

MIRABONA 2024
FARM TO TABLE

29

GOOD
FRIDAY
TASTING
MENU

MENÚ
DEGUSTACIÓN
DE VIERNES
SANTO



Cain Benoit

MIRABONA
RESTAURANT

GET A
TASTE OF
THE ISLAND'S
RESPECT FOR
FLAVOUR AND
SIMPLICITY
AT OUR
MIRABONA
RESTAURANT

Mirabona is an honest
and real farm to table
restaurant open to
everyone that brings
to your plate the freshest
organic produce and
local delicacies.

MARCH 29TH, 2024

GOOD FRIDAY TASTING MENU

MENÚ DEGUSTACIÓN DE VIERNES SANTO

STARTER

Tatín de puerros y gamba roja
Tatin de porros i gamba vermella
Red prawn and leek tatin

Buñuelo de bacalao
Bunyol de Bacallà
Cod fritter

MAIN

Dumpling de sepia a la bruta
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Squid dumpling "a la bruta"

**Frito de calabaza, apio
e hinojo y Pulpo**
Frit de carabassa, api, fonoll i pop
*Fried pumpkin, celery, fennel
and octopus*

Bacalao confitado, crema de espinacas especiada y yema curada
Bacallà confitat, crema d'espínacs especiada i vermell d'ou curat
Confit cod, cream of spinach with mixed spices and cured egg yolk

DOLÇOS

"Empanada de Salmonete"
"Panada de Moll"
Red mullet pasty

Cítricos y miel
Cítrics i mel
Citrus fruit and honey

Torrija
Torrada de Santa Teresa
French Toast

85€

per persona | per person

MIRABONA

RESTAURANT

PARA RESERVAS: T. 871 811 871 o info@fincacanbeneit.com