



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 could 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 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.

OUR KITCHEN

THE GRILL

STARTERS

TRUFFLED EDDAM	6,50€
Soybeans with Maldon salt and truffle.	
•	
SEAWEED SALAD / SALTY KAISOU	9,50€
Mixed seaweed salad with citrus sesame sauce.	
•	
OYSTERS WITH PONZO SAUSE	5,25€
Served with Ponzo sause, red tobiko (<i>fish roe</i>) and kizami wasabi (<i>wasabi paste</i>).	
• • •	
TEMPURA OYSTERS	5,25€
Tempura oyster with passion fruit sauce.	
• • •	
MINI SALMON TARTARE TACOS (4 PIECES)	15,50€
Includes four crispy nori seaweed tacos, salmon with Ponzo sauce, kizami wasabi (<i>wasabi sauce</i>) and fresh wasabi.	
• • •	
RED TUNA TARTARE (BALFEGO)	21,00€
Red tuna marinated in sesame, red tobiko (<i>fish roe</i>) and crispy seaweed.	
• • •	
SEA BASS AND PRAWN CEVICHE	19,50€
Citrus sauce, spicy, white fish (<i>ceviche</i>) and carabinero, chilli, red onion, truffle oil.	
• •	
GYOZAS JOWL AND PANCIETTA (5 PIECES)	12,00€
Pork jowl and belly cooked at low temperature for 24 hours.	
• •	
WAGYU A5 GYOZAS (5 PIECES)	13,50€
Maximum level of quality.	
• •	
EBI IN TEMPURA (6 PIECES)	16,50€
Crispy prawns in Mediterranean tempura with spicy sauce.	
• • •	
BLACK OR WHITE KAKIAGE (4 PIECES)	16,75€
Vegetable tempura with squid in its ink, prawns and chef's tempura sauce.	
• • • • •	
TUNA TATAKI (AKAMI BALFEGO)	18,90€
Akami (<i>tuna</i>) Balfego sirloin with sesame, marinated in ponzu sauce and fresh wasabi.	
• • • •	
WAGYU TATAKI (NATIONAL SANTA ROSALIA)	21,00€
Wagyu tataki (<i>highest quality level</i>) with Teriyaki sauce and fresh wasabi.	
• • • •	
SALMON KIMCHI	14,90€
Flamed small cubes of flamed with kimchi sauce.	
• • •	
KARAAGE TEMPURA	14,90€
12-hour marinated chicken cubes, crispy Japanese-style tempura batter with spicy sauce.	
• • • • •	



MISO SOUP / MISOSHIRU	7,25€
Miso soup with fresh tofu, Shiitake mushrooms, wakame seaweed and spring onion.	
• •	
YAKISOBA WITH SHIITAKE AND TIGER PRAWN	12,50€
Fried wheat noodles with vegetables shiitake, tiger prawn and egg.	
• • •	
YAKIMESHI	11,50€
Low temperature fried rice with vegetables, chicken, egg and chef's sauce.	
• •	
GOHAN RICE	5,00€
Extra portion of rice to accompany the dish.	
IKA NORARAGUE SQUID XL	18,90€
Crispy squid strips in tempura, served with a Japanese curry dipping sauce.	
• • • • •	
WAGYU BEEF RIBS	52,80€
550gr wagyu beef ribs at low temperature for 36 hours and chef's special sauce.	
• •	
WILD GUINDARA	27,50€
Glazed black cod accompanied by a creamy edamame-miso sauce and tender asparagus.	
• • •	
VEAL CHEEKS	28,90€
550gr veal cheek cooked at low temperature with leek confit and pumpkin parmentier.	
• •	

RESTAURANT GASTRO - FUSIÓN

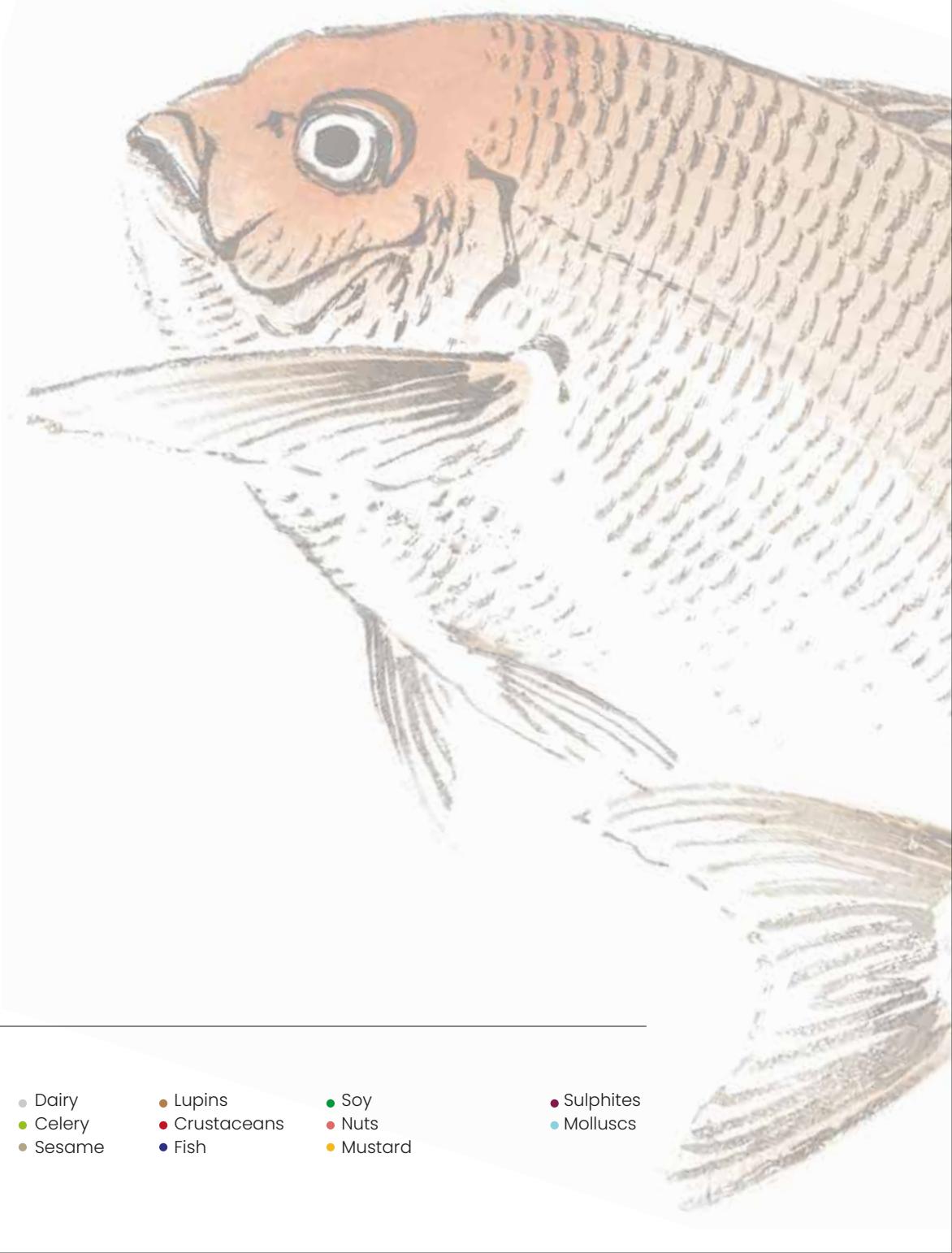
ALLERGENS

- Gluten
- Dairy
- Lupins
- Soy
- Sulphites
- Eggs
- Celery
- Crustaceans
- Nuts
- Molluscs
- Peanuts
- Sesame
- Fish
- Mustard

Nori seaweed rolls coated with rice and premium quality ingredients.

MIRU URAMAKI	18,50€
Rice roll with tuna, mango and foie, white fish and asparagus.	
● ●	
NASU URAMAKI	16,90€
Rice roll with toro and Teriyaki sauce, filled with crispy aubergine and honey.	
● ●	
SOFT SHELL CRAB URAMAKI	18,50€
Rice roll with salmon, pepper and onion vinaigrette, filled with tempura soft shell crab, avocado and marinated cucumber.	
● ● ● ●	
EEL URAMAKI	18,00€
Rice roll with eel, filled with Canary Island banana and ground sesame.	
● ●	
MEXICAN MIRU URAMAKI	18,50€
Crunchy salmon and avocado roll, topped with seared salmon, finely chopped spring onion, cream cheese, spicy mayo, and eel sauce.	
● ● ●	
RAINBOW URAMAKI	17,50€
Tempura prawn, avocado, marinated cucumber, 4 types of fish and tobiko (<i>fish roe</i>).	
● ● ● ●	
TOBIKO ROLL	17,50€
Rice roll with green tobiko (<i>fish roe</i>), salmon with spicy mayo sauce and Teriyaki sauce, filled with smoked eel and avocado.	
● ● ●	
HOTATE URAMAKI (SCALLOP)	16,50€
Rice roll with scallops, red tobiko (<i>fish roe</i>), filled with tuna and avocado.	
● ●	
TORO URAMAKI	18,50€
Rice roll with toro, fresh wasabi and spring onion, filled with Kani, scallop and spicy tuna tartar.	
● ●	
WAGYU NEGI URAMAKI	18,50€
Rice roll with seared wagyu, fresh wasabi and spring onion, filled with grilled steak, spring onion, butter and garlic.	
● ●	
CARABINERO URAMAKI	19,00€
Rice roll with carabinero, sauce and fresh wasabi, filled with tuna tartare and avocado.	
● ● ●	

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**ALLERGENS**

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Rolls topped with nori seaweed and different ingredients.

HOSOMAKI APO	16,00 €
Rice with avocado tempura, cream cheese and salmon tartare.	
● ● ●	
MAYON HOSOMAKI WAGYU	17,50 €
Rice with avocado tempura, smoked wagyu tartare.	
and fresh wasabi.	
● ● ● ● ●	
TUNA HOSOMAKI	11,00 €
Rice with tuna inside.	
●	
SALMON HOSOMAKI	10,00 €
Salmon rice with Sake.	
●	

Rice balls topped with fish or nori seaweed and filled with different ingredients.

SALMON GUNKAN (2 PIECES)	10,50€
Rice with cream cheese, wrapped in salmon and crispy salmon.	
● ● ●	
WAGYU GUNKAN (2 PIECES)	11,90€
Rice wrapped in nori seaweed and seared wagyu dices	
with fresh truffle grated tableside.	
● ●	
EEL GUNKAN (2 PIECES)	11,90€
Eel tartare, wrapped in salmon and fresh eel with marinated quail egg.	
● ●	

**Big rice rolls covered with tempura nori seaweed and filled with premium ingredients.**

FUTOMAKI HOT PHILADELPHIA	16,00 €
Roll with red tobiko (fish roe) filled with salmon, cream cheese, cucumber and breaded avocado.	
● ● ●	

**Freshly sliced Japanese-style fish.**

TUNA SASHIMI (6 PIECES)	17,00€
6 pieces of Balfego tuna.	
●	
SALMON SASHIMI (6 PIECES)	15,00€
6 pieces of salmon sashimi.	
●	
MIXED SASHIMI	16,00€
3 pieces of salmon sashimi and 3 pieces of Balfego akami sashimi.	
●	
SASHIMI MIRU TABLE	36,00€
Assorted sashimi (24 pieces).	
Featuring salmon, akami, tuna belly, hiramasa (yellowtail), squid and scallop.	
●	

MIRU TABLE	48,00€
Assorted sushi:	
Sashimi (4 pieces of salmon y 4 pieces of tuna).	
Uramaki (8 pieces).	
Nigiri (5 pieces).	
Salmon Gunkan (2 pieces)	
●	
IKIGAI TABLE	58,00€
Assorted sashimi (4 pieces of salmon, 4 pieces of balfego tuna and pieces of hiramasa)	
8 uramaki 2 varieties (6 pieces of nigiri and 4 gunkan of chef's special salmon).	
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Rice balls topped with different ingredients.

SAKE	3,60 €
Salmon / Seared salmon.	
• •	
TORO	4,50 €
(Toro) Balfego tuna belly.	
• •	
AKAME	4,00 €
Balfego tuna.	
• •	
HOTATE	3,80 €
Seared scallop with truffle cream.	
• •	
LUBINA	3,60 €
Marinated sea bass with ponzu sauce and oil caviar.	
• •	
FRESH EEL NIGIRI FROM DELTA DEL MAR	4,50 €
Eel cooked with unagui sauce.	
• •	
RED PRAWN NIGIRI	4,00 €
Red prawn, special chef's sauce and fresh wasabi.	
• •	
WAGYU NIGIRI WITH FOIE	4,80 €
Wagyu with foie and black salt.	
CARAMELISED FOIE NIGIRI	4,80 €
Foie, dehydrated apple, and chef's special sauce.	
•	

JAPANESE MOCHIS 7,00€

Mango-passion fruit, dark chocolate, white chocolate, strawberry.

•

CHEESECAKE (HACHE HOMEBAKED) 7,90€

Cheesecake made in an artisan way and super creamy.

• •

MATCHA TEA CAKE (HACHE HOMEBAKED) 7,90€

Matcha tea cake fudges with a classic cake.

• • •

MIRU PASSIONFRUIT CAKE 7,90€

Homemade cream cheesecake with natural passion fruit, with Lotus biscuit base and matcha tea.

• • •

CHOCOLATE TRUFFLES (8 PIECES) 8,70€**MATCHA TRUFFLES (8 PIECES)** 8,70€**MIXTE TRUFFLES (8 PIECES)** 8,70€**CHOCOLATE CAKE** 7,90€

Homemade cake made of 90% chocolate and super creamy.

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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.

TRUFFLED EDDAM

Soybeans with Maldon salt and truffle.

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

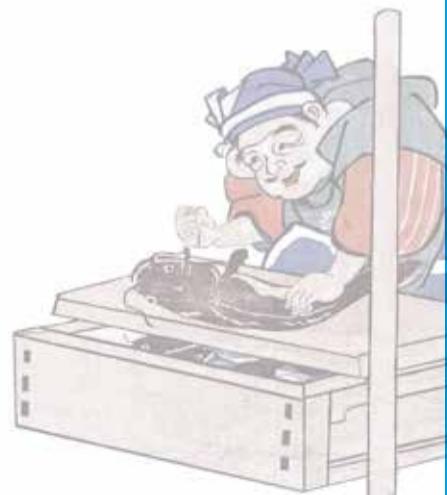
58,00€

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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● Peanuts	● Sesame	● Fish	● Mustard	

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MENU IKIGAI

TRUFFLED EDDAM

Soybeans with Maldon salt and truffle.

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TUNA TATAKI (AKAMI BALEGO)

Akami (tuna) Balfego sirloin with sesame, marinated in ponzu sauce and fresh wasabi.

• • • • •

or

WAGYU TATAKI (NATIONAL SANTA ROSALIA)

Wagyu tataki (highest quality level) with Teriyaki sauce and fresh wasabi.

• • • • •

GYOZAS JOWL AND PANCETTA (5 PIECES)

Pork jowl and belly cooked at low temperature for 24 hours.

• •

or

WAGYU A5 GYOZAS (5 PIECES)

A5 Gyozas (maximum level of quality) elaborated by our chefs.

• •

IKIGAI TABLE

Assorted sashimi (4 pieces of salmon, 4 pieces of balfego tuna and pieces of hiramasa)

8 uramaki 2 varieties (6 pieces of nigiri and 4 gunkan of chef's special salmon).

•

DESSERT OR COFFEE

Choose from our selection of desserts.

**MENU PRICE PER PERSON
(MINIMUM TWO PEOPLE)
78,00€**

ALLERGOGENS

● Gluten	● Lactis	● Tramussos	● Soia	● Sulfits
● Ous	● Api	● Crustacis	● Fruits de pela	● Moluscos
● Cacauets	● Sèsam	● Peix	● Mostassa	