

# PRÍNCIPE DE ASTURIAS

RESTAURANT

VEGETARIAN MENU



# PRÍNCIPE DE ASTURIAS RESTAURANT

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In our kitchen, we prepare gastronomy that cares for the planet and respects the environment. In addition, our teams, through their best practices, are committed to making a positive impact on the environment.

A large selection of the dishes on our menu are made with local, seasonal products, fruit and vegetables grown according to the natural cycle of the seasons and from organic farming, species-friendly fishing and meat from certified sustainable livestock farms.

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.





## Starters

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Cheeses selection (150 gr)

 21,00 €

Gratinated asparagus, artisanal beer rarebit and pea shoots

 27,00 €

Quinoa salad, avocado, endive, grapefruit and caramelised walnuts

 26,00 €

Green gazpacho and cucumber sorbet

 24,00 €

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.



## Main courses

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

 30,00 €

Asparagus and grilled leek risotto with cured lemon

 29,00 €

Grilled tofu with house pak choi kimchi and avocado

 27,00 €

## Garnish and sauces

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*Sauteed* new potatoes with 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 €



## Desserts

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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 €

Homemade ice cream and sorbets

13,00 €

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

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Celery



Crustacean



Peanuts



Gluten



Egg



Tree Nuts



Lupins



Dairy



Mollusc



Fish



Sesame



Mustard



Sulfites



Soy

## Suitable dishes

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Vegetarian



Vegan

GRAN HOTEL  
**MIRAMAR**

★★★★★GL

Hoteles SantoS

