



DINNER

RESTAURANTE  
**EL Mirador**

by César González

# ENTREES

<b>FREE RANGE ACORN FED IBERICO HAM "ADMIRATION"</b>	<b>29   +9</b>
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Glass bread, organic tomatoes, extra virgin olive oil

<b>CLAMS</b>	<b>24   +7</b>
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Light white wine parsley and garlic sauce

<b>SQUID</b>	<b>17</b>
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Soft aioli, lemon

<b>TUNA TARTAR</b>	<b>24   +7</b>
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Toasted almonds, mango, coriander, bread puff

<b>CHERRY GAZPACHO</b>	<b>15</b>
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Goat cheese crumbles, red prawn tartare,  
green apple

<b>MARINATED BEET CARPACCIO STYLE</b>	<b>24   +7</b>
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Green apple, asparagus, our local seafood, lettuce

<b>LOCAL FISH AND MARINATED SHRIMP</b>	<b>17</b>
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Avocado and banana cream, pickled onions,  
toasted corn, aji (chili) sauce

<b>SEASONAL BABY VEGETABLES TEMPURA</b>	<b>16</b>
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Palmera pepper, Palmera honey

<b>SCALLOPS</b>	<b>21   +4</b>
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Creamy cauliflower, tomato vinaigrette,  
orange, pistachio

<b>SEARED OCTOPUS</b>	<b>19   +2</b>
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Black "mojo", Satay sauce, lime

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*If you require any kind of special diet or have any questions about food allergies,  
our Ladies and Gentlemen will be happy to assist in choosing your menu.*

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Service, bread and appetizers • 2€ per person  
All prices are expressed in EUROS • Include IGIC (Local Tax)

# SPECIALTIES

<b>LANGOUSTINE RICE CASSEROLE</b> Homemade light toasted alioli	<b>28</b>
<b>LOBSTER RICE CASSEROLE</b>	<b>32   +5</b>
<b>OVEN COOKED MIXED MEAT RICE</b> Beef tenderloin, lamb, free range chicken, "Savora" mustard	<b>31   +4</b>
<b>SEAFOOD PAELLA</b> Mussels, clams, White fish, prawns, calamari	<b>32</b>
<b>ASPARAGUS AND ARTICHOKE RICE</b> Black alioli	<b>28</b>
<b>SALT CRUSTED SEA BASS</b> Artisanal recipe Canarian "mojo" sauces, wrinkled potatoes, salad of the day	<b>32</b>

# OTHER SUGGESTIONS

<b>LOCAL DAILY FISH</b> Parsnip, pickled baby carrot	<b>27</b>
<b>PAN SEARED LOBSTER</b> Garlic and parsley butter	<b>39   +10</b>
<b>SLOW COOKED FREE RANGE CHICKEN BREAST</b> Creamy broccoli and vegetables, picked blood orange	<b>26</b>
<b>GALICIAN VEAL TENDERLOIN</b> Potato cream, echiré butter, summer fresh truffle	<b>39   +10</b>
<b>IBERIAN PORK CHEEK</b> Apple and rocket purée, fresh spinach sprouts, Lanzarote "plume" cheese	<b>32</b>

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*@ritzcarltonabama • #ElMirador*