with garlic and parsley	€ 24.00
Shrimps (grilled, in garlic sauce)	€ 39.50
<i>Delta del Ebro</i> grilled canuts	€ 18.50
Flambéed open Norway lobsters	€ 39.00
Lobster (flambéed, boiled or grilled)	€ 90/kg
Spiny lobster (flambéed, boiled or grilled) (to order)	€ 120/Kg

Min. 2 people. Price per person.

RICES

Black rice with vegetables, cuttlefishes and allioli	€ 20.50
Rice with spicy romesco and <i>Balfegó</i> tuna	€ 23.00
Seafood paella	€ 24.50
Lobster paella	€ 29.50
Seafood paella del senyoret	€ 26.00
Noodles with clams	€ 23.00
Noodles with lobster	€ 29.50
Potato and lobster rice casserole	€ 29.50
Potato and spiny lobster rice casserole (to order)	€ 49.50
Fried sea cucumbers or sautéed with garlic and parsley	€ 32.00
Kimchi rice with braised Iberian pork feather	€ 23.00

FISHES

SOLE	· À la meunière	€ 29.00
	· With orange cream	€ 29.00
MONKFISH	· With mushroom cream	€ 25.00
	· With suquet (traditional fishermen dish)	€ 28.00
SEABASS	· Baked with potatoes	€ 32.00
	· Grilled with garlic	€ 32.00
TUNA	· Grilled	€ 27.00
	· Brochette, with shiitake and oriental sauce	€ 29.50

Other fresh fishes (depending on the market) to taste.

TRADITIONAL

Zarzuela (min. 2 p. Price per person)	€ 53.00
Shellfish (live, boiled, grilled)	€ 86.00
Potato and lobster casserole	€ 90/kg
Potato and spiny lobster casserole (to order)	€ 120/kg

GRILLED MEATS

Iberian pork feather	€ 21.00
Veal tenderloin	€ 29.00
Veal entrecôte	€ 27.00
Battered free-range chicken (specially for children)	€ 18.00

MIRAMAR MENU



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Colourful chips

House assorted appetisers

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Fish & shellfish tartar with a mild green mayonnaise

Prawns with orange and ginger cream

Fresh fish to taste

Calamansi gelatine with chia seed

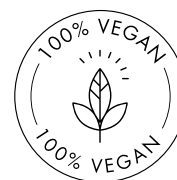
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Dessert to choose from our homemade pastries

Petits fours

€ 39 per person / Min. 2 people

MIRAMAR MENU VEGAN



Colourful chips

House assorted appetisers

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Tomato and avocado tartar with dill vinaigrette

Sautéed Heura with orange and ginger cream

Spicy rice with vegetables

Calamansi gelatine with chia seeds

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Chocolate cake with coconut and matcha tea ice-cream

Petits fours

€ 39 per person



MIRAMAR

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CAMBRILS SEAFOOD ENTREMETS MENU

*This year we are offering a special menu
inspired by the essential and traditional seafood cuisine of the former
restaurants in Cambrils*

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Balfegó tuna tartare

Assorted steamed shellfish:

2 oysters, Norway lobsters, king prawns, 2 clams
½ lobster, sea snails and mussels with mayonnaise and romesco.

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Fried-duo: squid rings in batter and small quid Andalusian style

Taste of "fideus rossos" with allioli

Baked fresh fish on bed of potatoes

Mediterranean perfumes cocktail

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Dessert to choose from our homemade assortment of pastries

Petits fours

€ 120 per person