

Tapas

Acorn Iberian Ham (handcut)	26
Cured sheep artisan cheese	12
Spanish Cheese table	20
Selected cantabrico anchovies CODESA series gold	19
Cured Wagyu Japanese Cow Ham	29

Vegetables

Gourmet salad (Mezclum, cherry, nuts, goat cheese, balsamic)	15
Especial Tomato, little cucumber and tuna boat	17,5
Tuna belly salad with selected tomato and red onion	18
Grilled vegetables	16
Fried aubergines sticks with honey and goat cheese	11

Tapas Gourmet

Bravas Potatoes	8
Handmade iberian ham croquettes (6 units)	14,4
Calf sweetbreads BBQ	19
Scrambled eggs with french fries and Iberian Ham	16
Homemade Hard Pork sausage	10
Grilled Octopus	26
Grilled squid with olive oil and almond praline	23
Fried squid Ansalusian stile	23
Red prawns with garlic	23

Prices in euro € -VAT included.

Bread with olive oil and appetizer 2€
ALI OLI3€

WIFI: BRASAS

PASSWORD: 8D@gosto

BBQ on the Table

raza: FRISONA	T-Bone selection premium	75/kg
<i>From the low back with two textures, the very tasty ribeye part and the tender and subtle sirloin part</i>		
raza: SIMMENTAL	Rib Eye selection premium	72/kg
<i>Juicy and tasty meat with very good infiltration</i>		
raza: HOLSTEIN	Rib Eye ESPECIAL SUPER EXTRA	89/kg
<i>Juicy and tasty meat with very good infiltration</i>		
EXCLUSIVE SELECTION RIB EYE OF GALICIAN BREED		95/kg
<i>Tender meat with a balanced and succulent flavor</i>		

BBQ Meats

Lamb chops	25
Gourmet burguer (made with beef)	18
Entrecote beef premium cut	28
Tenderloin beef premium cut	31
<i>Homemade sauces (belgian, tomato and spices)</i>	3,5

All meats are served with natural fried potatoes

Fish

Grilled Turbot with sauteed vegetables	25
Confided cod fillet with fried green and red peppers	25

Desserts

Cheesecake	7
Chocolat Cake with almond	7
Fried milk with nougat ice cream	7
French Toast Caramelized	8,5

Our bread is made by hand from natural sourdough with wheat flour and rye.

Information about allergens: Our dishes may contain traces of allergens. If you're allergic please ask our team of waiters