



Manel Arnús, 2 (Final Av. Tibidabo)
Barcelona- Tel. 934 340 035-
www.mirabe.com

A photograph of a restaurant table set for a dinner. The table is dark and has several white plates, glasses, and silverware. There are red napkins rolled up on the plates. In the background, there are palm trees and a view of the sea at night with city lights in the distance. The lighting is warm and ambient.

MENU 1

WELCOME APPETIZER

Avocado and salmon croustillan

STARTER

Gnocchi with chanterelle sauce and foie shavings

MAIN COURSE

Hake loin confit with black olive oil, romesco sauce and fried artichokes

DESSERT

Tiramisú with red fruits

Wine, beer, Soft drink and coffees

PRICE PER PERSON 38.5€ + 10% TAX

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A photograph of a restaurant interior. On the left, there is a bar with various bottles and glasses. In the center and right, there are several tables covered with white cloths, some with chairs around them. The floor is made of light-colored wood. The ceiling has recessed lighting and speakers. The overall atmosphere is modern and clean.

MENU 2

APPETIZER

Crunchy cheese with raspberry jam

STARTER

Our home Cesar Salad with tuna

MAIN COURSE

Lean pork fillet with caramelized onion, melted goat cheese

DESSERT

Yogurt mousse with red fruit coulis

Wine, beer, Soft drink and coffees

PRICE PER PERSON ; 38.5€ + 10% TAX

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MENU 3

TO SHARE

Mezclum salad with fried cheese and honey vinaigrette and pine nuts

Baby squids croquettes with romonescu mayonnaise

“Coca” of grilled vegetables and Tuna

Iberian ham with tomato bread

Terrine of Foie a l'Armagnac

MAIN COURSE

Sea bass supreme with fried beans , mushrooms and bouillabaise sauce

DESSERT

Chocolate coulant with vanilla ice cream

Wine, beer, Soft drink and coffees

PRICE PER PERSON : 45 € + 10% TAX

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MENU 4

TO SHARE

Mezclum salad with fried cheese and honey vinaigrette and pine nuts

Baby squids croquettes with romonescu mayonnaise

“Coca” of grilled vegetables and Tuna

Iberian ham with tomato bread

Terrine of Foie a l'Armangnac

MAIN COURSE

Beef tenderloin with porcini sauce, potato pie and green asparagus

DESSERT

Catalan cream with Carquinyoli

Wine, beer, Soft drink and coffees

PRICE PER PERSON : 45 € + 10% TAX

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MENU 5

APPETIZER

Sirloin Brochette with pepper *Padron*

STARTER

Avocado tartare with prawns and citrus vinaigrette

MAIN COURSE

Aranda lamb shoulder with roast potatoes ,glazed onions and fresh rosamary

DESSERT

Tatin of mango with vanilla ice cream

Wine, beer, Soft drink and coffees

PRICE PER PERSON : 55€ + 10% TAX

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MENU 6

APPETIZER

Octopus skewer with candied potato

STARTER

Foie gras ravioli with truffle and poppy sauce

MAIN COURSE

Cod loin confit with garlic muslin and apple compote

DESSERT

Vanilla ice cream, melted chocolate and crispy hazelnut

Wine, beer, Soft drink and coffees

PRICE PER PERSON : 55€ + 10% TAX

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NOTE:

- ✓ -The exact guest number should be notified to the restaurant
- ✓ maximum three days before the reservation. Same
- ✓ options should be selected for everyone.

- ✓ -Vegetarian Options and special dietary requirements
- ✓ available upon request

- ✓ -Menus valid for groups over 12 pax.

- ✓ - Group Reservation will be confirmed once we received a deposit either through transfer, cash or card.

- ✓ - MENU 1 & 2 are not available on friday & Saturday evening



OPTIONAL SERVICES:

- Floral Arrangements
- Tables candles
- Setting Candles
- Cloakroom service
- Disc Jockey
- Open bar
- AV (Screen, sound , player)