

PARA COMPARTIR / TO SHARE

ENTRANTES / STARTERS

1. JAMÓN SERRANO CON RÚCULA Y PARMESANO SERRANO HAM WITH RUCULA AND PARMESAN CHEESE	13.50	9. MOUSSE DE PATO CON QUESO DE CABRA Y MERMELADA DE ARANDANOS ACOMPAÑADO CON TOSTAS DUCK MOUSSE WITH GOAT CHEESE AND BLUEBERRY JAM ACCOMPANIED WITH BRUSCHETTA	9.00
(○)		(○) (●) (●) (●)	
2. QUESO DE CABRA AL HORNO CON CEBOLLA CARAMELIZADA Y PAN ROASTED GOAT CHEESE WITH CARAMELIZED ONIONS AND BREAD	4.50	10. NACHOS MIRALMONTE CON PICO DE GALLO, CHEDDAR, MOZZARELLA, ACEITUNAS NEGRAS GUACAMOLE Y NATA AGRIA NACHOS MIRALMONTE CON PICO DE GALLO, CHEDDAR, MOZZARELLA, BLACK OLIVES, GUACAMOLE AND SOUR CREAM	7.50
(○) (●) (●) VEGGIE		(○) (●) (●) (●)	
3. FIDEOS TOSTADOS CON SECRETO IBERICO, ALIOLI DE ALBAHACA TOasted NOODLES WITH IBERIAN PORK SECRET AND BASIL ALIOLI	8.00	11. PATATAS BRAVAS CON SALSA PICANTE ROASTED POTATOES IN SPICY SAUCE	6.50
(○) (●)		(○) VEGGIE	
4. CROQUETAS MIRALMONTE (6 UND) MIRALMONTE'S HOMEMADE CROQUETTES	8.00	12. PIMIENTOS VERDES DEL PADRÓN SAUTÉED MINI GREEN PEPPERS	4.50
(○) (●) (●) (●)		(●) VEGGIE VEGAN	
5. ENSALADILLA RUSA CON PATATAS, ATUN, HUEVO COCIDO, ZANAHORIAS, MAYONESA DE LIMON, Y CEBOLLINO PRAWN RUSSIAN SALAD WITH POTATOES, CARROTS, LEMON MAYONNAISE, CHIVES	6.50	13. ALITAS FRITAS MARINADAS EN CHIPOTLE Y LIMA (6 UND) FRIED CHICKEN WINGS MARINATED IN CHIPOTLE AND LIME	7.50
(○) (●) (●) (●)		(●) (●)	
6. GAMBAS AL PIL PIL SERVIDAS CON PAN CRUJIENTE PRAWNS IN GARLIC OIL WITH TOAST	7.50		
(●)			
7. HUEVOS ROTOS CON JAMÓN SCRAMBLED EGGS WITH POTATOES & HAM	5.00		
(○)			
8. LAGRIMITAS DE POLLO CON SALSA DE MIEL Y MOSTAZA BREADED CHICKEN STRIPS WITH HONEY MUSTARD SAUCE	6.50		
(○) (●) (●) (●)			

M
MIRALMONTE
VENTA



IVA INCLUIDO / VAT INCLUDED

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14. QUESADILLAS TORTILLA DE TRIGO CON QUESO CHEDDAR, CEBOLLA ROJA, PIMIENTO ROJO, JALAPEÑOS, CREMA AGRIA, GUACAMOLE Y ENSALADA WHOLE WHEAT TORTILLA WITH CHEDDAR CHEESE RED ONION, RED PEPPER, JALAPEÑO, SOURED CREAM, GUACAMOLE & SALAD	7.50	15. CROQUETAS DE PESCADO REBOZADOS CON PANKO Y SERVIDO CON SALSA TÁRTARA HOMEMADE SEAFOOD CROQUETTES BREADED WITH PANKO. SERVED WITH TARTAR SAUCE	6.50
(○) (●)		(●) (●)	
VEGETARIANA / VEGETARIAN CON POLLO / WITH CHICKEN CON GAMBAS / WITH PRAWNS	7.50€ VEGGIE VEGAN 8.50€ 8.50€	16. ROSADA FRITA EN ADOBO CON SALSA TÁRTARA CASERA LEMON AND PAPRIKA MARINATED FRIED FISH (LING) WITH HOMEMADE TARTAR SAUCE	8.50
(○) (●) (●)		(●) (●) (●)	

ENSALADAS / SALADS

17. COGOLLOS CON BACON, PARMESANO CON SALSA VERDE BABY GEM WITH BACON, PARMESAN CHEESE AND GREEN SAUCE	5.50	19. ENSALADA DE TOMATE CON AGUACATE CON CEBOLLA ROJA, QUESO PARMESANO, RÚCULA Y ADEREZO BALSÁMICO TOMATO SALAD WITH RED ONION, PARMESAN CHEESE, BALSAMIC DRESSING & ROCKET SALAD	8.50
(○) VEGGIE VEGAN		(○) (●) (●) (●) VEGGIE VEGAN	
18. ENSALADA CÉSAR CON COGOLLOS, SALSA CÉSAR, CRUTONES Y QUESO PARMESANO CON POLLO O GAMBAS CEASAR SALADE WITH BABY GEM, CAESAR SAUCE, CRUTONS AND PARMESAN CHEESE WITH CHICKEN OR PRAWN	8.50	20. TOMATE ALIÑADO CON RUCULA Y PARMESANO DRESSED TOMATOES WITH RUCULA AND PARMESAN CHEESE	6.50
(○) (●) (●) (●) VEGGIE		(○) VEGGIE VEGAN	

SOPAS / SOUPS

21. AJOBLANCO MÁLAGUEÑO CON CEBOLLINO, SALSA VERDE Y ALMENDRAS PARTIDAS MALAGUEÑO WHITE GARLIC CREAM WITH CHIVES, GREEN SAUCE AND SLICED ALMONDS	4.50	23. LASAÑA DE CARNE DE TERNERA AL HORNO BEEF LASAGNA	8.50
(●) (●) (●) VEGGIE		(○) (●) (●) (●)	
22. PORRA MIRALMONTE CON POLLO EN ESCABECHE SPANISH COLD TOMATO SOUP WITH PICKLED CHICKEN	4.50	24. LASAÑA VEGANA CON SOJA TEXTURIZADA VEGAN LASAGNA WITH TEXTURED SOY	8.50
(●) (●) (●) VEGGIE		(○) (●) (●) (●) VEGGIE	

PASTA



IVA INCLUIDO / VAT INCLUDED

PRINCIPALES / MAIN DISHES

25. PLATO MIRALMONTE; ENTRAÑA CON PATATAS FRITAS, PIMIENTOS DEL PADRÓN, CHORIZO Y HUEVO FRITO
MIRALMONTE PLATE; SKIRT STEAK WITH FRENCH FRIES, SAUTÉED MINI GREEN PEPPERS, CHORIZO AND FRIED EGG



26. BROCHETA DE POLLO CON ENSALADA, PATATAS FRITAS Y SALSA CHIMICHURRI
CHICKEN SKEWER WITH SALAD, FRENCH FRIES AND CHIMICHURRI SAUCE



27. FILETE DE POLLO CON PATATAS FRITAS, ENSALADA Y ALIOLI
CHICKEN FILLET WITH FRENCH FRIES, SALAD AND ALIOLI



28. LOMO BAJO MADURADO A LA PARILLA CON PATATAS FRITAS CASERAS, PARRILLADA DE VERDURAS Y CHIMICHURRI
CHARGRILLED SIRLOIN STEAK (300g) WITH FRENCH FRIES, MIXED GRILLED VEGETABLES & CHIMICHURRI SAUCE



29. COSTILLA DE CERDO AGRIDULCE (400G) CON ENSALADA CASERA DE COL Y PATATAS FRITAS
CHINESE STICKY PORK RIBS (400g) WITH HOMEMADE COLESLAW & FRENCH FRIES



EN CASO DE PADECER ALERGIAS ALIMENTARIAS CONSULTAR CON STAFF
IF YOU SUFFER FROM FOOD ALLERGIES, CONSULT OUR STAFF

Eggs Huevos Shellfish crustaceos Lactose Lacteos Fish Pescado Gluten Gluten Nuts / Frutos con cascara Mustard Mostaza Sulphites Sulfitos Sesame Sesamo
VEGGIE VEGAN

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PIZZAS

36. MARGARITA; MOZZARELLA, SALSA TOMATE, CEBOLLA, AJO Y ORÉGANO FRESCO
TOMATO SAUCE, MOZZARELLA, ONIONS, GARLIC & FRESH OREGANO



39. PIZZA VEGANA TOMATES, PIMIENTO, ACEITUNAS, CHAMPIÑONES Y ALMENDRAS MOLIDAS
TOMATOES, PEPPERS, OLIVES, MUSHROOMS & GROUND ALMONDS



30. PRESA IBERICA CON PATATAS FRITAS, ENSALADA DE COL CASERA Y SALSA CHIMICHURRI
IBERIAN PRESA WITH FRENCH FRIES, HOMEMADE CABBAGE SALAD AND CHIMICHURRI SAUCE



31. SECRETO IBERICO CON PATATAS FRITAS, ENSALADA DE COL CASERA Y SALSA CHIMICHURRI
IBERIAN SECRET WITH FRENCH FRIES, HOMEMADE CABBAGE SALAD AND CHIMICHURRI



32. BACALAO CONFITADO CON JULIANAS DE VERDERUS Y SALSA VERDE
COD FISH CONFIT WITH JULIENNE VEGETABLES AND GREEN SAUCE



33. CALAMARES FRITOS CON PATATAS FRITAS Y SALSA TARTARA
FRIED SQUID WITH FRENCH FRIES AND TARTARA SAUCE



34. FILETE DE DORADA AL HORNO CON ENSALADA Y SALSA ALIOLI
BAKED BREAM FILLET WITH SALAD AND ALIOLI SAUCE



35. PARRILLADA DE VERDURAS MIXTA CON PIMIENTO ROJO, VERDE, CALABACIN, CEBOLLA MORADA, TOMATE, ESPARRAGOS Y CHAMPIÑONES, CON ENSALADA
MIXED VEGETABLE GRILL WITH RED, GREEN PEPPER, PUMPKIN, RED ONION, TOMATO, ASPARAGUS, MUSHROOMS AND WITH SALAD



37. LA RIOJA CON CHORIZO (60G) Y PIMIENTOS VERDES, MOZZARELLA, ACEITUNAS NEGRAS Y SALSA DE TOMATE
CHORIZO (60g), GREEN PEPPERS, BLACK OLIVES, TOMATO SAUCE & MOZZARELLA



38. TUNA PIZZA; MOZZARELLA, ATÚN, CHAMPIÑONES, CEBOLLA, SALSA DE TOMATE Y ACEITUNAS NEGRAS
TOMATO SAUCE, MOZZARELLA, TUNA, MUSHROOMS, ONIONS & BLACK OLIVES



40. VEGETAL ALCACHOFAS, ESPINACAS, QUESO DE CABRA, MOZZARELLA, ACEITUNAS NEGRAS, CEBOLLA Y SALSA DE TOMATE CON SALSA BALSÁMICA
ARTICHOKE WITH SPINACH, GOAT'S CHEESE, OLIVES, ONIONS, TOMATO SAUCE & MOZZARELLA WITH BALSAMIC SAUCE



HAMBURGUESAS

41. HAMBURGUESA CLÁSICA CARNE DE TERNERA (200G), CEBOLLA CARMELIZADA, QUESO CHEDDAR, PEPINILLO, TOMATE Y BACON CRUJIENTE
HOMEMADE BEEF BURGER (200g) WITH CARAMELISED ONIONS, CHEDDAR CHEESE, GHERKINS, TOMATO & CRISPY BACON



42. HAMBURGUESA VEGANA CEBOLLA CARMELIZADA, TOMATE, PEPINILLO, TAPENADE Y SALSA TZATZIKI
WITH CARMELIZED ONION, TOMATO, GHERKINS, TAPENADE & TZATZIKI SAUCE



43. HAMBURGUESA DE POLLO CRUJIENTE CON QUESO CHEDDAR, SALSA BARBACOA HECHA EN CASA Y BACON CRUJIENTE
HOMEMADE CRISPY CHICKEN BURGER WITH CHEDDAR, BARBECUE SAUCE & BACON



POSTRES / DESSERTS

44. BROWNIE CASERO CON TOFFEE HELADO DE VAINILLA
HOMEMADE CHOCOLATE BROWNIE WITH TOFFEE & VANILLA ICE CREAM



46. TARTA DE QUESO CON CHOCOLATE BLANCO Y SPECCULOS
CHEESE CAKE WITH WHITE CHOCOLATE AND GINGER BISCUITS



45. CREMA MIRALMONTE (FRUTA DE TEMPORADA)
MIRALMONTE SEASONAL FRUIT CREAM



47. TIRAMISU CASERO
HOMEMADE TIRAMISU



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