



MENU OF DISHES

WELCOME TO MIRU

MIRU means "to look" in Japanese. But to really look, to discover, to use our senses to find ways of exploring Japanese gastronomy

We would like to propose a journey through this menu whose destinations you will choose through the different dishes that you will find in it.

In all of them you will find the product as the star, and in some cases, fused with Latin American or Western gastronomy.

All this has been elaborated with one intention: that you can discover new flavours and sensations through the senses: sight, hearing, smell, and of course, perhaps the most important in MIRU, taste.

The whole MIRU team hopes you enjoy this experience.

握り鮓

MENÚ NIGIRI SELECCIÓN DEL CHEF

Nigiri is one of the purest forms of gastronomic expression. A piece of rice on top of which different elements are arranged and that in MIRU, through our special nigiris, we explore in a very unique gastronomic fusion.

In this menu, we present a selection of 8 Nigiris per person in a similar way to the OMAKASE menus, where the chef arranges his dishes without the diner knowing what they will consist of.

We accompany this menu with a selection of starters. We invite you to share with our waiter your tastes and, of course, your intolerances or allergies, in order to guide the chef in its preparation.

TRUFFLED EDAMAME

Soy beans with Maldon salt and truffle oil.



SEA BASS CEVICHE

Citrus sauce, spicy, white fish (*ceviche*), cilli, red onion, truffle oil.



TORO KIMCHI

Toro dices with kimchi sauce.



MAIN DISH

8 Nigiris of chef's choice

Some of the dishes will be presented as a double portion to share.

MENU PRICE PER PERSON

48,00€

Minimum menu for two people. Drink and dessert not included.

ALLERGENS

● Gluten
● Eggs
● Peanuts

● Dairy
● Celery
● Sesame

● Lupins
● Crustaceans
● Fish

● Soy
● Nuts
● Mustard

● Sulphites
● Molluscs

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MIRU MENU

MIRU in Japanese means LOOK, but really look, discover, use our senses to find new ways of discovering Japanese gastronomy. Through this menu we want to propose a journey through which you will discover the key pieces of our gastronomic proposal.

A journey to be made with your senses: sight, hearing, smell through the aroma of our dishes and above all, taste.

ENTRANTE DE EDAMAME TRUFADO

Judías de soja con sal Maldon y aceite de trufa.

BLUEFIN TUNA TARTAR

Red tuna marinated with sesame, orange tobiko (*fish roe*) and seaweed crispy.

GYOZAS TRILOGY

VEGETABLE GYOZA

Mixed vegetables (*carrot, courgette, onion, Shiitake mushrooms*).

GYOZA JOWL AND PANCETTA

Low temperature jowl and pancetta cooked for 24 hours.

A5 WAGYU GYOZA

Highest level of quality.

SEA BASS CEVICHE

Citrus sauce, spicy, white fish (*ceviche*), cilli, red onion, truffle oil.

WHITE KAKIAGE

Vegetable tempura with squid, prawns and chef's tempura sauce.

WAGYU TATAKI

A5 wagyu tataki (*highest level of quality*) with Teriyaki sauce and fresh wasabi.

SUSHI SELECTION

Different pieces of sushiselected by the chef.

FOIE NIGIRI

Foie nigiri with dehydrated apple.

DESSERT OR COFFEE

Choose from our selection of desserts.

Some of the dishes will be presented as a double portion to share.

MENU PRICE PER PERSON

58,00€

PAIRING OPTION

Wines recommended by the sommelier. 3 different wines per menu, 1 glass per person of each wine.

79,95€

Minimum menu for two people. Drinks not included.



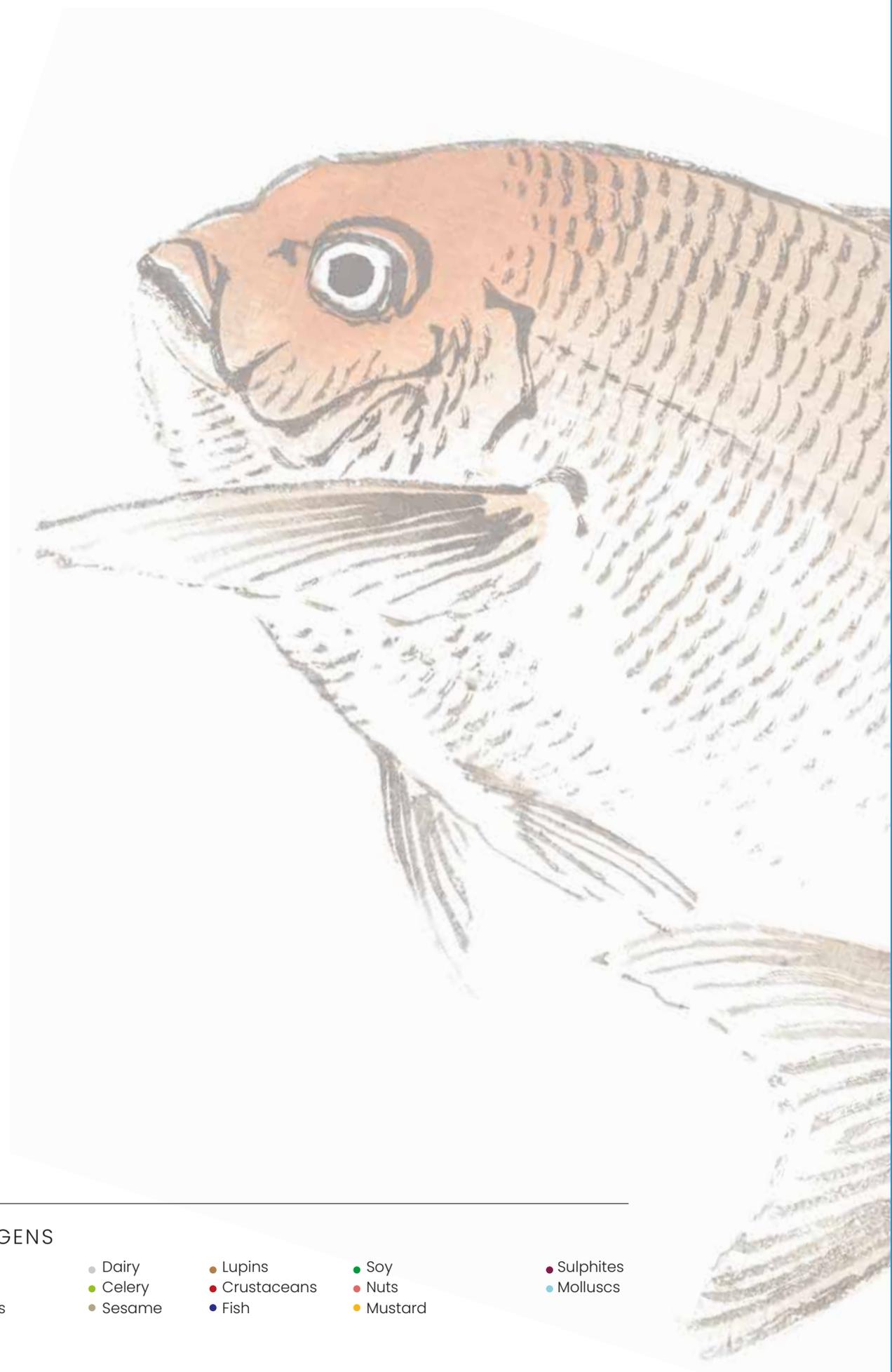
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MAIN DISHES

MISO SOUP / MISOSHIRU Miso soup with fresh tofu, Shiitake mushrooms, wakame seaweed and spring onion. ● ●	7,25€
YAKISOBA WITH VEGETABLES AND BEEF Fried wheat noodles with vegetables, beef and egg. ● ● ●	12,50€
YAKIMESHI Low temperature fried rice with vegetables, veal and egg. ● ●	11,50€
SPICY BLUEFIN TUNA TATAKI Red tuna tataki with a "spicy Miso" base. ● ●	17,00€
WAGYU TATAKI A5 wagyu tataki (<i>highest quality level</i>) with Teriyaki sauce and fresh wasabi ● ● ● ●	19,00€
TERIYAKI CHICKEN (3 SKEWERS) Marinated chicken with Miso and soy. ●	12,90€
RACK OF VEAL Rack of veal cooked at low temperature for 36 hours and chef's special sauce. ● ●	25,50€
VEAL CHEEKS 550gr veal cheek cooked at low temperature with leek confit and pumpkin parmentier. ● ●	28,30€
WILD GUINDARA Glazed black cod with creamy edamame Miso sauce and asparagus. ● ● ●	27,50€

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SASHIMI

Top quality fish pieces.

TUNA SASHIMI (8 PIECES)	17,00€
HIRAMASA SASHIMI Made with Hiramasa and our chef's special sauce.	17,50€
SALMON SASHIMI (8 PIECES)	15,00€
TORO AND AKAMI SASHIMI Made with Bluefin tuna belly, the two parts of Baltfago tuna and akami.	21,00€
MIXED SASHIMI Salmon with Bluefin tuna.	16,00€
SASHIMI MIRU TABLE Assorted sashimi (24 pieces).	36,00€

NIGIRI

The main ingredient is placed on a bed of rice.

SALMON NIGIRI (2 PIECES)	6,00 €
HORSE MACKEREL NIGIRI (2 PIECES)	6,00 €
TUNA NIGIRI (2 PIECES)	6,50 €
PRAWN NIGIRI (2 PIECES)	6,50 €
SEA BASS NIGIRI (2 PIECES)	6,50 €

SPECIAL NIGIRI

TORO NIGIRI (2 PIECES) With Bluefin tuna belly.	10,50 €
FRESH EEL NIGIRI (2 PIECES) With eel cooked in chef's sauce.	11,00 €
HIRAMASA NIGIRI (2 PIECES) With Hiramasa fish and black tobiko (fish roe) served with passion fruit sauce.	10,00 €
WAGYU NIGIRI WITH FOIE (2 PIECES) Wagyu with foie and black salt.	11,00 €
RED PRAWN NIGIRI (2 PIECES) Red shrimp, chef's special sauce and fresh wasabi.	10,50 €
CARAMELISED FOIE NIGIRI (2 PIECES) Foie, dehydrated apple, and chef's special sauce.	11,75 €
WAGYU NIGIRI WITH QUAIL EGG (2 PIECES) Flamed wagyu with quail egg yolk.	11,75 €

NIGIRI TABLES

SPECIAL NIGIRI TABLE 2 toro, 2 Hiramasa, 2 red shrimp, 2 red mullet or scallops, 2 fresh eel.	5 PIECES 21,00€	10 PIECES 39,00€
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HOSOMAKI

Rolls coated with nori seaweed, filled with rice and top quality ingredients.

HOSOMAKI KAPPA MAKI Rice with cucumber or avocado inside.	7,50€
HOSOMAKI APO Rice with avocado tempura, cream cheese and salmon tartar.	16,00 €
SALMON HOSOMAKI Salmon rice with Sake.	10,00 €
TUNA HOSOMAKI Rice with tuna inside.	11,00 €
MAYON HOSOMAKI TUNA Rice with avocado tempura, cream cheese and tuna tartar.	16,00 €

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TABLES

<p>MIRU TABLE Assorted sushi: Sashimi (4 pieces of salmon y 4 pieces of tuna). Uramaki (8 pieces). Nigiri (5 pieces). Salmon Gunkan</p>	48,00€
<p>SAKE MAGURO TABLE Uramaki (4 pieces of salmon and 4 pieces of tuna). Nigiri (2 pieces of salmon and 2 pieces of tuna). Sashimi (4 pieces of salmon and 4 pieces of tuna).</p>	41,50€
<p>CHEF'S WAGYU TABLE Wagyu nigiri with quail egg. Wagyu gunkan with tuna tartar and chives. Wagyu gunkan with wagyu tartar and Ponzu sauce.</p>	18,00€

GUNKAN

With nori seaweed, we create a basket containing all the ingredients.

<p>SALMON GUNKAN (2 PIECES) Salmon tartar with cream cheese, wrapped in salmon.</p>	8,00€
<p>TORO GUNKAN (2 PIECES) Toro tuna tartar wrapped in toro tuna.</p>	11,50€
<p>SPICY TUNA GUNKAN (2 PIECES) Tuna tartar wrapped in tuna.</p>	9,50€
<p>EEL GUNKAN (2 PIECES) Eel tartar, wrapped in salmon and fredh eel.</p>	11,50€

DESSERTS

<p>JAPANESE MOCHIS (NIJI ARTISAN JAPANESE MOCHIS) Mango-passion fruit, dark chocolate, white chocolate, strawberry.</p>	7,00€
<p>CHEESECAKE (HACHE HOMEBAKED) Cheesecake made in an astisan way and super creamy.</p>	7,90€
<p>MATCHA TEA CAKE (HACHE HOMEBAKED) Matcha tea cake fudes with a classic cake.</p>	7,90€
<p>MIRU PASSIONFRUIT CAKE Homemade cream cheesecake with natural passion fruit, with Lotus biscuit base and matcha tea.</p>	7,90€
<p>LEMON MARQUISE Homemade, condensed milk mousse with Maria biscuits, lime and lemon juice, lemon and lime zest, white chocolate bark and fresh mint.</p>	6,80€
<p>CHOCOLATE TRUFFLES (8 PIECES)</p>	8,70€
<p>MATCHA TRUFFLES (8 PIECES)</p>	8,70€
<p>TRUFAS MIXTAS (8 PIECES)</p>	8,70€
<p>CHOCOLATE CAKE Homemade cake made of 90% chocolate.</p>	7,90€



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RESTAURANT GASTRO - FUSIÓ

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● Peanuts	● Sesame	● Fish	● Mustard	