




























TO SHARE

THE CRISPY BREAD  	3,5
<i>With tomato and olive oil</i>	
ANCHOVIES FROM L'ESCALA (5 ut)  	10
IBERIAN HAM (100 gr) 	22
SPANISH ASSORTMENT OF CHEESES  	15,5
<i>Dried fruits and quince</i>	
BEEF CARPACCIO  	8,5
<i>cheese, pesto & walnuts</i>	
SPANISH POTATO SALAD  	9,5
<i>Tuna belly and soya mayonnaise</i>	
THE CRISPY BREAD WITH GRILLED VEGETABLE	12
<i>Anchovies from l'Escala</i> 	
TRADITIONAL HUMMUS  	9
<i>Vegetable crudites and pita bread</i>	
NACHOS WITH MEAT CHILI 	10
<i>Cheddar cheese</i>	
SAUTEED MUSHROOMS  	7,5
<i>Garlic and parsley</i>	
IBERIAN HAM & CHICKEN CROQUETTE (5 ut)	12
CHICKEN FINGERS  	11
<i>Barbacoa sauce</i>	
BRAVAS MIM   	8,5
SCRAMBLED EGGS 	12
<i>Iberian ham shavings</i>	
SMALL GREEN PEPPERS   	8,5
STEAMED MUSSELS / STEAMED SMALL CLAMS 	9



SALAD / PASTA / COLD SOUPS

RASPBERRIES "GAZPACHO"  	9
<i>MiM style</i>	
SEASONAL GREEN SALAD   	11
QUINOA TABOULÉ, avocado, tomato	14
<i>cucumber, black olive,</i>   <i>mint and shrimp</i>	
TOMATO & AVOCADO SALAD  	14
<i>Red onion and tuna belly</i>	
BURRATA  	15
<i>Beet compote</i>	
CESAR SALAD	13
RIGATTONI * 	12
<i>Bolognesa / Napolitana / Pesto</i>	











FISH

MARINATED SALMON TARTAR 	17
<i>Soya and avocado, with wasabi mayonnaise</i>	
CEVICHE MiM STYLE 	15,5
RED TUNA TATAKI  	19
<i>Wakame, avocado, sesame and siso</i>	
GRILLED OCTOPUS 	22
<i>Potato parmentier</i> <i>Vera paprika</i>	
GRILLED SEA BASS 	20
<i>Iberian ham cream</i>	

MEAT

VEAL CARPACCIO  	13,75
<i>Arugula and parmesan shavings</i>	
BARNYARD CHICKEN BREAST  	16
<i>In two baked, herbs, and seasonal wok</i>	
GALICIAN VEAL BURGUER (200 gr)	18
<i>Seed bread, cheddar cheese, crispy bacon</i> <i>and caramelized onion</i>	
GRILLED VEAL ENTRECOTTE 	19
<i>Fried yucca (300 gr)</i>	
DUCK BREAST 	17
<i>Orange sauce & grilled green apple</i>	

DESSERTS

HAZELNUT PRALINE & CHOCOLAT  	7
<i>Coulant with vanilla ice cream</i>	
ICE CREAM SELECTION (3 FLAVORS)	6
<i>Chocolate, strawberry & vanilla</i>	
LEMON SORBET WITH CAVA  	6
GREEK YOGURT SOUP  	6
<i>Mandarin sorbet, mango & walnuts</i>	
HOME MADE TIRAMISU 	6
<i>Gluten free</i>	
<i>Proximity product</i>	
<i>Vegetarian</i>	
<i>10 % TAX INCLUDED</i>	
<i>* Gluten free pasta available</i>	

SKYBAR