



LE MIRAMAR

GOURMET BRASSERIE



RESTAURANT OPEN 7 DAYS A WEEK - YEAR-ROUND



- Cocktail of the Moment - See Slate -

ALL CLASSIC COCKTAILS AVAILABLE ON REQUEST

11€

Mojito, Caipirinha, Pina colada, Cosmopolitain, Marguarita, Porn Star Martini, Daiquiri, Expresso Martini, Mai Tai, Téquila sunrise... (+ strawberry, raspberry, passion fruit + €2)

OUR SIGNATURE COCKTAILS

13€

PEACH STAR MARTINI

Avao vodka, peach liqueur & purée, vanilla, lime, shot of prosecco.

MIR XAO

Saké, Soho, Litchi, kalamansi, hibiscus

SILVERITA

Padron Reposado tequila, cucumber, agave syrup, coriander, lime.

CLAR MAR

Cuban rum, malibu, mango, vanilla pod, orange blossom, lime

OUR MOCKTAILS (alcohol-free)

9€

PUNCH PARADISE

Mixing fruit juices according to the bartender's mood

VIRGIN MOJITO

Fresh mint, cane sugar, lime, sparkling water
(+ strawberry or passion fruit value + €2)

VIRGIN COLADA

Pineapple juice, coconut cream

OUR “MULES”



12€

AGRUM’MULE

Hendrick's gin, mandarin, orange bitters, lime, cane sugar, ginger beer

CARIBBEAN’MULE

Cuban rum, passion fruit, caramel, lime, ginger beer

MONKEY’MULE

Whisky Monkey Shoulder, amaretto, framboises, groseilles, citron vert, ginger beer

OUR MIRAMAR SPECIALTIES

AVAO LIBRÉ

Gin Avao, Coca, Lime

10 €

SANGRIA FROM MIRAMAR

50 cl glass



9 €

MIRAMAR SPRITZ

Saint Germain liqueur, prosecco, blueberry, fresh mint, sparkling water

11 €

NOS “SPRITZ”

10€

APÉROL’S PRITZ

Aperol, prosecco, orange slice, sparkling water

PASSION’S PRITZ

Passoa, prosecco, passion fruit, sparkling water

AMÉRICANO’S PRITZ

Americano, prosecco, orange slice, sparkling water

AVAO FIZZ SPRITZ

Avao gin, lime, cane sugar, prosecco, sparkling water





OUR "GIN TONIC"

served with premium tonic

12€

THE GARDENER

Grapefruit, orange

HENDRICK'S GRAND CABARET

Pear, Sage

HENDRICK'S

Cucumber, juniper berries



AVAO 1137 BARCELONA - LONDON DRY GIN

Red Berries & Citrus. (Gluten-Free & Vegan)

MIRAMAR EXCLUSIVE

OUR WHISKY 4 CL

JACK DANIELS	United States - "Whiskey"	10 €
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GLENFIDDICH 18 ANS	Scotland - Single Malt	16 €
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HATOZAKI	Japon - Blended	12 €
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BALVENIE 12 YEARS OLD	Scotland - Double Wood	11 €
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MONKEY SHOULDERS	Ecosse - Blended Malt	12 €
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OUR RUMS 4 CL

HAVANA SPECIAL 7 YEARS	Cuba	12 €
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SÉCHA DE LA SILVA	Guatemala (sugar cane) cocoa beans	12 €
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RUM 66	Catalan rum, old Maury barrels	14 €
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ZACAPA SOLERA 23	Guatemala	14 €
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JM XO RUM	Martinique rum, aged in Bourbon barrels	18 €
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OUR APPETIZERS

ANISEED "HENRI BARDOUIN"	5 €
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The "Grand cru" pastis

ANISEED Ricard	4 €
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COOKED WINES	6 €
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Martini, Byrrh, Campari, Suze, Porto

NATURAL SWEET WINES	6 €
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Rivesaltes amber, Muscat

WHITE WINE	6 €
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Blackcurrant, Blackberry, Peach, Raspberry

KIR CHAMPAGNE	12 €
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Blackcurrant, Blackberry, Peach, Raspberry

AMERICANO	8,5 €
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Campari, red martini, sparkling water

NEGRONI	10 €
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Campari, red martini, gin

THE MIRAMAR'S HOMEMADE SANGRIA	GLASS 50CL	9 €
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HOUSE PUNCH "HAVANA SPECIAL"	8 €
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TI PUNCH	8 €
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RED WINES

75 cl

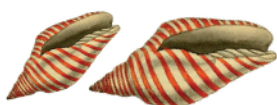
MIRAMAR "LOBSTER" VINTAGE	22 €
Côtes du Roussillon - Mourvèdre - Cabernet - Sauvignon	
HOSPICES CASTLE - ARTEMIS CUVÉE	24 €
Côtes du Roussillon - Mourvèdre - Cabernet - Sauvignon	
CLOS DES FÉES - MODEST	26 €
Côtes du Roussillon - Syrah - Grenache noir - Carignan	
DOMAINE THUVENIN CALVET - CUVÉE CONSTANCE	27 €
Côtes du Roussillon Villages - Grenache noir - Carignan	
TRIMBACH RESERVE	49 €
Alsace - Pinot Noir	
DOMAINE DE L'ARCA - CUVÉE NAZARIUS	29 €
Catalan Coasts - Carignan	
THE PRECEPTORY - COUME MARIE	32 €
AOP Maury Sec - Grenache noir - Carignan	
SAUMUR CHAMPIGNY - THE NEW ROCKS	39 €
Loire - Cabernet Franc	
DOMAINE LAFAGE - CUVÉE MOUTOU	38 €
IGP Côtes Catalans - Grenache - Syrah	
CROZES-HERMITAGE HOUSE OF THE ALEXANDRINS	39 €
Crozes Hermitage - Syrah	
GÉRARD BERTRAND - CIGALUS	59 €
Pays d'OC - Cabernet - Merlot - Syrah	
RECTORY ESTATE "SEA SIDE"	42 €
AOP Collioure - Syrah - Grenache noir	
BORDEAUX HAUT MARBUZET 2020	98 €
AOC Saint-Estèphe - Merlot - Cabernet Sauvignon - Verdot	



WHITE WINES

50 cl 75 cl

MIRAMAR "LOBSTER" VINTAGE	22 €
Côtes du Roussillon - Dry Muscat - Viognier	
CHÂTEAU DES HOSPICES - CUVÉE MAIA	19 € 24 €
Côtes du Roussillon - Grenache blanc - Macabeu	
DOMAINE LAFAGE - CADIRETA	25 €
Côtes Catalanes - Barrel-aged Chardonnay	
DOMAINE THUVENIN CALVET - CUVÉE CONSTANCE	27 €
Catalan Coast - Macabeu - White Grenache	
CLOS DEL REY - SABINA	28 €
Côtes du Roussillon - Grenache Blanc - Grenache Gris	
THE PRECEPTORY - COUME MARIE	35 €
AOP Côteaux Languedoc - Grenache blanc - Macabeu - Grenache gris	
DOMAINE DE L'ARCA - WHITE SANDSTONE CUVÉE	31 €
Catalan Coast - Macabeu - White Grenache	
HOSPICES CASTLE - GRANDE TERRE	36 €
Côtes du Roussillon - Grenache blanc - Macabeu	
CLOS DES FÉES ESTATE - THE WITCHES	39 €
Côtes du Roussillon - Grenache blanc - Vermentino Roussanne - Macabeu	
SANCERRE - DOMAINE MILLERIOUX	45 €
Sancerre - Sauvignon Blanc	
CHABLIS - DOMAINE WILLIAM FÈVRE	49 €
Chablis Chardonnay	
GÉRARD BERTRAND ESTATE - CIGALUS	59 €
IGP Aude Haute Rive - Chardonnay - Viognier - Sauvignon	





ROSÉ WINES

50 cl 75 cl

CUVÉE MIRAMAR "LOBSTER"

22 €

Côtes du Roussillon - Grenache - Cabernet - Sauvignon

DOMAINE LAFAGE - GALICA

29 €

Côtes du Roussillon - Grenache Gris & Noir

HOSPICES DE CANET - CUVÉE GAÏA

19 €

24 €

Côtes du Roussillon - Grenache noir - Syrah

MIRAVAL

36 €

Côtes de Provence - Cinsault - Grenache

WINES BY THE GLASS

14 cl

BLANC

Miramar "Lobster" vintage

4,5 €

Lafage Cadireta Estate

5 €

ROUGE

Miramar "Lobster" vintage

4,5 €

Domaine Thuvenin Calvet - Cuvée Constance

5 €

ROSÉ

Miramar "Lobster" vintage

4,5 €



THE CHAMPAGNES

75 cl

MERCIER BRUT

72 €

From the house of Moët & Chandon

MOËT & CHANDON - IMPERIAL CUVÉE - BRUT

95 €

"R" BY RUINART - GROSS

110 €

RUINART BLANC DE BLANCS

160 €

THE CUPS

12 cl

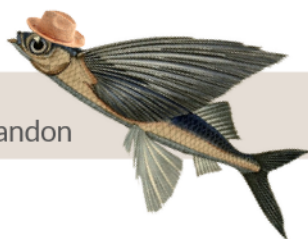
MERCIER BRUT

12 €

From the house of Moët & Chandon

PROSECCO

6 €



THE SWIMMING POOLS

20 cl

ROSÉ - CUVÉE MIRAMAR LOBSTER

7 €

MERCIER BRUT

18 €

From the house of Moët & Chandon

OUR DRAFT BEERS

30 cl

50 cl

ESTRELLA POND "ARROW"

5 €

9 €

STAR COMLOT IPA

6,5 €

11 €

OUR BOTTLED BEERS 33 CL

CANIGOU BEER

7 €

DESPERADOS & SLICE OF GREEN LEMON

6,5 €

GRIMBERGEN "WHITE" & LEMON SLICE

7,5 €

DEVIL

7,5 €

ERDINGER WEISSBIER - 50 CL

9 €

Wheat beer



OUR DIGESTIVES 4 CL

IRISH COFFEE - PADDY	11 €
CUBAN COFFEE	11 €
GET 27 - 6 CL	10 €
AMARETTO	10 €
BAILEYS	9 €
WATER OF LIFE CARDBOARD Mirabelle plum, pear	12 €
COGNAC XO DELAMAIN	19 €
BAS ARMAGNAC LAUBADE	12 €
COGNAC REMY MARTIN VSOP	12 €
CALVADOS CHÂTEAU DU BREUIL	12 €
GRAND MARNIER	8 €

OUR SOFTDRINKS

PEPSI COLA SLICE - 33 CL	4,5 €
PEPSI MAX TRANCHE - 33 CL	4,5 €
ORANGINA - 25 CL	4,5 €
OASIS TROPICAL - 25 CL	4,5 €
HOMEMADE ICED TEA - 30 CL	6 €
ICE TEA - 25 CL	4,5 €
LONDON ESSENCE TONIC - 20 CL	5 €
SCHWEPES CITRUS FRUITS - 25 CL	5 €
RED BULL - 25 CL	6 €
FANTA ORANGE - 25 CL	4,5 €
PERRIER TRANCHE- 33 CL	4,5 €
WATER SYRUP - 30 CL	4 €
DIABOLO - 30 CL	4,5 €
FRUIT JUICE (YOUR CHOICE) Orange, strawberry, pineapple, apple, apricot, tomato	4,5 €
WATERS - 70 CL Mondariz Still or Sparkling	5 €

OUR HOT DRINKS

EXPRESSO OR DECA LAVAZZA PREMIUM	2,2 €
CAFÉ CRÈME OR DECAF CRÈME	4,5 €
MIRAMAR HOT CHOCOLATE	5 €
CAPPUCCINO	4,5 €
VIENNESE COFFEE OR CHOCOLATE	5 €
MARRAKECH STYLE MINT TEA	5,5 €
INFUSION - VERBENA, LINDEN OR CHAMOMILE	5 €

Open evenings from Thursday to Sunday

THE OYSTER SHACK



OYSTERS	X 6	X 12
From Leucate	12 €	24 €
Fine de Claire No. 3	15 €	30 €
LOBSTER FROM THE VIVIER		45 €
Homemade mayonnaise		
CRAB		24 €
Homemade mayonnaise		
THE SEAFOOD PLATE		21 €
3 Leucate oysters, 3 shrimps, 3 whelks, 3 mussels		
THE SHRIMP BOUQUET		20 €
Homemade mayonnaise		
THE SMALL TRAY		41 €
6 Leucate oysters, 6 Fine de Claire No. 3 oysters, 9 shrimps, 9 whelks, 2 langoustines, mussels & almonds		
THE TOURTEAU PLATEAU		65 €
The small tray + 1 crab		
THE VIVIER LOBSTER PLATTER		86 €
The small platter + 1 lobster from the tank		
THE CRUSTACEAN TRAY		96 €
6 langoustines, 1 crab, 1 lobster from the tank, 12 shrimps & 12 whelks		
THE MIRAMAR PLATEAU		130 €
12 Fine de Claire No. 3 oysters, 12 Leucate oysters, 1 lobster from the tank, 6 langoustines, 1 crab, 12 shrimps, mussels, almonds		



PLATE OF SPRING ROLLS

Chicken, salad, mint, spring roll sauce	
4 spring rolls	10 €
8 spring rolls	19 €

OUR HOMEMADE COD FRITTERS

Creole sauce

FRIED SQUID BOWLS

Coriander, ginger, Japanese mayonnaise

“TRAVEL INVITATION” BOARD

Chicken spring rolls, shrimp tempura, beef samosa, cod fritters, sweet & savory sauce

“SEASIDE SMOKED CHARCUTERIE” BOARD

Smoked haddock, homemade smoked shrimp rilletes, tuna hummus, seafood piquillos, smoked tuna, lobster croquettes, smoked salmon & pita bread

“LANDSIDE CHARCUTERIE” BOARD

Cebo Iberian shoulder, Fabien's beautiful terrine, spicy Mallorca AOP soup, Diaz's Catalan whip, sheep's milk tomme, mushroom croquettes, seasonings, country bread



“MEDITERRANEAN” BOARD

Homemade chickpea hummus, artisanal stracciatella, basil pesto, homemade smoked shrimp rilletes, pita bread



THE CLASSIC CAESAR **18 €**

Romaine lettuce, fried chicken fillets, hard-boiled egg, crispy onions, grilled bacon, cherry tomatoes, fresh parmesan, croutons, Caesar dressing

CAESAR WITH PRAWNS **23 €**

Romaine lettuce, panko prawns, hard-boiled egg, crispy onions, cherry tomatoes, fresh parmesan, croutons, Caesar dressing

RUSSIAN SALAD WITH LOBSTER **19 €**

Mixed vegetables, yuzu mayonnaise, fish & lobster meat, artisanal breadsticks

FABIEN'S BEAUTIFUL TERRINE **16 €**

Homemade foie gras & pistachio terrine, celery remoulade, hard-boiled egg

THAI-STYLE SASHIMI TUNA TARTARE **19 €**

Ginger, yuzu, sesame oil, artisanal breadsticks

BURGUNDY SNAILS "LABEL ROUGE"

X 6 12 € X 12 24 €

MARINATED SALMON GRAVELAX 1137 **18 €**
BARCELONA IN REMOULADE

Marinated salmon with dill, marinated vodka, celery, light cream

THE BEAUTIFUL BURRATA FROM PUGLIA 125G **17 €**

Candy tomatoes, fig, homemade pesto, artisanal breadsticks



CHILDREN'S MENU



Homemade fish & chips or chicken nuggets with corn flakes

15€

Fresh fries or spaghetti

Ice cream (1 scoop of your choice) or
Mini chocolate sponge cake

SUPPLEMENT FOR SIDE DISHES

5€

Thai rice
Spaghetti
Green salad

Vegetables of the day
Fresh fries
New potatoes

SAUCE SUPPLEMENTS

Aioli
Pepper
Crying Tiger

1,5€



- MISO-COATED SASHIMI YEAR** 27 €
Wasabi crust, seaweed salad & fragrant Thai rice
- ROUGAIL "CATALAN SAUSAGE"** 23 €
Smoked sausage, well spiced & fragrant Thai rice
- MONKFISH TAJINE WITH PRESERVED LEMONS** 27 €
Monkfish tails, reduction in a terracotta pot, small chilies, dates
- SALMON WITH SORREL "THE CLASSIC"** 26 €
Creamy sorrel sauce reduction, steamed potatoes



CORNER LOBSTER

- LOBSTER ZARZUELA FROM THE VIVIER** (2 pers. mini) 39 €
Monkfish, lobster from the tank, squid, langoustine, prawns, mixed shellfish, potato
per person
- LOBSTER SPAGHETTI FROM LE VIVIER** 33 €
½ lobster from the tank, homemade bisque, almonds, simmered in a casserole dish
- OUR RISOTTO REVISITED IN A FONDUE POT** 32 €
Parmigiano, lobster from the tank "quite simply"
- THE LOBSTER OF THE VIVIER** See slate
Depending on availability, Breton or Canadian, & fresh fries
- LE LOBSTER ROLL** 26 €
Lobster & fish meat, tarragon mayonnaise, chives, old-fashioned mustard, brioche bread & fresh fries



- OUR CRYING TIGER** 25 €
Tender beef, a sauce they have the secret to, peanuts & fragrant Thai rice
- ROSSINI BEEF FILLET** 36 €
Fillet of beef, pan-fried foie gras, truffle sauce & new potatoes
- IBERIAN PIG FEATHER CUBA LIVERY** 26 €
Coca-Cola sauce, lime, Cuban rum - Fresh fries
- EXCEPTIONAL RIBEYE "RUBIE" SELECTION 300G** 29 €
Pepper sauce & fresh fries
- DUCK BREAST FROM THE SOUTH WEST** 27 €
Lacquered Teryaki & baby potatoes
- THE MIRAMAR BURGER** 19 €
Organic corn bread from our baker, 180g "fresh" ground beef steak, cheddar cheese, salad, candied onions, tomatoes & our "house" sauce
- THE MIRAMAR LAMB CURRY** 25 €
With vadouvan spices & Thai rice



GREEN CURRY

Peeled shrimp, chicken fillets, crunchy vegetables, coriander, coconut cream & fragrant Thai rice

20 €

LAND & SEA

Peeled shrimp, chicken fillets, Chinese noodles, satay sauce, coriander, mixed vegetables

20 €

THE VEGGIE WOK

Chinese noodles, crunchy vegetables, tofu, crispy onions, coriander

19 €



OUR FAMOUS SHELLFISH GRILL IN "COUASSES"

Served with lemon vierge sauce

KILO OF WILD PRAWNS (15/16 PCS)

Served with homemade mayonnaise & cocktail sauce & fresh fries

39 €

THE SHELLFISH PLATTER

Mussels, clams, razor clams, cockles, vierge sauce & fresh fries

26 €

THE MIRAMAR IRON

4 wild prawns, squid, scallops, razor clams, cockles, clams, bouchot mussels, seasonal vegetables, homemade aioli

33 €

THE MIRAMAR LOBSTER GRILL

1/2 lobster from the tank, 4 wild prawns, squid, scallops, razor clams, cockles, clams, bouchot mussels, seasonal vegetables, homemade aioli

56 €

THE ROYAL PLANK (2 pers. mini)

1 lobster from the tank, 1 crayfish, 2 wild prawns, 2 cicadas, 2 langoustines, cockles, clams, bouchot mussels, seasonal vegetables, homemade aioli

65 €

per person



OUR FAMOUS FISH GRILL IN "CORCHO"

Served with lemon vierge sauce

THE PARILLADE ACCORDING TO THE DAY'S ARRIVAL

3 fresh fish fillets, mixed shellfish, 1 wild prawn, vierge sauce, seasonal garnish, homemade aioli

32 €

THE LOTTE (RAPETTE)

Small whole monkfish, mixed shellfish, wild prawns, vierge sauce, garnish of the day, homemade aioli

28 €

FISH FROM THE AUCTION

See Slate

(Depending on availability) Virgin sauce, garnish of the day

FINISHING

28 €

Whole sea bream, mixed shellfish, 1 wild prawn, vierge sauce, garnish of the day, homemade aioli





CATALAN CREAM

With orange blossom



8 €

VERY GOURMET COFFEE

Mignardises according to the pastry chef's mood

9,5 €

GOURMET TEA MARRAKECH STYLE

Homemade Moroccan pastries, fresh mint tea

9,5 €

CHOCOLATE FONDANT HEART

& scoop of rousquille ice cream

8,5 €

PROFITEROLES XXL

Bourbon vanilla, homemade hot chocolate

10 €

FRESH FRUIT AND HOMEMADE CHOCOLATE SKEWER

11 €

FOR GOURMETS TO SHARE OR NOT...

THE "CÉMOI" MEGA CHOCOLATE MOUSSE

14 €

AND BIG BABA

Arranged rum syrup

16 €

THE HUGE PECAN COOKIE

15 €

MIRAMAR ANNIVERSARY (2 pers. mini)

Assortment of mini desserts & sparkling

€9.50
per person

THE PANCAKES

NUTELLA

5 €

HOMEMADE CHOCOLATE

5 €

LEMON, CANE SUGAR

5 €

CHESTNUT CREAM

5 €

GRAND MARNIER

8 €

THE CANIGOU

Chestnut cream, toasted almonds, whipped cream

7 €

CHOCO COCO

Homemade chocolate, grated coconut,
scoop of coconut ice cream, whipped cream

7 €

MIRAMAR

Salted butter caramel ice cream, toasted almonds, caramel
sauce, whipped cream

8 €

HOMEMADE CHANTILLY CREAM SUPPLEMENT

1,5 €



ICE CREAM SUNDAES

WHITE LADY

11 €

3b. Vanilla, homemade chocolate, chocolate shells, homemade whipped cream

CHOCOLATE OR LIÈGE COFFEE

11 €

2b. chocolate or coffee, 1b. vanilla, homemade chocolate or coffee extract, homemade whipped cream

VACHERIN

11 €

1b. caramel, 1b. crunchy, 1b. vanilla, hazelnuts, meringues, caramel coulis, homemade whipped cream

AFTER EIGHT

12 €

2b. chocolate mint, peppermint, whipped cream, chocolate sauce

BOUNTY

12 €

1b. coconut, 1b. chocolate, 1b. crunchy, homemade chocolate, coconut powder, bounty, homemade whipped cream

STRAWBERRY MELBA

12 €

1b. vanilla, 2b. strawberry, fresh strawberries, red fruit coulis, homemade whipped cream

BANANA SPLIT

12 €

1b. strawberry, 1b. chocolate, 1b. vanilla, fresh banana, homemade chocolate, homemade whipped cream

TUTTI FRUTTI

12 €

1b. coconut, 1b. strawberry, 1b. raspberry, fresh pineapple, raspberries, coconut, raspberry coulis, small macaroons

THE MIRAMAR

16 €

1b. passion fruit, 1b. raspberry, 1b. vine peach, toasted almonds, small macaroons, champagne

ICE CREAM & SORBET FLAVORS

1 SCOOP - 3 €

VANILLA

COFFEE

STRAWBERRY

BLACKCURRANT

RASPBERRY

CHOCOLATE

LIME

RUM RAISIN

COCONUT

HAZELNUT

PASSION FRUIT

NUTY

MINT CHOCOLATE

PISTACHIO

VINE PEACH

CRUNCHY

SALTED CARAMEL

OUR PAIRINGS SORBETS, ICE CREAMS & SPIRITS

-SORBET LEMON & VODKA

-BLACKCURRANT & MIRABELLE SORBET

-RUM RAISIN ICE CREAM & SECHA DE LA SILVA RUM

15€