

EL MIRADOR DEL THYSSEN

APPETIZER

CURED MEAT FROM LEON WITH VIRGIN OLIVE OIL AND PISTACHIOS	27.00 €
OUR ACORN-FED IBERIAN HAM	32.00 €
ASSORTMENT OF CHEESES	27.00 €

STARTERS

SALMON COOK IN LOW TEMPERATURE SALAD WITH ROAST SPRING ONION AND GINGERY APPLE	17.00 €
MARINATED ROAST-BEEF AND CITRICS PICKLED WILD MUSHROOMS SALAD	18.00 €
BLACK PASTA WITH SCALLOPS, LEMON GRASS AND ORANGE FLAVOURED CURRY WITH PANCIETA	21.00 €
FOIE TERRINE WITH PUMPKIN TOFFEE AND ANISEED TRUFFLE	22.00 €
" <i>AJOARRIERO</i> " COD RAVIOLI WITH YUZU AND MANGO CHUTNEY	20.00 €
GRILLED OCTOPUS WITH SMOKED VIOLET POTATOES & SLOW-COOKED PANCETTA	22.00 €
PICKLED MUSSELS CEVICHE	20.00 €
KING PRAWNS AND LARGE RED PRAWNS CARPACCIO WITH SEA URCHIN, COCONUT AND LIME OIL	22.00 €

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MEAT

BEEF TENDERLOIN WITH PAK CHOI AND AUBERGINE "MOJO" SAUCE	27.00 €
CRUNCHY SUCKLING PIG WITH JERUSALEM ARTICHOKE	25.00 €
LAMB GLAZED GIZZARDS WITH TOMATO JAM, CRUSTY POTATO AND SOFT GARLIC CREAM	28.00 €
DUCK BURGER WITH CARAMELIZED PEARS	24.00 €

FISH

COD LOIN WITH ORANGE "ROMESCU" SAUCE AND FENNEL CREAM	24.00 €
RED TUNA, PEANUTS AND MANGO PRALINE WITH POTATO AND CELERY ROOT CAKE	29.00 €
MONKFISH AND SEAFOOD "SUQUET" IN ORANGE AND SAFFRON OIL	29.00 €
CUBE OF LINE-CAUGHT HAKE WITH CAULIFLOWER AND ALGAE CUS CUS WITH MIRIN AND COCKELS	27.00 €

DESSERTS

THYSSEN-MISU	8.00 €
RED VELVET SPONGE	8.00 €
OUR SORBETS AND ICE CREAMS	8.00 €
RUBIK'S FRUITS CUBE WITH "EL MIRADOR" SORBET	8.00 €
63° COOKED STRAWBERRIES WITH OLIVE OIL CREAM	8.00 €
THE TEXTURES OF CHOCOLATE	8.00 €

VAT NON INCLUDED

BREAD, SNACKS Y PETITS 3.00 €