

A blue-toned illustration of a birdhouse with barrels and a path. The scene is set in a garden-like area with a path leading towards a building. On the left, there is a large, leafy bush. In the center, a small birdhouse sits on a wooden post. To the right of the birdhouse, there are several large, round barrels or pots. The background shows a building with a corrugated metal roof. The overall style is a simple, sketchy drawing with a monochromatic blue color scheme.

# EL MIRLO DESAYUNO

## DESAYUNO - BREAKFAST

10:30 - 12:00

### TOSTADA PAN MACHO

8€

Tomate triturado, aceite de oliva virgen extra

### PAN MACHO TOAST

Mashed tomato, extra virgin olive oil

### TOSTADA CAMPERA

15€

Aguacate, pimienta asada, huevo campero frito

### FREE RANGE TOAST

Avocado, roasted pepper, fried free-range egg

### TOSTADA IBÉRICA

16€

Queso payoyo, jamón ibérico, tomate castellano

### IBERIAN TOAST

Payoyo cheese, iberian ham, tomato "castellano"

### TOSTADA EL MIRLO

16€

Tomate castellano, aguacate, ajo asado, ventresca de atún

### EL MIRLO TOAST

Tomato "castellano", avocado, roasted garlic, tuna belly

### BOWL DE FRUTA (para compartir)

35€

Kiwi, plátano, manzana, melón, fresa

### FRUIT BOWL (to share)

Kiwi, banana, apple, melon, strawberry

Tenemos a su disposición toda la información acerca de alérgenos e intolerancias en caso de ser requerida.

We have all the necessary information regarding allergens available upon request.



# EL MIRLO



## ENTRANTES STARTERS



|                                                                                                                                        |     |
|----------------------------------------------------------------------------------------------------------------------------------------|-----|
| Gazpacho de tomates de la huerta con su guarnición<br><i>Classic tomato gazpacho with garnish</i>                                      | 12€ |
| Ensaladilla con ventresca de atún, mayonesa de AOVE<br><i>Spanish potato salad, tuna belly, extra virgin olive oil mayo</i>            | 20€ |
| Ensalada de tomate castellana, cebolleta, aceitunas, vinagre de Jerez<br><i>Tomato "castellana", onion, olives, sherry vinaigrette</i> | 22€ |
| Butifata, tomates, aceite de albahaca, piñones<br><i>Butifata, tomatoes, basil oil, pine nuts</i>                                      | 24€ |
| Salpicón de gambas y pulpo, pimientos, aguacate<br><i>Octopus and prawn salad, peppers, avocado</i>                                    | 21€ |
| Pulpo a la plancha, patata aliñada<br><i>Grilled octopus, seasoned potato</i>                                                          | 35€ |
| Ceviche de pescado del día, ají amarillo, boniato<br><i>Catch of the day ceviche, yellow chili pepper, sweet potatoes</i>              | 25€ |
| Calamares fritos, alioli de ajo asado<br><i>Crispy calamari, aioli</i>                                                                 | 23€ |
| Puntillitas fritas, alioli<br><i>Fried baby squids, roasted garlic aioli</i>                                                           | 24€ |
| Boquerones fritos<br><i>Fried white anchovies</i>                                                                                      | 19€ |
| Mix de croquetas de gamba y jamón<br><i>Selection of prawn and iberian ham croquettes</i>                                              | 20€ |
| Corazón de alcachofas a la plancha<br><i>Grilled artichoke hearts</i>                                                                  | 18€ |
| Gambas al pil-pil<br><i>Pil-pil prawns</i>                                                                                             | 25€ |
| Steak tartar<br><i>Steak tartare</i>                                                                                                   | 36€ |

## MARISCOS Y CONCHAS SEAFOOD AND SHELLFISH

|                                                                                  |         |
|----------------------------------------------------------------------------------|---------|
| Gamba roja alistada plancha<br>Grilled local red "Alistada" prawns               | 46€     |
| Cigalas a la plancha<br>Grilled crayfish                                         | 42€     |
| Mejillones al vino blanco, patatas fritas<br>Mussels in white wine, French fries | 25€     |
| Almejas a la marinera<br>Clams with "marinera sauce"                             | 34€     |
| Bogavante estilo Tetanka (Formentera)<br>Lobster Tetanka style (Formentera)      | 160€/kg |
| Carabinero plancha<br>Grilled "Carabinero" red prawn                             | 230€/kg |



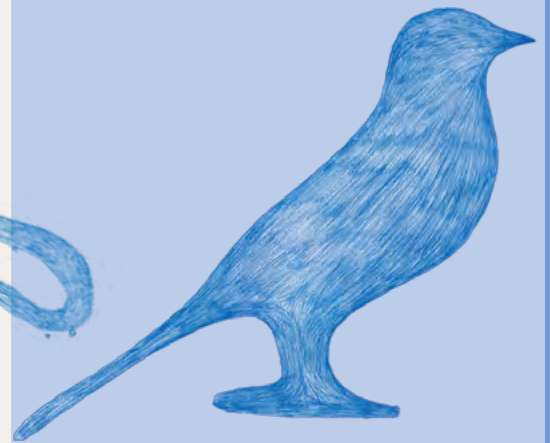
## ATÚN ROJO DE ALMADRABA ALMADRABA BLUE FIN TUNA

|                                                                                                            |     |
|------------------------------------------------------------------------------------------------------------|-----|
| Tiradito de atún, ponzu de trufa<br>Red tuna tiradito, truffled ponzu sauce                                | 34€ |
| Dados de atún rojo, AOVE<br>Red tuna tartare, extra virgin olive oil                                       | 32€ |
| Tartar de atún, ajoblanco<br>Red tuna tartare, ajoblanco                                                   | 34€ |
| Tataki de atún, salmorejo, almendras tostadas<br>Red tuna tataki, tomato salmorejo, toasted almonds        | 34€ |
| Albóndigas de atún en tomate, huevo frito, patata<br>Red tuna meatballs in tomato sauce, fried egg, potato | 28€ |
| Solomillo de atún a la plancha<br>Grilled tuna tenderloin steak                                            | 34€ |



## PESCADOS ENTEROS WHOLE FISH

|                                                                                                                    |        |
|--------------------------------------------------------------------------------------------------------------------|--------|
| Lubina del estrecho a la sal o a la bilbaína<br>Local whole sea bass in sea salt crust<br>or with "bilbaína sauce" | 80€/Kg |
| Gallineta frita<br>Fried Mediterranean scorpionfish                                                                | 85€/Kg |
| Lenguado a la bilbaína<br>Lemon sole with "bilbaína sauce"                                                         | 90€/Kg |
| Rodaballo a la bilbaína<br>Turbot with "bilbaína sauce"                                                            | 90€/Kg |



## NUESTROS ARROCES (MÍNIMO 2 PERSONAS) OUR RICE (MINIMUM 2 PEOPLE)

|                                                                 |         |
|-----------------------------------------------------------------|---------|
| Arroz de carabineros meloso<br>Creamy red prawn carabinero rice | 55€ p.p |
| Arroz de bogavante caldoso<br>Whole lobster rice in broth       | 52€ p.p |
| Paella de marisco y pescados<br>Seafood and fish paella         | 35€ p.p |
| Paella de pluma ibérica<br>Iberian pork paella "Pluma ibérica"  | 32€ p.p |



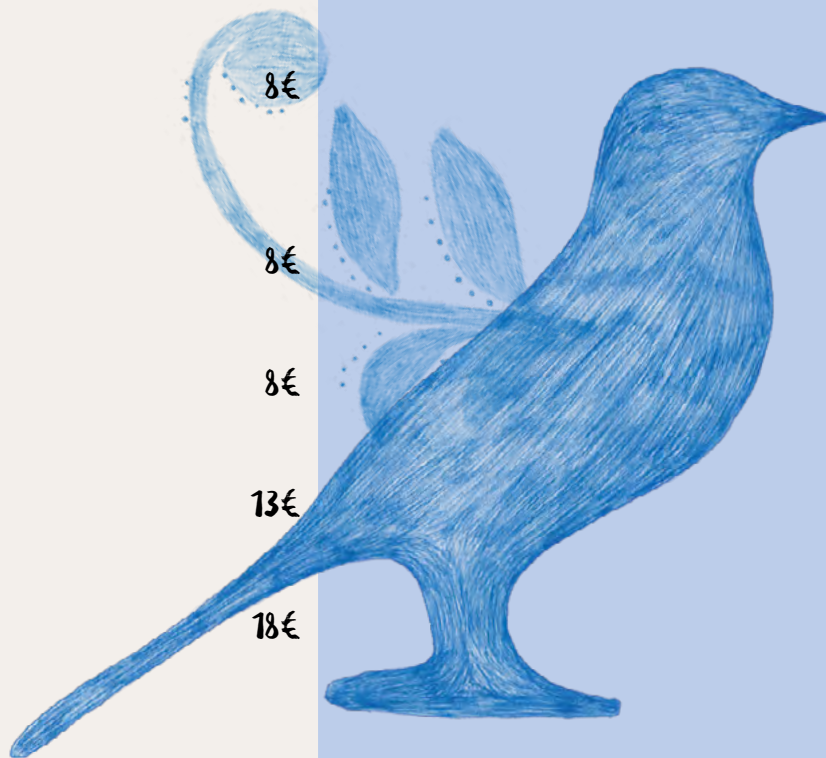
## DE LA TIERRA FROM THE LAND

|                                                                       |     |
|-----------------------------------------------------------------------|-----|
| Lomo de entrecôte 350 gr<br>Beef entrecôte 350 gr                     | 31€ |
| Chuletas de cordero recental<br>Lamb chops                            | 30€ |
| Solomillo de ternera retinta 200 gr<br>Retinta beef tenderloin 200 gr | 33€ |
| Pollo coquelette al ajillo<br>Baby chicken al ajillo                  | 26€ |
| Pluma de cerdo ibérico<br>iberico pork "Pluma" loin                   | 26€ |
| Coliflor asada<br>Roasted cauliflower                                 | 26€ |



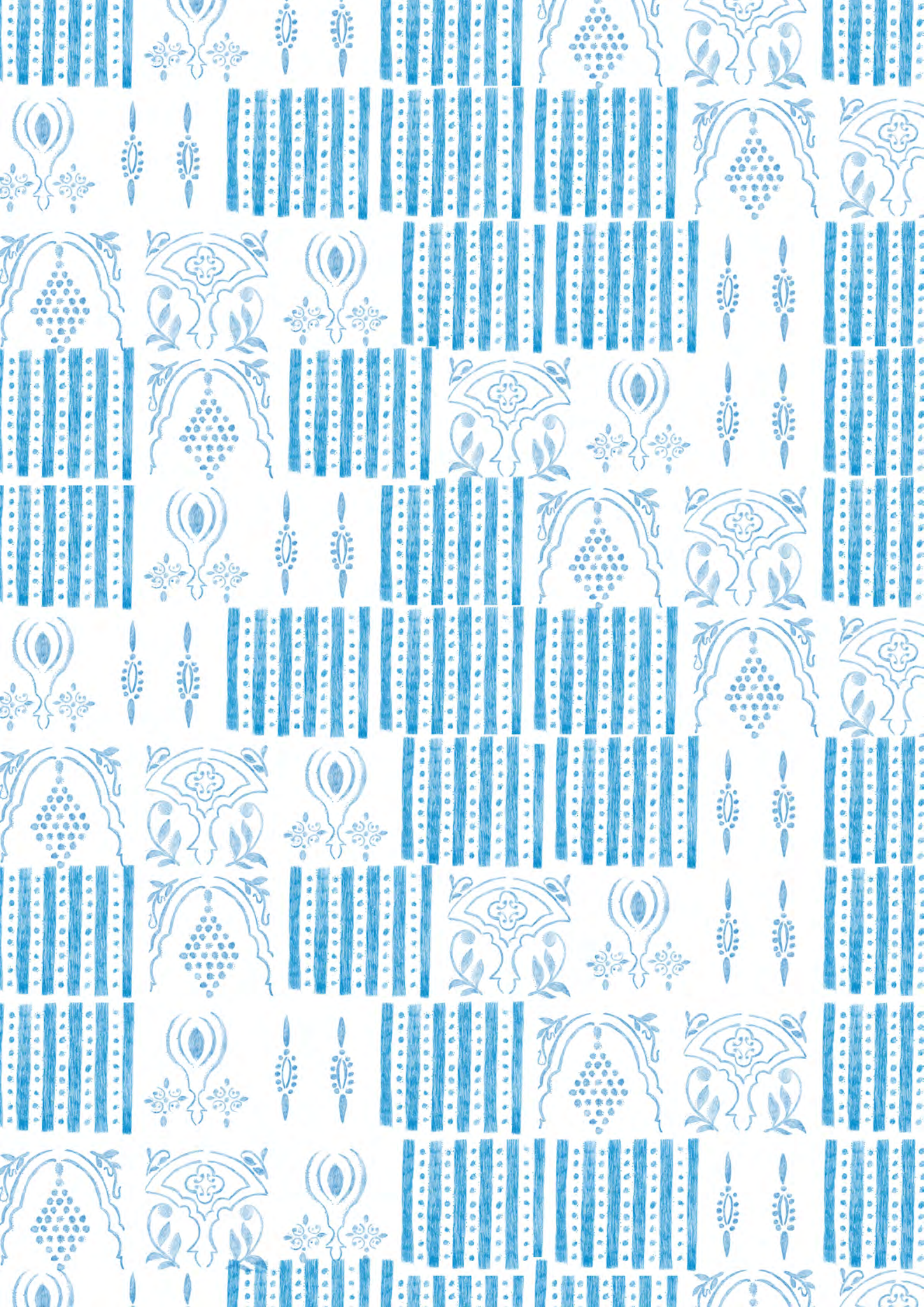
## GUARNICIONES SIDE ORDERS

|                                                                                |     |
|--------------------------------------------------------------------------------|-----|
| Patatas panaderas,<br>cebolla confitada<br>Baker style potatoes, confit onions | 8€  |
| Patatas fritas caseras<br>Homemade fries                                       | 8€  |
| Pimientos de piquillo caramelizados<br>Caramelised piquillo peppers            | 8€  |
| Pimientos de Padrón<br>Padrón peppers                                          | 13€ |
| Parrillada de verduras<br>Grilled vegetables                                   | 18€ |



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We have all the necessary information regarding allergens available upon request. This establishment complies with the Royal Decree 1420/2006 regarding the prevention of parasitism by Anisakis. All our fish comes from sustainable fishing. Prices in EUROS. Appetiser, €3,5



# EL MIRLO



## CÓCTELES DE AUTOR SIGNATURE COCKTAILS 18€

P de Paloma - Tequila, mezcal, amontillado, pomelo, lima, agave, soda  
Tequila, mezcal, amontillado, grapefruit, lime, agave, soda

Levante - Ginebra, lima, tomillo limón, crème de mûre, frambuesa, champagne  
Gin, lime, lemon thyme, crème de mûre, raspberry, champagne

Poniente - Ron, orgeat, maracuyá, piña, lima  
Rum, orgeat, passion fruit, lime

El canto del mirlo - Vodka, melón, limón, menta  
Vodka, melon, lemon, mint

Espresso jerezano - Vodka, licor de café, palo cortado, café, vainilla  
Vodka, coffee liqueur, palo cortado, coffee, vanilla

MC Mulled - Ginebra, lima, hierbas, ginger beer  
Gin, lime, herbs, ginger beer



## SANGRÍA (COPAS-TARRAS GLASS-JAR)

Tinta 12€ / 55€  
Blanca 12€ / 55€  
Espumosa 18€ / 65€  
Champagne 125€



## CERVEZAS BEERS

San Miguel (barril draft) 4,5€  
Tarifa artesanal 7€  
Corona 7€

## CÓCTELES CLÁSICOS CLASSIC COCKTAILS 18€

Mai Tai - Ron, orgeat, curacao, lima / Rum, orgeat, curacao, lime

P stat - Vodka, vainilla, lima, fruta de la pasión, champagne  
Vodka, vanilla, lime, passion fruit, champagne

Bloody Mary - Vodka, zumo de tomate, tabasco, sal, pimienta  
Vodka, tomato juice, Tabasco, salt, pepper

Pisco Sour - Pisco, lima, azúcar, clara de huevo / Pisco, lime, sugar, egg white

Mojito - Ron blanco, lima, hierbabuena, azúcar / White rum, lime, mint, sugar

Summer Spritz - Aperol macerado en frutos rojos, naranja, cava rosado  
Aperol macerated in red berries, orange, rosé cava



## POR COPA BY THE GLASS

### CHAMPAGNE - CAVA

|                      |     |
|----------------------|-----|
| CAVA PEOREGOSA       | 9€  |
| RAVENTOS DE NIT ROSÉ | 12€ |
| COMTE DE MONTAIGNE   | 17€ |
| RUINART BRUT         | 23€ |

### BLANCO WHITE

|                        |     |
|------------------------|-----|
| DIEZ SIGLOS Verdejo    | 7€  |
| VIÑA ZORZAL Chardonnay | 8€  |
| LEIRANA Albariño       | 12€ |

### ROSADO ROSÉ

|                  |     |
|------------------|-----|
| CLOS DE LOM      | 8€  |
| WHISPERING ANGEL | 16€ |

### TINTO RED

|                         |    |
|-------------------------|----|
| NAKU Rioja              | 8€ |
| SEMELE Ribera del Duero | 9€ |

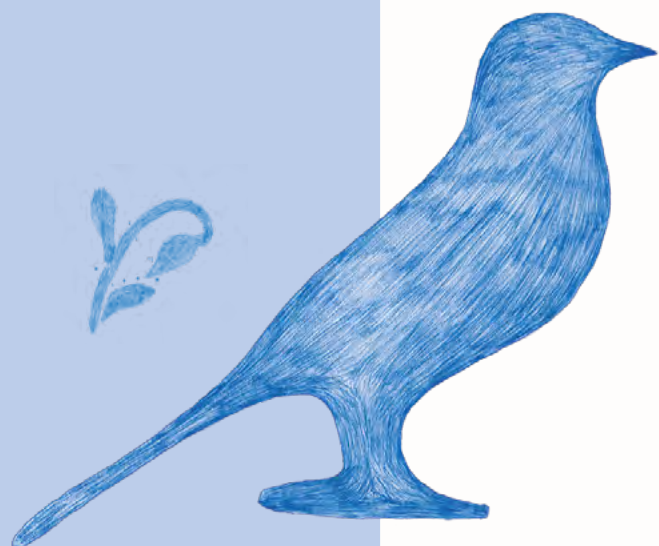
## BOTELLA BOTTLE

### VINO ROSADO ROSÉ WINE

|                                    |      |
|------------------------------------|------|
| CLOS DE LOM                        | 35€  |
| LA ROSA                            | 38€  |
| CHÂTEAU LACOSTE Provence, Francia  | 54€  |
| XF, SIERRA CANTABRIA               | 55€  |
| WHISPERING ANGEL Provence, Francia | 78€  |
| DOMAINES OTT Provence, Francia     | 125€ |

### CHAMPAGNE - CAVA

|                              |      |
|------------------------------|------|
| CAVA PEOREGOSA               | 40€  |
| RAVENTOS DE NIT ROSÉ         | 60€  |
| COMTE DE MONTAIGNE Champagne | 88€  |
| RUINART BRUT                 | 125€ |
| BOLLINGER SC                 | 165€ |
| RUINART BLANC DE BLANCS      | 225€ |
| DOM PÉRIGNON                 | 485€ |



## VINO BLANCO WHITE WINE

|                                          |      |
|------------------------------------------|------|
| DIEZ SIGLOS Verdejo, Rueda               | 32€  |
| VIÑA ZORZAL Chardonnay, Navarra          | 38€  |
| FENTO Albariño, Rías Baixas              | 41€  |
| ANIMA MUNDI Xarel·lo, Penedès            | 42€  |
| TENTENUBLO Viura, Malvasía, Rioja        | 45€  |
| LEIRANA Albariño, Rías Baixas            | 52€  |
| FINCA LA COLINA Sauvignon Blanc, Rueda   | 52€  |
| CASTRO DE VALTUILLE Godello, Valdeorras  | 54€  |
| SANCERRE Sauvignon Blanc, Loire, Francia | 75€  |
| AVANCIA BLANCO Godello, Valdeorras       | 84€  |
| CHABLIS Chardonnay, Francia              | 92€  |
| OSSIAN Verdejo, Rueda                    | 105€ |
| LE DOMAINE Sauvignon Blanc, Castilla     | 115€ |
| PULIGNY MONTRACHET Chardonnay, Francia   | 159€ |
| MEURSAULT Chardonnay, Francia            | 185€ |
| GAJA ROSSI-BASS Chardonnay, Italia       | 225€ |
| CORTON CHARLEMAGNE Chardonnay, Francia   | 485€ |

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## VINO TINTO RED WINE

|                                          |     |
|------------------------------------------|-----|
| CASTRO DE VALTUILLE Bierzo, Mencía       | 34€ |
| NAKU Tempranillo, Rioja                  | 38€ |
| SEMELE Tempranillo, Ribera del Duero     | 44€ |
| 30000 MARAVEDIES Garnacha, Madrid        | 44€ |
| CASA CASTILLO Monastrell, Jumilla        | 48€ |
| SAN COBATE Tempranillo, Ribera del Duero | 50€ |
| VALENCISO Tempranillo, Rioja             | 56€ |

|                                                                         |      |
|-------------------------------------------------------------------------|------|
| CHÂTEAU BRUN Cab-Sauvignon, Merlot, Cab-Franc, Saint-Émilion, Francia   | 82€  |
| VIÑA TONDONIA Tempranillo, Mazuelo, Rioja                               | 90€  |
| TORRALVO Tempranillo, Ribera del Duero                                  | 110€ |
| DOMAINE PARIGOT Pinot Noir, Borgoña, Francia                            | 120€ |
| RODA I RVA Tempranillo, Rioja                                           | 120€ |
| HACIENDA MONASTERIO RVA Tempranillo, Cab-Sauvignon, Ribera del Duero    | 135€ |
| VEGA SICILIA VALBUENA NS Tempranillo, Cab-Sauvignon, Ribera del Duero   | 330€ |
| CHÂTEAU LYNCH-BAGES Cab-Sauvignon, Merlot, Cab-Franc, Pauillac, Francia | 380€ |

## VINOS KMO KMO WINES

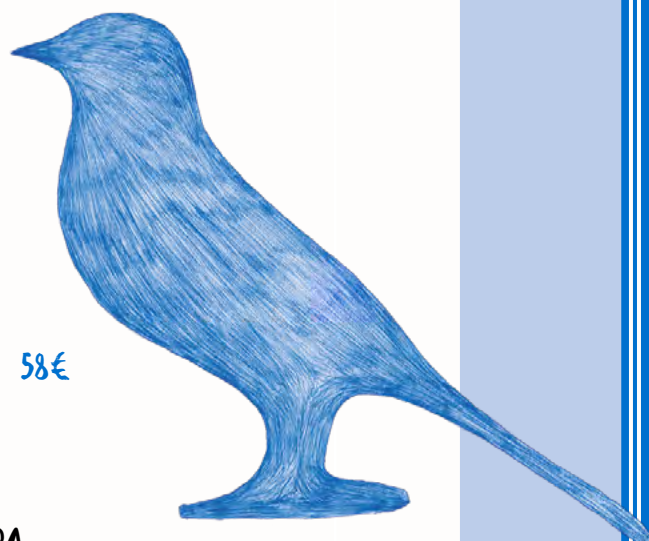
### VINO BLANCO WHITE WINE

SOCALRE Palomino fino, Cádiz 47€

UBE MIRAFLORES Palomino fino, Cádiz 47€

### VINO TINTO RED WINE

TESALIA Petit Verdot, Tintilla de Rota, Syrah, Cádiz 58€



### VINOS GENEROSOS POR COPA FORTIFIED WINES BY THE GLASS

TIO PEPE Palomino fino 7€

MANZANILLA LA MARUJA Palomino fino 7€

PIÑERO CREAM GREAT DUKE Pedro Ximénez 8€

MANZANILLA PASADA LA PASTORA Palomino fino 9€

AMONTILLADO FOSSI Palomino fino 10€

PALO CORTADO CAYETANO DEL PINO Palomino fino 14€

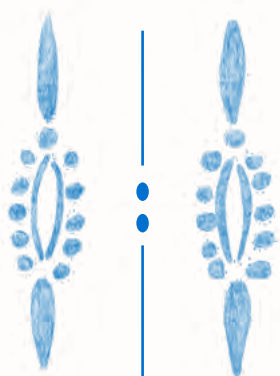


# COMBINADOS Y LICORES LONG DRINKS AND SPIRITS



## GINEBRA GIN

|                 |     |
|-----------------|-----|
| Bombay Shaphire | 16€ |
| Tanqueray       | 16€ |
| Puerto indias   | 16€ |
| Martin Miller's | 18€ |
| Seagrams        | 18€ |
| Gau Gin         | 20€ |
| Hendrick's      | 22€ |
| Gin Mare        | 22€ |
| Monkey 47       | 24€ |



## VODKA

|             |     |
|-------------|-----|
| Stolichnaya | 16€ |
| Tito's      | 16€ |
| Grey Goose  | 22€ |

## TEQUILA - MEZCAL

|                     |     |
|---------------------|-----|
| Patrón Silver       | 16€ |
| Patrón reposado     | 16€ |
| Mezcal verde        | 16€ |
| Mezcal Casamigos    | 18€ |
| Don Julio 1942      | 50€ |
| Clase Azul Reposado | 50€ |

## RON RUM

|                   |     |
|-------------------|-----|
| Bacardi           | 16€ |
| Brugal Añejo      | 16€ |
| Havana 7          | 20€ |
| Barcel's imperial | 20€ |
| Matusalem         | 20€ |
| Zacapa 23         | 24€ |



## BRANDY

|                  |     |
|------------------|-----|
| Carlos 1         | 14€ |
| Cardenal Mendoza | 14€ |

## WHISKY

|                  |     |
|------------------|-----|
| Bulleit          | 16€ |
| Ballantine's     | 16€ |
| Cutty Sark       | 16€ |
| White Label      | 16€ |
| J.W. Black Label | 20€ |
| Chivas 12        | 20€ |
| Macallan 12      | 24€ |
| Macallan 18      | 32€ |

## LICORES Y AGUARDIENTES LIQUEURS AND SPIRITS

|                               |     |
|-------------------------------|-----|
| Disaronno Amaretto            | 10€ |
| Baileys                       | 10€ |
| Pacharán Las Endrinas         | 10€ |
| Orujo de hierbas Ruavieja     | 10€ |
| Aguardiente de orujo Ruavieja | 10€ |
| Limoncello                    | 10€ |



## SMOOTHIES SMOOTHIES

*Avo dream* - Leche sin lactosa, albahaca, aguacate, miel, lima, canela

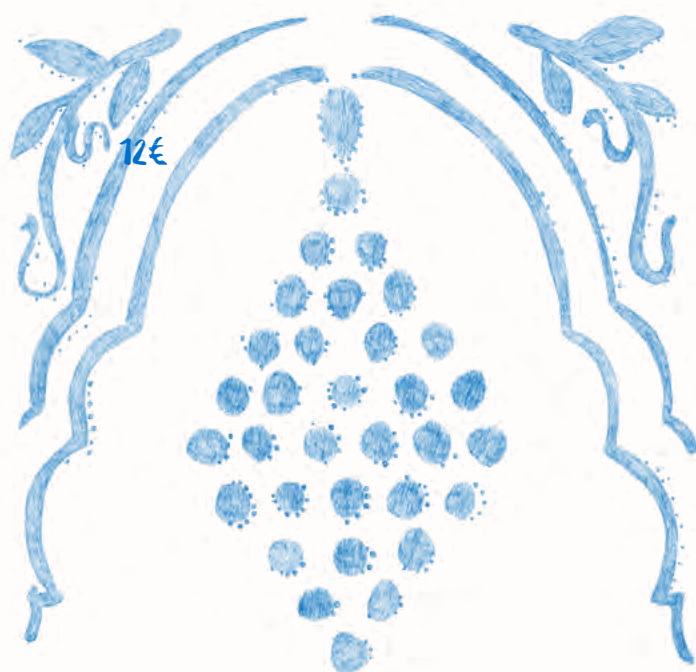
*Dairy free milk*, basil, avocado, honey, lime, cinnamon

*Banana shake* - Leche, plátano, chocolate, algarrroba

*Milk*, banana, chocolate, carob

*Mango smoothie* - Leche sin lactosa, mango, plátano, nueces

*Lactose-free milk*, mango, banana, nuts



## ZUMOS JUICES

12€

*Tree of life* - Apio, pepino, lima, jengibre, espirulina, aloe vera

*Celery*, cucumber, lime, ginger, spirulina, aloe vera

*Flamingo juice* - Pera, piña, mango, pomelo

*Pear*, pineapple, mango, grapefruit

*Beach tonic* - Sandía, melón, limón, menta

*Watermelon*, melon, lemon, mint

*Ginger & passion lemonade* - Limón, jengibre, fruta de la pasión

*Lemon*, ginger, passion fruit

*MC Botanic iced tea* - infusión de MC botanic, limón, azúcar

*MC Botanic infusion*, lemon, sugar



CAFÉS COFFEES 4,5€

INFUSIONES INFUSIONS 6€

REFRESCOS SOFT DRINKS 4,5€



# EL MIRLO





## POSTRES

## DESSERTS

Tiramisú El Mirlo

12€

*El Mirlo Tiramisu*

Arroz con leche de vainilla caramelizado

12€

*Creamy vanilla rice pudding*

Coulant de chocolate con helado de vainilla

12€

*Chocolate fondant with vanilla ice-cream*

Bowl fruta El Mirlo (para compartir)

35€

*Fruit bowl El Mirlo (to share)*

Piña asada (para compartir)

25€

*Roasted pineapple (to share)*

Selección de helados y sorbetes

10€

*Our selection of ice creams and sorbets*

