

## Summer menu 2021

### Starters

- *Duck liver pâté with dragon fruit jam and starflower*  
Home-made duck liver pâté prepared in coarse salt and sherry. Served on a base of dragon fruit jam and topped with a fresh borage flower. A classic, rich combination of textures and flavours perfect for spreading on canapés with a drizzle of truffle oil.
- *Miba style remojón granadino*  
Our version of the classic, local summer salad; a block of chilled cod pieces topped with orange slices and black olives, served with a croissant. Fresh, salty and tangy summer flavours.
- *Lemon garlic tuna cubes with guacamole*  
Cubes of seared fresh tuna served with a lemon garlic sauce and chilli filaments on a bed of guacamole. A citric, spicy hot and cold combination of contrasting crisp and smooth textures.
- *Smoked horse mackerel salomandroña.*  
A traditional Costa Tropical cold dish. Smoked horse mackerel fillets on a bed of stewed pumpkin and vegetables served with steamed citrus wheat crumbs. Smooth, smoky, fresh and citrus flavours.
- *Tender squid with ink potatoes and broth*  
Lightly battered squid in a meat and vegetable broth sauce served with crunchy, leaf-shaped potato cakes made with the squid ink. A tender and smooth combination of intense, savoury flavours.
- *Octopus Salobreña style*  
Tender, griddled octopus pieces served with a traditional, spicy Salobreña style sauce made with rosemary, bay leaf, beer and octopus, garnished with pickled vegetables. Very intense, rich flavours.
- *Creamy rabbit and shrimp rice*  
A smooth, creamy, savoury rice dish cooked with tender pieces of rabbit and succulent Motril shrimp. A delicious, subtle combination of meat, shellfish and herb flavours.

### From the sea

- *Grilled croaker fish with gazpachuelo sauce*  
A grilled croaker fish fillet served with a sauce made from the traditional gazpachuelo fish and potato soup accompanied by beetroot quenelles, causa limeña potatoes and sour vegetables. A delightful combination of smooth, earthy and creamy flavours with a contrasting sour, citrus touch.
- *Fried hake with seafood sauce and pipirana*  
Tender hake fillets battered with beetroot tempura and fried served with a seafood stew sauce, garlic foam and a fresh pipirana style garnish of tomato and pepper chunks. A delicate, crisp, light combination of subtle flavours.

- *Cod fillet brandade*

A cod fillet served in a rich cod and potato brandade style purée, topped with a pil-pil foam and pickled green piparra chillies. A rich, creamy cod indulgence with a spicy, sour contrast.

## **Meat**

- *Kid shoulder*

Succulent pulled pieces of slow-cooked kid shoulder served with goat stew and yoghurt gravy, a spice veil and traditional buñuelo dough balls. A juicy, rich mixture of savoury, sweet and herb flavours.

- *Char-grilled beef tenderloin with rosemary smoke:*

Our signature preparation of rich beef tenderloin slices sealed and marinated with charred rosemary oil, then grilled and garnished with truffles, mushrooms and carrots, Guinness foam and black garlic mayonnaise. The dish is served under a glass of rosemary smoke which is then used to serve you some uniquely flavourful red wine.

- *Iberian pork shoulder fillet:*

A classic rich, sweet and umami combination of tender, slow-cooked pork shoulder marinated for 24 hours in an oyster, teriyaki, pepper and curry sauce. Accompanied by a stack of thin, roasted and baked potato slices with cheese.

## **Desserts**

- *Coffee, palido rum and cocoa.*

The traditional after-dinner mixture of bitter coffee, sweet cacao and woody rum flavours used as dessert ingredients in innovative Miba style.

- *Sangría*

Our fresh fruity version of a classic sangría transformed into a refreshing dessert. Melon, peach and watermelon spheres with sangría syrup and peach cream.

- *Lemon feast*

An orange and carrot sponge cake base topped with layers of white chocolate and lemon cream served with dried meringues, salted lemon zest, crackle pops and lemon and cinnamon sorbet. A sweet, stimulating citrus indulgence.