



SMALL PLATES

Charcoal-sautéed seasonal vegetables, soy, peanuts (v)	14
Grilled cabbage skewers, dates, black garlic (v)	15
Shimeji mushroom tempura, tomato powder, vegan aioli (v)	16
Chicken karaage, kimchee mayo, horseradish	18
Scallop crudo, lemongrass foam, lime pickles	26
Seabass gravlax, ancient mustard ice cream	23
Beef tartar, pickled elderberries, tarragon mayo	24
Red tuna sashimi, avocado, beurre noisette dressing	22
Pork cheek rice bowl, ancient mustard teriyaki, crispy quinoa	28
Dry-aged beef bahn mi burger, homemade fries	26
*Mushroom option available (vg)	26
Shanny's chicken dumplings: mushrooms, onion, sichuan pepper	20
+ <i>homemade chili oil</i>	+2
Shanny's vegetable dumplings: pickled mustard greens, mushrooms, onion (v)	18
+ <i>homemade chili oil</i>	+2
Whole suckling pig <i>for 10 - 14 people</i> *4 days advanced order required*	600

DESSERT

Chocolate opera, ricotta ice cream	14
Grilled pineapple, lemongrass + ginger gelato (v)	12
Rhubarb rice pudding (v)	13



PLATOS

Verduras de temporada salteadas al carbón, soja, cacahuets (v)	14
Brochetas de col a la brasa, dátiles, ajo negro (v)	15
Tempura de setas shimeji, polvo de tomate, alioli vegano (v)	16
Chicken karaage, mayonesa de kimchee, rábano picante	18
Crudo de vieira, espuma de citronela, encurtidos de cebolla	26
Gravlax de lubina, helado de mostaza antigua	23
Tartar de ternera, bayas de saúco encurtidas, mayonesa de estragón	24
Sashimi de atún rojo, aguacate, vinagreta de mantequilla tostada	22
Bowl de arroz con carrillera de cerdo, teriyaki de mostaza, quinoa crujiente	28
Bahn mi burger de ternera maturada, patatas caseras	26
<i>*Opción de champiñones disponible (vg)</i>	26
Dumplings de pollo de Shanny: setas, cebolla, pimienta de Sichuan	20
+ <i>aceite de chili casero</i>	+2
Dumplings de verduras de Shanny: hojas de mostaza encurtidas, setas, cebolla (v)	18
+ <i>aceite de chili casero</i>	+2
Cochinillo entero <i>para 10 -14 personas</i> *pedido con 4 días de antelación*	600

POSTRES

Chocolate opera, helado de ricotta	14
Piña a la brasa, gelato de lemongrass y jengibre (v)	12
Arroz con leche con ruibarbo (v)	13



COCKTAILS

Orange over cocoa: gin, orange campari, cocoa vermouth	17
Estefanía: coriander seed tequila, grapefruit, soda	17
Terracotta: cinnamon tequila, amaretto, carrot/ginger cordial, orange bitters <clarified>	18
Carnal: mezcal, cantaloupe, lime, jalapeño air	18
Clear Margarita: lemon olive oil tequila, bergamot, orange, fake lime, thyme	19
Tropical Study: white aged rum, pineapple + calamansi shrub, orange blossom honey, tonka, cava foam	19
When Smoke Turns to Blood: kombu + charcoal vodka, acid blend, tomato garum, tomato water <smoked>	19
Umami Study: dry-aged steak whiskey, honey + shiitake syrup, angostura bitters, rosemary <aged in beeswax bottle>	21

CLASSIC COCKTAILS

Margarita	15
Negroni	15
Caipirinha	15
Mojito	15

GIN + TONICS

Tanqueray	13
Hendricks	15
Tanqueray Ten	15
Gin Mare	16
Bes Gin	16
Roku	16
Monkey 47	17

MOCKTAILS

Amaretto 0% Sour: Amaretto 0%, lemon, syrup	15
Bloom + Bubbles: mango cordial, lime + lavender syrup, tonic	15
Spritz without alcohol	15

SPRITZ

Campari	17
Aperol	17
Hugo with homemade citrus soda	17



SANGRIA

White wine: mango + cardamom	45
Red wine: berries + apple	45
Cava: passionfruit + peach	55

SPARKLING

Les Astronautes, Ancestral Espumoso (Castilla-La Mancha, ES)	14/55
<i>Natural wine. Dry, lively, and rustic with soft bubbles.</i>	
Amaltea, Brut Nature 2022 -Xarel·lo (Catalunya, ES)	9/36
<i>Organic wine. Very dry, crisp, and precise with a mineral finish.</i>	
A Pel, Barbaroja Ancestral 2021/22 (Catalunya, ES)	48
<i>Natural wine. Dry, wild, and textural. Very fun, wrapped in a paper bag.</i>	
Antonin Pehu Brut Blanc de Noir Verzenay Grand Cru (Verzenay, FR)	95
<i>Dry, elegant, and mineral with fine bubbles, citrus and brioche notes.</i>	

WHITE

Les Astronautes, Verdejo 2024 (Castilla-La Mancha, ES)	11/43
<i>Natural wine. Dry, light, bright and easy.</i>	
Amaltea, Blanco 2023 - Xarel·lo (Catalunya, ES)	8/34
<i>Organic wine. Dry, medium, fresh and textured. Pear, herbs, and a subtle mineral edge</i>	
Petit Chablis, Hamelin 2023 (Chablis, Bourgogne, FR)	48
<i>Dry, light, crisp and mineral.</i>	
Pinot Blanc, Les Jardins 2023 (Alsace, FR)	65
<i>Organic wine. Fresh, light, crisp, and easy drinking with soft orchard fruit notes.</i>	
Riesling, Tonel 79 2021 (Deidesheim, GER)	13/50
<i>Off-dry with a very slight sweetness, light, aromatic and vibrant.</i>	
Vette Sauvignon Blanc, San Leonardo 2024 (Trentino, IT)	50
<i>Aromatic, fresh and vibrant with citrus, herbs and a crisp finish.</i>	
Full Flap, Albarin (Léon, FR)	6,50/36
<i>Natural wine. Aromatic and bone dry, similar to Sauvignon Blanc.</i>	
Pouilly Fumé, Masson-Blondelet (Loire, FR)	72
<i>Crisp, mineral and elegant with citrus, herbs and a smoky finish.</i>	
Akilia, Godello 2025 Magnum (Castilla y León, ES)	78
<i>Organic wine. Fresh, round and textured with stone fruit, citrus and soft minerality.</i>	



ROSÉ

Illecavonia, Garnatxa Rosado - Altavins (Catalunya, ES)	8/34
<i>Organic wine. Fruity, fresh and dry.</i>	
Suertes del Marqués La Floridita 2024 (Canarias, ES)	46
<i>Natural wine, Fresh, fruity and dry with bright red berry notes and a salty volcanic edge.</i>	

RED

Lágrimas de Graciano 2023 (Navarra, ES)	9/34
<i>Organic wine. Dry, medium body, bright, slightly structured.</i>	
A Senda Vermella 2021 (Galicia, ES)	13/51
<i>Natural wine. Dry, light, fresh, mineral, easy drinking.</i>	
Vera Vides Tinto 2024 (Ribera del Duero, ES)	42
<i>Juicy, smooth, and medium-bodied with dark fruit and soft spice.</i>	
Natural Cinsault, Mas Amiel (Roussillon, FR)	60
<i>Natural wine. Light, fresh, and earthy with bright red fruit and soft tannins.</i>	
Una Noche y Un Dia, Curii 2022 (Valencia, ES)	14/58
<i>Natural win. Light with pronounced acidity and tannins. Similar to Nebbiolo + Sangiovese.</i>	
Cos Nero di Lupo 2019, Azienda Agricola Cos (Sicilia, IT)	69
<i>Biodynamic wine. Rustic, juicy, and earthy with dark cherry fruit and Mediterranean herbs.</i>	
Salvajes de Cadalso, Salvajes de Gredos (Madrid, ES)	78
<i>Natural wine. Elegant, mineral, and fresh with red berries and a lighter body.</i>	
Morgon, Côte du Py 2022 (Beaujolais, FR)	89
<i>Natural wine. Dry, medium-full, deeper, more powerful.</i>	
Morei, Foradori Teroldego 2023 (Trentino, IT)	94
<i>Biodynamic wine. Dark, earthy, and structured with blackberry fruit, spice and firm tannins.</i>	

WHISKEY

Jack Daniels Single Barrel 10	
Knob Creek Bourbon	12
Laphroaig	12
Macallan 12 years	15
Macallan 15 years	22
Oban 14 years	18
Hibiki	18
Hakushu	20



TEQUILA

Ibika Silver	shot 5/glass 8
Ibika Reposado	shot 6/glass 10
El padrecito	shot 8/glass 14
Patrón Silver	shot 8/glass 14
Patrón Reposado	shot 10/glass 18
Don Julio 1942	shot 16/glass 25

MEZCAL

Ojo de Tigre	shot 7/glass 12
Ojo de Tigre Reposado	shot 8/glass 15
Ojo De Isla	shot 7/glass 15

RUM

Bacardi 8 years	shot 4/glass 7
Zacapa 23 years	shot 6/glass 10
Santa Teresa 1796 Speyside	shot 10/glass 16

VODKA

Beluga	shot 8/glass 15
Grey Goose	shot 10/glass 18

MIXED LIQUOR

<i>with soda or tonic</i>	+4
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BEER

Alhambra Especial (Caña)	5
Alhambra Reserva 1925	6
Alhambra 0.0	5

SOFT DRINKS

Water	5
Sparkling water	5
Ginger beer	6
Pink grapefruit soda	6
Lemonade	8
Homemade ginger lemonade	10

MIRA

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