miba

hotel · restaurant · skybar



CHRISTMAS

menu

Available throughout the Christmas season

Bookings: +34 650 96 44 38

hotelmiba.com

€55 per person
11 courses menu

Tasting MENU

Appetiser

Panipuri
salt cod brandade and roasted pepper

Starters

Foie gras macaron
with corn

Salmorejo brioche
tomato tartare and cured ham

Beef tartare
on inverted puff pastry with hollandaise foam

Chargrilled oyster
toasted corn cream, ají amarillo and lime

Galets broth
a Christmas classic

Salad

Roasted tomato
sardine and shallots

Mains

Koji corvina
Angus butter and fabes beans

Leg of lamb
aubergine and banana chips

Desserts

Pear, miso and mascarpone
Christmas dessert

€45 per person
7 courses menu

Christmas MENU

Appetiser

Panipuri
salt cod brandade and roasted pepper

Starters

Foie gras macaron
with corn

Salmorejo brioche
tomato tartare and cured ham

Chargrilled oyster
toasted corn cream, ají amarillo and lime

Galets broth
a Christmas classic

Main (choose one)

Koji corvina
Angus butter and fabes beans

Leg of lamb
aubergine and banana chips

Dessert

Christmas dessert

WINE PAIRING

€27 with the Tasting Menu
€25 with the Christmas Menu

Our wines

Rivera Reposada
Estrella Galicia beer

Vallformosa Gala Brut Nature Reserva
D.O. Cava · Xarel·lo & Chardonnay

Manzanilla Barbiana
D.O. Manzanilla-Sanlúcar · Palomino Fino

Quinta de Couselo
D.O. Rías Baixas (Subzona O Rosal). Albariño, Caiño Blanco & Loureira.

Vallobera Crianza
D.O.Ca. Rioja · Tempranillo

Tintoralba Dulce
D.O. Almansa (Castilla-La Mancha). Garnacha Tintorera (100%)

Book your table

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or scan the QR code

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