

PRÍNCIPE DE ASTURIAS

RESTAURANT

Our kitchen is committed to sustainable gastronomy that respects the environment. Many of our dishes are prepared using local, seasonal, and organic products, as well as responsibly sourced fish and certified sustainable meats, thereby promoting a positive impact on the environment.

Our suppliers have the following certifications:

Global Gap: Good agricultural practices and respect for animal welfare.

MSC: Certified sustainable fishing.

Our coffee is sustainable,
sourced from environmentally friendly farms.



★★★★★ GL



Raw and cured

House cured red snapper with *malagueño* dressing

 24,00 €

Tuna mojama (60 gr) with *pico de gallo*

 26,00 €

Artisanal anchovy with seaweed bread and smoked butter

 ud: 7,50 €

Riofrío Caviar (30gr), blinis and sour cream

 150,00 €

Osetra Caviar (30 gr), blinis and sour cream

 180,00 €

Retinto beef fillet tartare (prepared tableside)

 37,00 €

Cheeses selection (150 gr)

 21,00 €

Acorn-fed Iberian ham (80gr), ciabatta bread and grated tomato

 37,00 €



Starters

Green gazpacho and cucumber sorbet

 24,00 €

Quinoa salad, avocado, endive, grapefruit and caramelised walnuts

   26,00 €

Crab and smoked salmon timbale with avocado and grilled sweet corn

    33,00 €

Gratinated asparagus, artisanal beer rarebit and iberian ham

      28,00 €

Pan fried scallops with crispy pork belly, Ronda black pudding and apple

    33,00 €

Ham hock, foie gras and parsley terrine with a free range egg and house pickles

   28,00 €

Whole local prawns cooked over salt

 36,00 €

House croquettes* 4 ud

   13,00 €

House croquettes* 8 ud

   22,00 €

*Allergens may vary depending on the flavour. Please ask our staff for advice.



From the grill

*All grilled meats are served with hand cut chips and roasted piquillo peppers
All fish deboned tableside are served with sautéed potatoes and salad*

Ribeye on the bone 1 kg (Retinta)
95,00 €

Sirloin 350 gr (Rubia Gallega)
52,00 €

Ribeye 350 gr (Angus Argentina)
46,00 €

Cutlet 500 gr (National matured beef)
46,00 €

Iberian Steak 200 gr
35,00 €

Pluma 200 gr (Iberian pork)
33,00 €

Beef fillet (Rubia Gallega) and vegetable *brochette* 200 gr
40,00 €

Spatchcock *Coquelet* chicken

 32,00 €

Sole 400/ 500 gr with *meunière* butter

   48,00 €

Sole 500/ 600 gr with *meunière* butter

   60,00 €




Main courses

Our Beef fillet Rossini 1926–2026 200 gr (Rubia Gallega)
Centenary tribute of the Gran Hotel Miramar

    54,00 €

Jaén trout with crushed potatoes, bobby beans and confit cherry tomatoes

  36,00 €

Monkfish with gnocchis, grilled gem lettuce and caviar beurre blanc

      39,00 €

Pan fried sea bass with saffron and sherry risotto

   42,00 €

Loin of red tuna with house pak choi kimchi

   44,00 €

Roasted aubergine cannelloni with pistachio pesto and *mojo picón* sauce

      30,00 €

Asparagus and grilled leek risotto with cured lemon

 29,00 €

Roasted turbot with sherry (1,2 Kg). *Price for 2 people*

  95,00 €

Sea bass baked in salt (1 Kg). *Price for 2 people*

  85,00 €



Garnish and sauces

Sauteed new potatoes with pancetta and red onion

11,00 €

Watermelon, feta and mint

 16,00 €

Hand cut chips

10,00 €

Spinach, pea and soy bean ragout

 14,00 €

Mesclun salad and seeds

 12,00 €

Demi-glace

 5,00 €

Green peppercorn

 5,00 €

Café de Paris butter

 5,00 €

Chimichurri

 5,00 €



Desserts

Tiramisu (prepared tableside)

 17,00 €

Summer fruit pudding with chantilly

 15,00 €

Chocolate sphere, pistachio brownie, 70% chocolate ganache, kataifi,
roasted white chocolate sauce and pistachio ice cream

 22,00 €

Guadalhorce lemon panna cotta with lime ganache and yuzu sorbete

 16,00 €

Selection of homemade ice creams and sorbets:

Strawberry, vanilla or pistachio ice creams

Apricot, chocolate or mango sorbets

 13,00 €















Affogato with vanilla ice cream and honeycomb

 12,00 €

Bread and AOVE service per person 

4,00 €

Allergen list

- | | |
|--|---|
|  Celery |  Dairy |
|  Crustacean |  Mollusc |
|  Peanuts |  Fish |
|  Gluten |  Sesame |
|  Egg |  Mustard |
|  Tree Nuts |  Sulfites |
|  Lupins |  Soy |

Suitable dishes

-  Vegetarian  Vegan

GRAN HOTEL
MIRAMAR
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Hoteles SantoS

 LEADING
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